

Antipasti

(Starters/Entrées)

Piatto per Due

\$16.5

Share platter of produce the Italians didn't want you to know about. Fresh Pecorino laced with Black **Truffle**, giant capers, imported pickled white **anchovies**, **Bruschetta with truffle** paste, our renowned pickled fennel and more.

Cocktail di Gamberi

\$15

Steamed SA king Prawns, then chilled and served on a bed of lettuce, drowned by our authentic homemade cocktail sauce.

Crespelle in Brodo

\$13

Chicken broth, served at your table over our homemade thin savoury **Crêpes**, filled with Pecorino and Parmesan cheese and cracked black pepper; then rolled and plated warm.

Burrata e Prosciutto

\$16.5 GF

Experience the best of Italian soft and **gooey dairy** heart, encased in a Mozzarella (Bocconcini style) outer, served with premium **Parma Prosciutto** cut to order and complemented with oven baked Schiacciata. Feel free to ask staff more about this fresh and creamy delight.

Highly recommended

(Pls. note Schiacciata is not GF)

Arancini vegetariani

\$14.5 VG

Southern tradition, home rolled **vegetarian rice balls**, with Parmesan, peas, garlic and herbs, served on a smear of Neapolitan sauce. (4 per serve)

Ricotta Bufala e Salumi (Serves 2)

\$15.5

Ricotta from Buffalo milk, flavoured with **honey** and **walnuts**, accompanied by freshly sliced Italian **cured meats**.

Bruschetta (3 slices of continental bread)

#1 Traditional Italian Bruschetta:

\$7 VG

Crusty bread, oven toasted, served with rub of garlic clove, olive oil and sea salt.

We rub your liking of raw garlic on the bread, top with olive oil and then a sprinkle of salt over the lot at your table: Welcome to Italy's true Bruschetta!

#2 Bruschetta al pomodoro:

\$10 VG

Crusty bread, oven toasted, topped with fresh tomatoes, basil, garlic and extra virgin olive oil

#3 Garlic butter bread:

\$8 V

Garlic buttered bread toasted until soft and fragrant

Schiacciata (pizza base)

#1 Extra virgin olive oil, oregano and fresh rosemary

Small \$9 Medium \$14 VG DF

#2 Garlic butter

Small \$10 Medium \$15 V

V = Vegetarian

VG = Vegan

GF = Gluten Free

Contorni

(Sides)

Insalata Verde	\$9 VG
Green lettuce served with Chef's Vinaigrette and Citronette dressings (vinegar and citrus)	
Insalata mista all'italiana	\$15 V
Mixed garden leaves with tomato, green olives, mozzarella, red onion and dressed with balsamic complement	
Indivia aglio olio e peperoncino	\$9 VG
Green leaf Endive pan fried with extra virgin olive oil, garlic and chilli	
Spinaci al burro	\$9 V
Tender spinach, sautéed with butter and a touch of nutmeg	
Verdure arrosto	\$12 VG
Roasted Seasonal Vegetables	
Insalata di Rucola e Parmigiano	\$10 V
Rocket leaves served with parmesan shavings and drizzled with sticky balsamic dressing	

Bambini

(Children's Menu)

Spaghetti Bolognese	\$14
Gnocchi Napoletana	\$15 V
Chicken strips crumbed and fried, with chips and sauce	\$16
Tropical Pizza (Ham and Pineapple)	\$15

DOLCI

(Desserts)

Tiramisu	\$9.5
Homemade on premises traditional Italian dessert. Ladyfinger biscuits dipped in coffee and layered with Mascarpone cream and a dusting of cocoa.	
Panna Cotta	\$9
Made only with fresh cream by our chefs from wholesome ingredients on premises. Lighter than traditional Custard, it has a similar consistency and is infused with fresh vanilla beans.	
Pizza Nutella 9"	\$15
Pizza base smothered with the one and only Nutella spread. Served with Vanilla gelato	
Fragole al Prosecco	\$15
Garden fresh Strawberries , prepared with Prosecco and served with Lemon gelato, topped with a final dash of Prosecco at your table	
Sorbetto	\$12
2 Scoops of Lemon Gelato , sprinkled with ground coffee and drowned in Sambuca liqueur	
Affogato	
2 scoops of vanilla gelato served with espresso coffee	\$9
2 scoops of vanilla gelato served with espresso coffee and a shot of Frangelico or choice liqueur	\$15
Crepes Suzette	\$25
Crepes flambéed at your table, served with ice cream and orange liqueur.	
Gelato (Imported from Italy, subject to availability)	
Our flavours:	
<ul style="list-style-type: none">• Vanilla• Chocolate• Strawberry• Hazelnut• Lemon	
More flavours on availability, please ask staff.	
1 Scoop	\$5
2 Scoops	\$7.5
3 Scoops	\$10

Please note \$2.50 per person for Cakeage (BYO cakes)

Pasta

Fettuccine al Tartufo con Porcini

\$31 V

Thick homemade egg **Fettuccine** infused with Italian **Truffle** and sautéed with wild **Porcini** mushrooms.

Tonnarelli Gamberi, Pancetta e Peperoncino

\$29.5 DF

Homemade **egg pasta** spaghetti-like, pan fried with SA **Prawns**, Italian **Pancetta**, chilli and tomato sauce.

Linguine al Granchio

\$30 DF

Homemade pasta, with **Blue swimmer crab** meat blended with tomato, garlic and a touch of chilli.

Nonna's homemade Lasagna

\$26

Hand rolled on premises **pasta layers**, stuffed with our Chef's **Bolognese** and white cream sauce.

(Please note that oven baked pasta may present with a crusty edges, which is considered desirable by Italians)

Gnocchi crema e piselli

\$26

Our handmade **potato gnocchi** tossed with fresh cream, baby peas and freshly grated nutmeg, served with grilled prosciutto crisp.

Tapparelle salsiccia ed indivia

\$26.5 DF

The larger cousin of the "Orecchiette" (little ears) **fresh pasta**, made on premise with flour and water, served with "*fresh-issimo*" continental **sausage** and **endive**. Just like Mamma makes it!

*More Vegan selections available: Please ask staff for extra menu. Most Pasta dishes can be made Gluten free
(add \$2.00 and 10 mins. Extra to prepare)*

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Piatti Principali

(Mains)

Polletto alla Diavola

\$33 DF GF

Roman style **grilled Spatchcock**: marinated with herbs, **chilli**, lemon and salt. It's flattened and grilled to finger-licking perfection. Complemented by our chef's Salsa Verde (Olive oil, capers, anchovies, parsley, garlic, mustard and lemon juice crush) on the side and to finish off, pan fried Chicory.

Melanzana Parmigiana

\$25 V, GF

Oven baked layers of **grilled eggplant**, with tomato sauce, mozzarella cheese, parmesan and basil.

Saltimbocca alla Romana

\$29

Tenderised **Veal** sautéed in dry white wine, topped with Italian **Prosciutto**, melted Mozzarella and Sage. Served with seasonal vegetables.

Scaloppine Mari e Monti

\$31

Tenderised **Veal** sautéed with fresh **Porcini mushrooms**, Spencer Gulf **king prawns** and a dash of cream. Served with crumbed fried cauliflower.

Fritto misto all'italiana

\$29.5 DF

Italian style **seafood basket**. Lightly fried selection of market fresh fish and crustaceans served with chips and salad.

Salmone Grigliato alla crema e Sambuca

\$29 GF

Grilled **Atlantic salmon** pan fried with Juniper berries, a dash of cream and a splash of Sambuca; served with Chef Christian's signature fennel Agrodolce (sweet and sour) salad.

Caprese con Burrata

\$22 V GF

Juicy seasonal **tomato** salad, served with fresh creamy **Burrata**, basil and olive oil dressing.

Pizza

	<u>Small</u>	<u>Medium</u>	<u>Large</u>
	9"	12"	15"
<u>Capricciosa</u>	18	22	27
Tomato sauce base, mozzarella, shoulder ham, salame, fresh capsicum, olives and mushrooms			
<u>Diavola</u>	17	21	26
Tomato sauce base, mozzarella, salame, olives, fresh capsicum and chilli			
<u>Margherita</u>	14	18	23
Tomato sauce base, mozzarella, fresh tomato and basil			
<u>Pollo</u> (Chicken)	15	19	24
Tomato sauce base, mozzarella, roasted chicken and BBQ sauce			
<u>Tropicale</u>	15	19	24
Tomato sauce base, shoulder ham and pineapple			
<u>Vegetariana</u>	16	20	25
Tomato base, mozzarella, mushrooms, capsicum, roasted pumpkin, olives			
<u>Prosciutto</u>	19	23	28
Tomato sauce base, mozzarella, fresh tomato and topped with Italian Prosciutto, fresh rocket and Italian parmigiano shavings			

Italian Gourmet experience

<u>Patate al Tartufo</u>	\$25
Pizza base covered with thinly sliced potatoes, infused with roasted garlic flavours and fresh rosemary; completed with truffle oil.	
<u>Super Veg.</u>	\$25
White base pizza covered in Fiordilatte (fresh mozzarella), truss cherry tomatoes on the vine, roasted capsicum, honey roasted pumpkin, mushrooms and seasonal additions.	
<u>Quattro Formaggi</u>	\$25
A melt of 4 different cheeses including Gorgonzola (Blue vein), Parmesan, mozzarella and fontina. We serve it with a whole Burrata.	
<u>Demonio</u>	\$25
Our gourmet take on the popular "Diavola": Tomato based, chilli, fresh crumbled continental sausage, spicy calabrese salame, olives and to tone it down we added fresh Porcini mushrooms.	
<u>Pizza Stella</u>	\$25
Star Shaped pizza, with cheese filled points. The whole base is layered with garlic butter and the middle holds a heart of spinach and fresh mozzarella. Our signature pizza by far.	
<u>Calzone</u>	\$25
This is a 12" pizza base, folded over itself, filled with cheese, tomato, capsicum, mushroom, ham, salame & olives.	

Gourmet pizzas are served only as 12" (Medium) and we prefer not to change the toppings, if possible.

*Vegan Choices with **Allegria***

Entrée:

Bruschetta tradizionale **\$7**

Toasted bread, rubbed with garlic, finished with salt and extra virgin olive oil

Bruschetta al Pomodoro **\$10**

Crusty bread toasted and served with fresh tomato, basil and garlic

Schiacciata (Pizza Base) Small **\$9** Medium **\$14**

Extra virgin olive oil, oregano and fresh rosemary

Zuppa di Fagioli **\$14**

Bean soup with cannellini beans, garlic, olive oil, tomato, potato and rosemary

Verdure ripiene **\$14**

Oven baked mixed vegetables topped with our bread crumb, parsley, tomato and walnut filling

Mains:

Barchetta di Melanzana al Cous Cous **\$21**

Hollowed eggplant, filled with Cous Cous, capsicum, fresh tomato and herbs

Risotto ai Porcini **\$27**

Risotto cooked with fresh porcini mushrooms, garlic, parsley, olive oil and our rich vegetable stock

Linguine aglio olio e peperoncino **\$25**

Homemade flour and water Linguine, tossed with garlic, olive oil and chilli. Italy's favourite pasta.

Mezze Maniche alla Napoletana e basilico **\$25**

Mezze maniche are a half length Rigatone (tube pasta) tossed with our Chef's amazing Napoletana sauce. Garlic, olive oil, basil and first class tomatoes.

Polenta ai porcini e rosmarino **\$30**

Polenta (corn flour reconstituted with water) served with a porcini mushroom and rosemary topping.

*Vegan Choices with **Allegria***

Pizza:

Vegan's choice Small **\$15** Medium **\$19** Large **\$23**

Tomato sauce, mushrooms, capsicum, roasted pumpkin, olives

Ortolana Small **\$17** Medium **\$21** Large **\$27**

White base, roasted cherry tomatoes, zucchini, eggplant and fresh rosemary

Diavola Small **\$16** Medium **\$20** Large **\$25**

Tomato sauce, capsicum, olives, oregano and chilli

Margherita Small **\$14** Medium **\$18** Large **\$23**

Tomato sauce, fresh tomato and fresh basil

Salads and Vegetables:

Insalata verde **\$9**

Green salad served with Vinaigrette (olive oil and balsamic vinegar) and Citronette (olive oil and lemon)

Insalata Mista **\$15**

Mixed leaves, olives, sundried tomatoes, capsicum, Spanish onion and balsamic vinegar dressing

Indivia aglio olio e peperoncino (side/entrée) **\$9** (main) **\$15**

Endive pan fried with garlic, chilli and olive oil

Roasted vegetables Italian style (side/entrée) **\$12** (main) **\$21**

Seasonal vegetables roasted to perfection with olive oil, garlic, sea salt and rosemary

Pomodoro e rucola **\$15**

Fresh chopped tomatoes and rocket, complimented by sticky balsamic vinegar and extra virgin olive oil

Dolci:

Imported Gelato: 1 scoop **\$4** 2 scoops **\$7** 3 scoops **\$9**

Strawberry

Lemon

Sorbetto **\$12**

2 scoops of lemon gelato dusted with grounded coffee and doused with frozen Sambuca