

STUZZICHINI (Starters)

*Stuzzichini is a word for "appetizers" which is derived from the verb "stuzzicare" which translates to "tantalise"
Our stuzzichini's are ideal as a starter for you to share or as an entree*

| | | | |
|---|--|--------------|---------------|
| GRISSINI CON PROSCIUTTO | | 6 | 12 |
| Italian bread stick wrapped with fresh local prosciutto | | (4 sticks) | (10 sticks) |
| ANTIPASTO ALLEGRIA | | 15.5 | 28.5 |
| Selection of cold meats, in-house made arancini, king prawn, char-grilled eggplant, roasted capsicum, green olives, fresh bocconcini and home made delicacies | | (for 1) | (for 2) |
| ARANCINI | | | 14.5 |
| In-house made Arancini rice balls mixed with mozzarella, peas, ham, garlic and served on a bed of napoletana sauce (4 per serve) | | | |
| ✓ CAPRESE | | | 11 |
| Fresh vine ripe tomatoes layered with bocconcini, basil pesto, drizzled with extra virgin olive oil and balsamic glaze | | | |
| ✓ SOFFICINI | | | 12 |
| Short crust pastry pockets made in-house with mozzarella cheese, spinach, tomato and basil pesto, deep fried and served with napoletana sauce (4 per serve) | | | |
| BRUSCHETTA | (served on Continental Bread -3 slices per serve) | | |
| ✓ #1 | In-house made garlic butter | | 5.5 |
| ✓ #2 | Garlic butter base, fresh tomatoes, basil, garlic drizzled with extra virgin olive oil | | 9.5 |
| SCHIACCIATA | (served on a Pizza Base) | Small | Medium |
| ✓ #1 | In-house made garlic butter | 8.5 | 11.5 |
| ✓ #2 | Garlic butter base, fresh tomatoes, basil, garlic drizzled with extra virgin olive oil | 12.5 | 15.5 |
| ✓ #3 | Extra virgin olive oil, oregano and fresh rosemary | 8.5 | 11.5 |
| #4 | Extra virgin olive oil, oregano and fresh rosemary, fresh prosciutto & bocconcini | 13.5 | 16.5 |

PIATTI LEGGERI (Light Meals)

| | | | |
|--|-------------------------|-------------------------|-------------|
| INSALATA ALLEGRIA | (Chicken & Prawn Salad) | | 22.5 |
| Grilled chicken tenderloin and king prawns with mixed lettuce, fresh avocado, tomatoes, cucumber and shaved grana padano with a mediterranean dressing | | <i>excluding prawns</i> | 18.5 |
| INSALATA DI TONNO | (Tuna Salad) | | 19.5 |
| Mixed lettuce with tuna in olive oil, roast potatoes, black olives, red onions, tomatoes and cucumber drizzled with a mediterranean dressing | | | |

PIATTI di PASTA

Pasta selections are Chef recommendations - you may select another pasta of choice

Alternative Pasta Option: - Penne / Fettuccine / Spaghetti / Arborio Rice (*Risotto*)
 - Home-made Gnocchi - \$3.00 extra - Gluten Free Pasta - \$3.00 extra

| | ENTRÉE | MAIN |
|---|--------|------|
| FETTUCCINE ALLEGRIA (Our Signature Dish) Oven roasted plump chicken tenderloin, king prawns, avocado in a cream or rosé sauce | 22 | 26 |
| SPAGHETTI FRUTTI di MARE (Mixed Seafood) Served with our own blend of fresh seafood including king prawns, mussels and calamari rings, with your choice of napoletana or white wine sauce | 22 | 26 |
| PENNE AMATRICIANA Traditional Roman dish cooked with speck, black olives, chilli in a light tomato sauce | 18 | 22 |
| LINGUINE GRANCHIO Blue swimmer crab meat blended with tomatoes, garlic and a touch of chilli, finished in a white wine sauce | 22 | 26 |
| FETTUCCINE GAMBERI PEPERONCINO (Chilli Prawns) Pan seared king prawns, spring onion, chilli with your choice of fresh tomato napoli or rosé sauce | 22 | 26 |
| GNOCCHI BOLOGNESE Traditional dish from Bologna, pork & veal blended with spices and finished in a rich tomato sauce | 20 | 24 |
| PENNE ALLA PANNA Pan seared button mushrooms, shaved ham in a cream sauce | 17 | 21 |
| ✓ SPAGHETTI ORTOLANA A selection of seasonal vegetables served in a fresh napoli sauce | 18 | 22 |
| RISOTTO ZUCCA E SPECK Arborio rice sautéed with roast pumpkin, speck, grana padano cheese, fresh button mushrooms, baby spinach, spring onion, sage and white wine | 19 | 23 |
| ✓ RAVIOLI CON SPINACI E RICOTTA Ravioli filled with spinach and ricotta, topped with your choice of a napoletana or rosé sauce | 19 | 23 |

PIATTI PRINCIPALI (Main Course)

(Entree serves not available)

- SCALOPPINE ALLEGRIA** 29
Tender veal sautéed with king prawns, calamari and finished in a white wine cream sauce
Served with roast potatoes and seasonal vegetables
- SCALOPPINE CAMPAGNOLA** 26
Tender veal sautéed and topped with spinach, bocconcini and napoletana sauce
Served with roast potatoes and seasonal vegetables
- COTOLETTA DEL CONTADINO** (please allow minimum 20 minutes) 27
Slow cooked Murray Valley pork cutlet crumbed and filled with mozzarella, grana padano cheese and baby spinach
Served with roast potatoes and seasonal vegetables
- BISTECCA** 34
Tender grain fed MSA scotch fillet aged for 100 days (300g) - grilled to your liking and served on the side with a choice of:
Peperonata Sauce (capsicum, onion, tomato, white wine sauce)
or
Zingara Sauce (fresh tomatoes, speck, mushroom, onion, rosemary, white wine sauce)
Served with roast potatoes and seasonal vegetables
- POLLO CON PROSCIUTTO** 26
Free range chicken breast topped with shaved prosciutto, vine ripe tomatoes & basil in a white wine sauce
Served with roast potatoes and seasonal vegetables
- POLLO ALLEGRIA** 28
Free range chicken breast topped with king prawns and avocado in a cream sauce
Served with roast potatoes and seasonal vegetables
- CALAMARI SALE E PEPE** 26
Squid trellised in house and dusted with salt & pepper, italian herbs and flour, lightly fried
Served with a fresh garden salad and home made italian island sauce on the side
- GAMBERI ALLEGRIA** 29
King prawns blended with spring onions, fresh ripe tomatoes in a garlic and white wine sauce
Served on a bed of fluffy rice
- MISTO DI PESCE** 31
Mixed seafood plate of gratin mussels, crumbed prawns, salt & pepper calamari, prosciutto wrapped scallops and grilled atlantic salmon with italian herbs
Served with a fresh garden salad and mediterranean sauce

BAMBINI (Children's Menu)

(12 Years and Under)

MEDITERRANEAN Fish & Chips **13**

Prepared in-house with breadcrumbs and italian herbs and served with potato chips and tomato sauce

HOME-MADE CHICKEN NUGGETS **13**

Free range chicken crumbed in-house, served with potato chips and tomato sauce

SPAGHETTI BOLOGNESE **13**

SPAGHETTI NAPOLETANA **12**

PENNE CON BURRO (Penne with Butter) **10**

CONTORNI (Side Dishes)

INSALATA MISTA (Garden Salad) **9.5**

Mixed lettuce, tomato, cucumber, carrots, red onion and olives drizzled with a balsamic vinaigrette dressing

PIATTO di VERDURE (Vegetable Plate) **9.5**

Mixed plate of seasonal vegetables

PATATINE FRITTE (Bowl of Chips) **10**

Potato chips tossed with Italian salted herbs and served with tomato sauce on the side

LE PIZZE (Pizza)

9" Small pizza's are not available in halves

| | SMALL 9" | MEDIUM 12" | LARGE 15" |
|--|-------------|---------------|--------------|
| Pizza Capricciosa Tomato sauce base, mozzarella, ham, salami, fresh capsicum, olives, fresh mushrooms and anchovies (optional) | 18 | 22 | 27 |
| Pizza Diavola Tomato sauce base, mozzarella, salami, olives, fresh capsicum and chilli | 16 | 20 | 25 |
| Pizza Frutti di Mare (Seafood) Tomato sauce base, mozzarella, a blend of fresh local seafood, oregano and garlic | 18 | 22 | 27 |
| ✓ Pizza Margherita Tomato sauce base, mozzarella, fresh tomato and basil | 14 | 18 | 23 |
| Pizza Pollo (Chicken) Tomato sauce base, mozzarella and roast chicken (BBQ sauce optional) | 15 | 19 | 24 |
| Pizza Speck Tomato sauce base, mozzarella, speck and onion | 16 | 20 | 25 |
| Pizza Tonno (Tuna) Tomato sauce base, mozzarella, tuna, red onion and olives | 16 | 20 | 25 |
| Pizza Tropicale (Tropical) Tomato sauce base, mozzarella, ham and pineapple | 15 | 19 | 24 |
| ✓ Pizza Vegetariana (Vegetarian) Tomato sauce base, mozzarella, fresh mushrooms, fresh capsicum, roasted pumpkin and olives | 16 | 20 | 25 |
| Calzone Tomato sauce, mozzarella, ham, mushrooms, olives and capsicum topped with your choice of napoletana or bolognese sauce | N/A | 22 | N/A |

PIZZE ARTIGIANALI (Gourmet Pizza's)

Gourmet pizza's are not available in halves

| | SMALL | MEDIUM | LARGE |
|--|------------|-----------|------------|
| | 9" | 12" | 15" |
| Pizza ALLEGRIA Garlic base, mozzarella, roast chicken, prawns, avocado, cracked pepper and served with a lemon wedge | 19 | 23 | 28 |
| Pizza PATATE (Potato) Tomato sauce OR Garlic butter base, mozzarella, oven roasted potatoes and herbs | 17 | 21 | 26 |
| Pizza PROSCIUTTO Tomato sauce base, mozzarella and fresh tomato topped with fresh local prosciutto, fresh rocket lettuce and italian grana padano parmigiano | 19 | 23 | 28 |
| Pizza SPINACI (Spinach) Tomato sauce OR Garlic butter base, mozzarella, spinach, ricotta and speck | 18 | 22 | 27 |
| Pizza VESUVIO Tomato sauce base, mozzarella, speck, oven roast potatoes, capsicum, olives and chilli | 18 | 22 | 27 |
| Pizza STELLA Star shaped garlic base pizza, corners stuffed with mozzarella and topped with spinach, ricotta, fresh local prosciutto and bocconcini | N/A | 24 | N/A |

DOLCI (Desserts & Gelati)

MASSINI

Chantilly Cream between layers of tender sponge cake with a flame caramelised topping

8

CHAJA

Delightful combination of caramel, sponge, vanilla cream, peaches and meringue

8

PANNACOTTA

(Gluten Free)

Made in-house with vanilla infused Italian custard made with cream and topped with fruit coulis

9

TIRAMISU

Traditional Italian dessert, made in-house with ladyfinger biscuits dipped in coffee and layered with mascarpone cream

9

Massini & Chaja can be served with a scoop of gelati flavour of your choice - additional \$3.00

PIZZA NUTELLA

Pizza base smothered with the original Nutella hazelnut spread and topped with vanilla bean gelati

9" Small (serves 4)

13

12" Medium (serves 8)

17

AFFOGATO

2 scoops of Vanilla Bean Gelati served with Espresso Coffee

8

2 scoops of Vanilla Bean Gelati served with Espresso Coffee and a shot of Frangelico liqueur

14

GELATI

(Gluten Free)

Flavours available:

1 Scoop Coppa **4**

2 Scoops Coppa **6**

- Vanilla, Chocolate, Lemon, Fig & Walnut

3 Scoops Coppa **8**

CAFFÈ E CREMA TARTUFO

A combination of coffee gelato, fiordilatte gelato and a liquid heart of coffee sauce inside, surrounded by almond brittle

7

CAFFÉ E TÉ (Coffee & Tea)

Espresso / Macchiato / Long Black

3.5

Caffe Corretto - espresso with a dash of Grappa or Sambuca

5.5

Cappuccino / Flat White / Latte / Mocha / Hot Chocolate

4

Nutellino (Nutella Coffee)

4.5

Black Tea / Earl Grey / English Breakfast

3.5

Herbal Teas - Camomile / Green / Peppermint

3.5

Soy and Decaf additional 50¢