

## -Breads-

- Plain Bread* 4  
Four slices of fresh, crusty Parisian bread.
- Garlic Bread* 7  
Four slices of crusty Italian bread with our own garlic butter.
- Bruschetta* 12  
Two slices of our garlic bread topped with a mixture of diced tomato, olive oil, salt and black pepper.
- Aglie e Olio* 13  
A thin crispy pizza base with cracked pepper, garlic, parsley and oil.
- Pesto Bread* 15  
A pizza base smothered in a pesto mix of the chef's choice.

## -Entrées-

- Skewered Beef* 17  
Garlic and parsley marinated strips of beef and grilled to medium.
- Skewered Chicken* 18  
Succulent tenderloins marinated in garlic, chilli and coriander.
- Arancini* 18  
Balls of Arborio rice with beef mince, napoletana sauce and cheddar cheese.
- Peppered Asparagus* 19  
Asparagus stems, wrapped with prosciutto, lightly seasoned and grilled.
- Stuffed Mushrooms* 20  
Grade one button mushrooms filled with a savoury cream cheese combination, topped with parmesan and oven baked.
- Tasting Plate (for 2)* 27.5  
A tasty selection of entrées. Includes all the above, and garlic bread.
- Salsiccia* 19.5  
Thinly sliced Italian sausage pan fried in garlic and onion with olives, semi-dried tomatoes and feta cheese, splashed with white wine.
- Calamari* 20  
Lightly crumbed calamari, served on a garden salad and dressed with a light aioli dressing.
- Garlic Prawns* 22  
Marinated prawns, flash fried in garlic butter and oil and served in a sizzling hot pot.



## -Pasta-

- Spaghetti Bolognese* **22**  
A traditional beef bolognese.
- Cannelloni* **23**  
Three rolls of pasta wrapped around a combination of ricotta cheese and chopped spinach, covered with napoletana sauce and a mixture of cheeses.
- Lasagna* **23.5**  
A traditional beef lasagna. Layers of pasta, bolognese sauce and a variety of two cheeses.
- Penne Puttanesca* **23.5**  
A combination of capers, olive and anchovy fillets pan fried in a garlic napoletana sauce.
- Fettuccine Carbonara* **24**  
Thin strips of bacon, sliced mushrooms, garlic and onion deglazed with white wine and finished in a cheesy cream sauce.
- Fettuccine Pollo e Funghi* **24**  
Diced chicken and fresh mushroom, fried with garlic, onion and white wine in a rosé sauce.
- Penne Italia* **24.5**  
Italian sausage fried with garlic, diced eggplant, roasted capsicum and olives in a napoletana sauce.
- Spaghetti Marinara* **26.5**  
A selection of seafood marinated with herbs and spices, pan fried and tossed through a napoletana sauce.
- Agnolotti Salvatore* **27**  
'Moon shaped' pasta filled with spinach and ricotta cheese in a napoletana, cream and semi-dried tomato sauce.
- Fettuccine Pescatore* **27.5**  
A marinated seafood combination of calamari, fish, prawns and mussels pan fried and drenched with a creamy sauce.
- Tortellini Tre Formagi* **28**  
"Belly button" shaped pillows of beef filled pasta tossed through a rich three cheese sauce.
- Tortellini Alla Panna* **28**  
Beef filled pasta in a creamy cheese sauce with pan fried bacon strips, garlic and sautéed mushrooms.
- Fettuccine Chilli Prawns* **29**  
Succulent prawns cooked in butter, garlic, chilli and white wine, tossed through a napoletana sauce with a touch of cream.

## -Risotto-

*San Romano* 27.5

Diced pumpkin and fresh tomato cooked with garlic and onion and tossed through arborio rice in a creamy feta spotted sauce.

*Pollo Paprica* 28.5

Smoked paprika dusted pieces of chicken, fried with semi dried tomatoes, spinach and feta flavoured rosé sauce

*Mediterranean*

29.5

A rich dish of prosciutto, mushroom and spinach, rounded off with a creamy feta napoletana sauce.

*Spanish* 29.5

A combination of seafood marinated in garlic, chilli and oil, pan fried and tossed through a napoletana sauce with arborio rice.

*-Carne-*

*Scallopini Funghi* 29.5

Tender medallions of young beef pan fried with garlic and freshly sliced mushrooms in a cream sauce.

*Parmigiana* 29.5

A generous crumbed portion of beef, cooked golden brown, then smothered with napoletana sauce, cheddar and mozzarella and oven baked. Served with spaghetti napoletana.

*Scallopini Fiorentini* 31

Pan fried prawns with medallions of young beef, garlic and white wine in a creamy rosé sauce.

*Meat Special*

Please ask your waitperson for this week's special.

*\*Please note all Pollo(chicken) and Carne(meat)dishes are served with a side salad and roast potatoes, unless specified*

*-Pollo-*

*Pollo Palermo* 29  
 Chicken breast pan fried in garlic, onion, seeded mustard and white wine in a creamy sauce.

*Pollo Calabria* 29.5  
 Chicken breast topped with Italian sausage pan fried with olives, roasted capsicum, garlic and onion with a napoletana sauce.

*Sienna Saltimbocca* 29.5  
 Succulent chicken breast pan fried in garlic, rosemary and white wine topped with prosciutto and cheese then finished in the oven.

*Pollo Asparagi* 30  
 Chicken breast cooked in a cheesy cream sauce and served with prosciutto wrapped asparagus.

*Chicken Parmigiana*  
**30**  
 A tender chicken breast, crumbed, fried and topped with bacon, parmesan cheese, napoletana sauce, mozzarella and cheddar cheese and baked in the oven. Served with spaghetti napoletana.



*Calamari Originale* 27  
 A generous portion of lightly crumbed calamari, that is fried, seasoned and served with a garden salad, fresh lemon and a aioli dressing.

*Chilli Mussels* 27  
 Ocean fresh mussels pan fried in garlic, onion, chilli, oregano and white wine finished in a napoletana sauce. Served with fresh crusty bread.

*Gamberi Mare* 30  
 Succulent prawns pan fried in garlic, diced onion and white wine in a creamy cheese sauce surrounding a mound of arborio rice.

*Grilled Barramundi*  
**30**  
 A generous portion of grilled Barramundi, seasoned, lightly dusted with flour and grilled to succulent perfection. Served with potatoes or fries  
 \*Add a prawn skewer 4  
 \*Add 2 prawns skewers 7

*Seafood platter*  
**42**  
 Flour dusted grilled Barramundi, two garlic and parsley marinated prawn skewers, lightly crumbed calamari and chilli mussels, all served with French fries, aioli and fresh lemon

*-Pizza-*

*Sweet Chilli Chicken*

Chicken, onion, mushrooms, capsicum and sweet chilli sauce

*Vegetarian*

Mushrooms, onion, capsicum, pineapple and olives

*Carina Special*

Ham, mushrooms, onions, pepperoni and pineapple

*Caprice*

Ham, mushrooms, capsicum, olives, anchovies and oregano

*Margherita*

Cheese, garlic and herbs

*Mexicana*

Pepperoni, onion, mushroom, prawn and chilli

*Mafiosa*

Italian sausage, fresh tomato and garlic

*Portofino*

Bacon, mushroom and prawn

*Seafood*

Prawns, smoked oysters, calamari and anchovies

*Supreme*

The Lot (anchovies optional)

*All Meat*

Ham, bacon and pepperoni (BBQ sauce optional)

*Mediterranean*

Italian sausage, capsicum, olives, feta and oregano

*Randazzo*

Italian sausage, capsicum, olives, eggplant and garlic

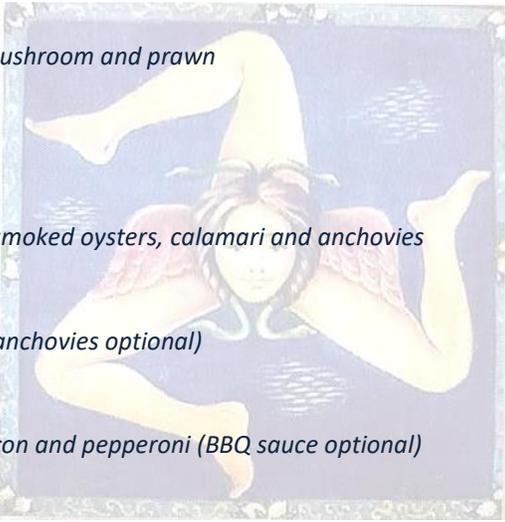
*Extras:*

- Oregano, Garlic, Dried chili, BBQ sauce, Sweet chili sauce – No charge
- Mushroom, Pineapple, Capsicum, Onion, Olives, Fresh tomatoes 1
- Fresh Chili
- Ham, Smoked oysters, Anchovies, Feta 2
- Shrimp, Chicken, Italian sausage, Pepperoni, Bacon 3
- Tiger Prawns 5

*-Kid's Menu-*

*Spaghetti Bolognese*

Traditional beef bolognese.



*Lasagna* 13  
Traditional beef lasagna.

*Fettuccini Carbonara* 14  
Bacon and mushroom in a cheesy cream sauce.

*Fish and Chips*  
16

Daily fish served with chips.

### -Salads-

*Garden Salad* 12  
Fresh mix of lettuce leaves with cucumber, red capsicum, red onion and tomato drizzled with balsamic vinaigrette.

*Greek Salad* 14  
A fresh mixture of lettuce, tomato wedges, cucumber, red capsicum, red onion, black olives and feta, drizzled with balsamic vinaigrette.

*Caesar Salad* 22  
Baby Cos lettuce tossed through dressing with croutons, an egg and strips of bacon.

*Chicken Caesar Salad*  
24

Same as the above, with the addition of diced chicken

Anchovies optional with Caesar salad 2

### -Desserts-

*Tiramisu* (served with cream) – Please enquire about availability 8

*Cakes* 7.5  
Assorted cakes available (served with cream or ice cream)

*Ice Cream* (3 x scoops) 6.5  
Vanilla, Chocolate, Cookies and Cream, Caramello and Choc Mint

### -Drinks-

*Soft Drink* 3.00

*Pepsi, Pepsi Max, Lemonade, Solo, Lemon Lime Bitters, Agrum, Passiona*

*Juices* **2.50**  
*Apple, Orange*

*Water* **4.00**  
*Sparkling available (1.25L)*

*Tea* **Cup - 3.50**  
**Pot - 5.00**  
*Irish breakfast, English breakfast, Earl Grey, Chamomile, Peppermint, Green Tea, Chai Tea, Rooibos*

*Coffee* **4.00**  
*Espresso* **4.30**  
*Long Black* **4.30**  
*Short Macchiato* **4.50**  
*Flat White, Cappuccino, Latte, Vienna* **4.80**  
*Iced Coffee* **4.80**  
*Long Macchiato, Mocha* **5.00**  
*Affogato* **4.50**  
*Chai Latte* **4.50**  
*Hot Chocolate*



**\*Alcohol surcharge per head\* 3.00**