

ANTIPASTI - APPETISER

<u>Pizza Bari</u>	\$14.00
<i>Half a pizza base topped with tomato, pecorino cheese, garlic and parsley and half a pizza base topped with salt and fresh rosemary.</i>	
<u>Duetto di Salmone e Manzo</u>	\$ 31.50
<i>Finely sliced raw salmon fillet accompanied with fine slices of carpaccio style prime eye beef fillet served with a Gargano pesto sauce.</i>	
<u>Funghi Gratinati</u>	\$ 27.50
<i>Field mushroom topped with bread crumbs, garlic, herbs, mozzarella and parmesan cheese and grilled.</i>	
<u>Salmone Affumicato con Avocado</u>	\$ 29.50
<i>Smoked salmon marinated in olive oil and capers accompanied with slices of fresh avocado.</i>	
<u>Fegatini di Pollo alla Veneziana</u>	\$ 27.50
<i>Chicken livers tossed with onions, white wine and vinegar.</i>	
<u>Misto Livornese</u>	\$ 33.50
<i>Seafood combination of the day cooked in tomato sauce with touch of chilli.</i>	
<u>Pepata di Cozze</u>	\$ 29.50
<i>Fresh mussels tossed with white wine and various mixed cracked peppers.</i>	
<u>Insalata Caprese</u>	\$ 27.50
<i>Fresh buffalo mozzarella served on slices of fresh tomato and dressed with Gargano olive oil.</i>	
<u>Insalata Gargano</u>	\$ 24.50
<i>A mixed salad with lettuce, tomato, olives, buffalo mozzarella cheese, boiled eggs, avocado, anchovies and oregano with an Italian dressing.</i>	
<u>ZUPPA - SOUP</u>	
<u>Stracciatella</u>	\$ 18.50
<i>A light chicken broth with whipped egg, parmesan cheese and Italian parsley.</i>	

PASTA

<u><i>Paglia e Fieno Al Granchio</i></u>	<i>\$34.50</i>
<i>Fine strands of green and white pasta tossed with blue manna crabs with fresh herbs and tomato sauce.</i>	
<u><i>Orecchiette con Fave e Gamberoni</i></u>	<i>\$28.50</i>
<i>Traditional home made ear shaped pasta from Puglia tossed with garlic, olive oil, fresh prawns, cherry tomatoes and finely sliced broad beans.</i>	
<u><i>Tagliatelle con Salmore e Avocado</i></u>	<i>\$ 28.50</i>
<i>Long home made flat pasta tossed with smoked salmon and avocado, in a creamy sauce with parmesan cheese.</i>	
<u><i>Gnocchi ai Quattro Formaggio</i></u>	<i>\$ 28.50</i>
<i>Potatoes dumplings tossed in a four different cheese sauce with a truffle paste.</i>	
<u><i>Spaghetti alla Boscaiola</i></u>	<i>\$ 26.50</i>
<i>Spaghetti tossed with home made pancetta, mushroom, olive oil, (hot) chilli and tomato sauce.</i>	
<u><i>Penne con Sugo di Carne</i></u>	<i>\$ 26.50</i>
<i>Traditional home made tube shaped pasta from Puglia tossed with a meat flavoured tomato sauce.</i>	
<u><i>Mezzaluna Aurora</i></u>	<i>\$ 28.50</i>
<i>Half moon shaped pasta filled with spinach and ricotta tossed in a tomato sauce with fresh basil, parmesan cheese and a touch of cream.</i>	

PORTATA PRINCIPALE
MAIN MEAT COURSE

Costola di Manzo \$ 44.50
Beef rib eye steak marinated in fresh rosemary and black pepper and grilled.

Scalopine Impanate \$ 38.50
Thinly sliced veal encrusted in seasoned breadcrumbs and pan fried.

Coniglio Farcito \$ 42.50
Rabbit partly deboned and stuffed with home made pancetta, breadcrumbs, sultanas, wild fennel and cooked in a white wine sauce.

Capretto con Cipolla \$ 42.00
Pieces of baby goat roasted in the oven with finely sliced onions and white wine.

Lombo di Agnello \$ 42.50
Lamb loin covered with mixed nuts then grilled and served with dry Marsala sauce.

Filetto di Maiale \$ 42.50
Pork fillet cured and served with cognac and pepper sauce.

Trio di Spezzatino \$ 38.50
A Stew of beef, pork and lamb cooked with artichokes, mushrooms in a tomato and onion sauce.

MAIN FISH COURSE

Pesce alla Griglia \$ 44.50

Grilled fish fillet of the day marinated with lemon juice, olive oil, Italian parsley and a touch of chilli.

Gamberoni con Pancetta \$ 44.50

Skewered prawns wrapped in a home made pancetta then grilled and served on a Gargano pesto sauce.

Seppie Gratinata \$42.50

Cuttlefish topped with breadcrumbs, fresh herbs, cooked with green peas and served in a white wine sauce.

Salmon Alla Griglia \$ 42.00

Grilled crispy skin salmon served with a carrot, capsicum and orange sauce.

Misto di Pesce alla Pugliese P.O.A.

A mixed seafood combination of the day (ask the waiter for details).

INSALATA - SALAD

Mixed salad \$ 12.50

Green salad \$ 9.00

PIZZA

<u>Pizza Bianca</u>	\$ 14.50
<i>Pizza base topped with salt and fresh rosemary.</i>	
<u>Pizza Pugliese</u>	\$ 17.50
<i>Pizza base topped with tomato, pecorino cheese, garlic and parsley.</i>	
<u>Margherita</u>	\$ 18.50
<i>Tomato, mozzarella cheese and basil.</i>	
<u>Napoli</u>	\$ 20.50
<i>Tomato, mozzarella cheese, anchovies, olives and oregano .</i>	
<u>Funghi</u>	\$ 20.50
<i>Tomato, mozzarella cheese and mushrooms.</i>	
<u>Prosciutto Cotto</u>	\$ 20.50
<i>Tomato, mozzarella cheese and ham.</i>	
<u>Salami</u>	\$ 21.50
<i>Tomato, mozzarella cheese and hot salami .</i>	
<u>Regina</u>	\$ 21.50
<i>Tomato, mozzarella cheese, mushrooms and ham.</i>	
<u>Hawaiian</u>	\$ 21.50
<i>Tomato, mozzarella cheese, ham and pineapple.</i>	
<u>Capricciosa</u>	\$ 22.50
<i>Tomato, mozzarella cheese, artichokes, capsicum, mushrooms and olives.</i>	
<u>Quattro Stagioni</u>	\$ 23.50
<i>Tomato, mozzarella cheese, ham, artichokes, mushrooms, capsicum and olives.</i>	
<u>Contadina</u>	\$ 23.50
<i>Tomato, mozzarella cheese, mushrooms, garlic, onion and salami.</i>	
<u>Marinara</u>	\$ 28.50
<i>Tomato, mozzarella cheese and seafood combination.</i>	
<u>Koban</u>	\$ 26.50
<i>Tomato, garlic and parsley topped with slices of fresh salmon marinated with fresh herbs, olive oil and lemon juice .</i>	
<u>Tutto Pizza</u>	\$ 25.50
<i>Tomato, mozzarella cheese, garlic, onion, olives, salami, ham, mushrooms, artichokes and capsicum.</i>	