



### COVID-19 Information

We thank all our customers for their ongoing support over this time. While we have now been permitted to open there are strict procedures that we must follow, and we will aim to make you as comfortable as possible while you dine in with us. We can provide appropriate social distancing for you on your table, if you require this please inform our staff and we can arrange for the members of your table to be socially distanced by household. We can also arrange a contactless experience for you here, however in order to achieve this you will be required to pick up your food from the pass, and stack your plates to place them on a table for our staff to pick up. This is in no way essential and all our staff follow strict hygiene procedures so if you would like us to provide this simply mention it to our staff, if not we will provide the same level of service you have become accustomed to. Please be aware that we also have a slightly more limited menu to keep our food fresh and accommodate for the reduced size of the chef team. We have attempted to provide more choice with each dish to make up for this, and if any of our old favourites are missing please ask the staff and we can see if we can make this for you still.

If you have any questions or feedback throughout your meal please do not hesitate to wave our staff down and they will come over to you straight away. We look forward to having you dine with us and sincerely appreciate you taking the time to come and support us.

Buon Apetito

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## ENTRÉE / ANTIPASTI

<b>FRESHLY BAKED PIZZA BREAD</b>	Freshly baked pizza bread served with balsamic reduction and olive oil (v)(vr)	\$8
<b>MARINATED OLIVES</b>	Selected olives marinated in extra virgin olive oil, herbs and spices (v)(vr)(dr)(gr)	\$6
<b>GARLIC PIZZA</b>	10" Pizza base brushed with garlic, rosemary salt, herbs and olive oil (v)(vr)(dr)(gr +\$4)	\$10
<b>CHILLI GARLIC PIZZA</b>	10" Pizza base brushed with garlic, rosemary salt, herbs, chilli and olive oil (v)(vr)(dr)(gr +\$4)	\$11
<b>CHEESY GARLIC PIZZA</b>	10" Pizza base topped with garlic, mozzarella and feta cheese (v)(gr +\$4)	\$14
<b>ARTICHOKE, GORGONZOLA AND HONEY PIZZA</b>	12" Pizza based topped with olive oil, artichoke hearts, gorgonzola and finished with a drizzle of honey (v)(dr)(gr +\$4)	\$16
<b>BRUSCHETTA</b>	Fresh Roma tomato, Spanish onion and basil diced and mixed with pesto, served on home-made focaccia bread with olive tapenade and finished with shaved parmesan and balsamic reduction (v)	\$13
<b>GOURMET BRUSCHETTA</b>	Roasted capsicum, caramelised onion and eggplant on home-made focaccia bread, finished with crumbled feta, rocket and balsamic reduction (v)	\$14
<b>FUNGHI BRUSCHETTA</b>	Sautéed mushrooms on home-made focaccia bread, finished with shaved parmesan and a hint of truffle oil (v)	\$15
<b>ARANCINI</b>	Deep fried mushroom risotto balls served in a spicy tomato sauce and topped with shaved parmesan and rocket (v)	\$16
<b>ZUPPA DI COZZE</b>	Mussels cooked and served in a spicy tomato broth with freshly baked pizza bread on the side (gr)	\$21
<b>GAMBERONI</b>	Grilled prawns cooked in garlic and chilli with roasted capsicum, topped with a tomato and onion salsa with olive oil and served with a side salad (dr)(gr)	\$21
<b>ANTIPASTO</b>	Selected sliced meats and cheeses served with pizza bread, sun dried tomatoes, olives and dried fruits and nuts (gr +\$4)	\$26

(v) Vegetarian - (vr) Vegan on request – (dr) Dairy Free on request – (gr) Gluten Free on request

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# PASTA

CHOOSE YOUR PASTA FROM PENNE, FETTUCCINE, SPAGHETTI, GNOCCHI (+\$4) OR GLUTEN FREE PENNE (+\$2) THEN CHOOSE YOUR SAUCE FROM THE FOLLOWING OPTIONS:

<b>NAPOLI</b>	Traditional napolitana sauce with basil and garlic (v)(vr)(dr)(gr)	\$18
<b>BOLOGNESE</b>	Home-made beef Bolognese with napolitana sauce (dr)(gr)	\$23
<b>CASA MIA</b>	Mushrooms, roasted capsicum, roasted eggplant, kalamata olives, sun dried tomatoes and onion in a napolitana sauce (v)(vr)(dr)(gr)	\$24
<b>CAPELANTE</b>	Scallops, bacon, onion, garlic and chilli in a spicy napolitana sauce (gr)(dr)	\$30
<b>MARE BIANCO</b>	Prawns, garlic and avocado in a brandy cream sauce (gr)	\$31
<b>MARINARA</b>	Calamari, scallops, mussels and prawns cooked in your choice of either a garlic and olive oil sauce, a napolitana sauce or a garlic cream sauce (dr)(gr)	\$30
<b>CARBONARA</b>	Egg, bacon, cracked black pepper and shallots in a garlic cream sauce (gr)	\$24
<b>ALFREDO</b>	Garlic chicken and mushrooms in a creamy white wine sauce with shallots (gr)	\$27
<b>ARRABBIATA</b>	Onion, garlic, capers, kalamata olives and chilli in a spicy tomato sauce (v)(vr)(dr)(gr)	\$22
<b>AMATRICIANA</b>	Bacon, onion, garlic and chilli in a spicy tomato sauce (dr)(gr)	\$22
<b>SALSICCE</b>	Italian sausage, basil, onion, chilli and olives in a spicy napolitana sauce (dr)(gr)	\$27
<b>CACCIATORE</b>	Bacon, mushroom and chicken in a rich and creamy tomato sauce (gr)	\$28
<b>PRIMA VERA</b>	Mushrooms, olives, rocket and sundried tomatoes in a creamy pesto and white wine sauce (v)(gr)	\$26
<b>GORGONZOLA</b>	Fresh blue vein cheese in a creamy garlic sauce (v)(gr)	\$24
<b>GAMBERI</b>	King prawns, Roma tomatoes and feta in a herb infused olive oil (dr)(gr)	\$31
<b>POLLO AL PESTO</b>	Chicken, green beans and sundried tomatoes in a creamy pesto sauce (gr)	\$28
<b>VITELLO</b>	Diced veal scaloppine, mushroom, onion and garlic in a rich and creamy napolitana sauce (gr)	\$29

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# PIZZA

ALL OUR PIZZAS ARE COOKED IN OUR WOOD FIRED OVEN AND ARE APPROXIMATELY 12". GLUTEN FREE BASES ARE AVAILABLE FOR \$4 EXTRA.

<b>QUATTRO FORMAGGI</b>	Four cheeses on a napolitana base, finished with oregano (v)(gr)	\$23
<b>AMO LA CARNE</b>	Mozzarella, Italian sausage, bacon, salami, ham and chicken on a napolitana base (gr)	\$23
<b>SPICY AMO LA CARNE</b>	Mozzarella, Italian sausage, sopressa picante, bacon, ham and chicken on a spicy napolitana base (gr)	\$23
<b>POLLO AL PESTO</b>	Mozzarella, chicken, olives, capsicum and sundried tomatoes on a napolitana base, finished with pesto (gr)	\$25
<b>CAPRICCIOSA</b>	Mozzarella, ham, mushroom and artichoke hearts on a napolitana base (gr)	\$22
<b>MARGHERITA</b>	Fresh basil, oregano, sliced Roma tomatoes and mozzarella on a napolitana base (v)(gr)	\$17
<b>GAMBERI</b>	Garlic prawns, Spanish onion and mozzarella on a creamy bechamel base, finished with rocket (gr)	\$29
<b>SALSICCE</b>	Italian sausage, mushroom, oven roasted rosemary potato and mozzarella on a creamy bechamel base, finished with a drizzle of truffle oil and rocket (gr)	\$25
<b>PEPPERONI</b>	Sopressa picante, oregano and mozzarella on a napolitana base (gr)	\$21
<b>HAWAIIAN</b>	Mozzarella, ham, pineapple and oregano on a napolitana base (gr)	\$22
<b>CALABRESE</b>	Mozzarella, onion, sopressa picante and olives on a napolitana base (gr)	\$23
<b>POLLO E BACCA</b>	Chicken, bacon, brie and mozzarella on a napolitana base and finished with cranberry sauce (gr)	\$26
<b>BBQ PULLED PORK</b>	Marinated BBQ pulled pork, caramelised onion, capsicum and mozzarella on a napolitana base	\$25
<b>MARINARA</b>	Selected seafood and mozzarella on a napolitana base (gr)	\$28
<b>THE GODFATHER</b>	Mozzarella, prawns, olives, pineapple and shaved parmesan on a creamy bechamel base (gr)	\$29
<b>PROSCIUTTO</b>	Mozzarella, rocket, sliced prosciutto and shaved parmesan on a creamy bechamel base (gr)	\$28
<b>VEGETARIAN</b>	Mozzarella, roasted eggplant, capsicum, mushroom, caramelised onion, sundried tomatoes and feta on a napolitana base (v)(gr)	\$27
<b>GORGONZOLA &amp; WALNUT</b>	Mozzarella, gorgonzola, candied walnuts and thinly sliced red cabbage on a bechamel base (v)(gr)	\$24

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# MAINS / SECONDI

<b>FUNGHI</b>	Your choice of chicken breast or veal scaloppine (+\$3) served in a creamy mushroom and white wine sauce with seasonal vegetables and creamy mash potatoes (gr)	\$28
<b>CASA MIA</b>	Your choice of chicken breast or veal scaloppine (+\$3) served in a napolitana sauce with mushrooms, onion, roasted capsicum, roasted eggplant, kalamata olives and sundried tomatoes. Served with seasonal vegetables and creamy mash potatoes (dr)(gr)	\$29
<b>MARE BIANCO</b>	Your choice of chicken breast or veal scaloppine (+\$3) topped with prawns and avocado in a garlic cream and brandy sauce. Served with seasonal vegetables and creamy mash potatoes (gr)	\$32
<b>ORTALANA</b>	Your choice of chicken breast or veal scaloppine (+\$3) with bacon and mushroom served in a creamy tomato sauce. Served with seasonal vegetables and creamy mash potatoes (gr)	\$29
<b>MARSALA</b>	Your choice of chicken breast or veal scaloppine (+\$3) cooked in a marsala wine and cream sauce. Served with seasonal vegetables and creamy mash potatoes (gr)	\$28
<b>MARINARA</b>	Your choice of chicken breast or veal scaloppine (+\$3) topped with selected seafood in a rich tomato sauce. Served with seasonal vegetables and creamy mash potatoes (dr)(gr)	\$32
<b>POLLO PARMIGIANA</b>	Panko crumbed fried chicken breast, topped with prosciutto, mozzarella and napolitana sauce. Served with seasonal vegetables and creamy mash potatoes	\$31
<b>SCALOPPINE LIMONE</b>	Veal scaloppine in a white wine, lemon, garlic and olive oil sauce with shallots. Served with seasonal vegetables and creamy mash potatoes (dr)(gr)	\$29
<b>SALTIMBOCCA ALLA ROMANA</b>	Veal scaloppine topped with sage, prosciutto and mozzarella, served in an olive oil and white wine sauce with shallots. Served with seasonal vegetables and creamy mash potatoes (gr)	\$32
<b>CRISPY SKIN SALMON</b>	Crispy skin salmon fillet topped with diced fresh Roma tomato, Spanish onion and basil and finished with an extra virgin olive oil drizzle. Served with seasonal vegetables and creamy mash potatoes (dr)(gr)	\$32
<b>TEGAMACCIO</b>	Assorted seafood cooked in a spicy tomato broth with onion, garlic, chilli and herbs. Served with a side of freshly cooked herb bread (dr)	\$37

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## SIDES / CONTORNI

<b>FAGIOLI</b>	Sautéed green beans with olive oil, sea salt and feta (v)(gr)	\$8
<b>PATATINE FRITTE</b>	Shoestring fries served with garlic aioli or tomato sauce (v)(dr)(gr)	\$6
<b>BROCCOLINI</b>	Pan-fried broccolini cooked in olive oil and garlic, topped with flaked almonds and lemon (v)(vr)(dr)(gr)	\$8
<b>SEASONAL VEGETABLES</b>	Seasonal vegetables cooked in extra virgin olive oil, salt and pepper (v)(vr)(dr)(gr)	\$6
<b>RUCOLA SALAD</b>	Rocket, pear, cashews and parmesan in a lemon-honey dressing (v)(gr)	\$16

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# DESSERTS / DOLCE

<b>GELATO</b>	Choose from any of the following flavours:		\$4.5 per scoop
	◇ Chocolate	◇ Vanilla	
	◇ Strawberry	◇ Raspberry	
	◇ Lemon		
<b>SORBETTO</b>	Traditional Italian dessert of sorbet, ice cream and liquor available in the following flavours:		\$16
	◇ Lemon (Lemon sorbet, vanilla ice cream and limoncello)		
	◇ Raspberry (Raspberry sorbet, vanilla ice cream and fragioli)		
	◇ Chocolate (Chocolate ice cream, vanilla ice cream and baileys)		
<b>AMERICAN BROWNIE</b>	American style brownie served warm and garnished with fresh berries, chocolate fudge sauce and whipped cream		\$12
<b>VANILLA PANNACOTTA</b>	Homemade vanilla pannacotta topped with berry compote (gr)		\$12
<b>TIRAMISU</b>	Homemade tiramisu consisting of chocolate mousse, creamy mascarpone, sponge fingers, Italian liqueur and coffee		\$12
<b>NUTELLA PIZZA</b>	Freshly baked pizza bread topped with Nutella, fresh strawberries and roasted flaked almonds		\$15
<b>AFFOGATO</b>	Traditional Italian dessert consisting of a scoop of vanilla ice cream, a shot of espresso and your choice of the following liqueurs:		\$12
	◇ Kahlua	◇ Baileys	
	◇ Sambucca	◇ Whiskey	
	◇ Amaretto	◇ Frangelico	

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