

Prezzo

Starters

Dip board A selection of Home-made dips served with cucumber celery, carrots and wood oven bread	\$18
Schiacciata all' aglio Pizza bread topped with olive oil & garlic	\$11

Antipasti / Entrée

Arancini (GF available) Home-made rice & radicchio crumbed arancini balls Served with sweet chilli-mayo sauce. (3 balls)	\$13
Antipasto misto A selection of cured meats, French brie, feta, olives & grilled veg	\$21 per two people \$35 per four or more
Carpaccio di manzo scottato Peppery thin slices of eye fillet with sweet and sour radicchio, freeze salad, shaved parmesan, dressed with radish sauce	\$22
Fritto misto Deep-fried local squid, SA King prawns & veg served with tartar sauce	\$22
Burrata (V) Fresh imported Organic Italian cow milk burrata Cheese, served with green apple purée, sun-sugar-tomatoes, & cucumber finished with extra virgin olive oil	\$17

Pasta / Risotto

Ravioli di ricotta e spinaci (V) Home-made ravioli stuffed with fresh imported buffalo ricotta cheese cherry tomato sauce, toasted pine nuts & fresh basil	\$27
Paccheri Pasta tubes with gorgonzola cheese, crispy parmesan, topped with Parma prosciutto	\$29
Truffle Home-made tagliatelle pasta, truffle paste in a creamy parmesan cheese, oyster mushrooms & semi-sun-dried tomatoes	\$32
Pappardelle ragu di agnello Home made pappardelle pasta, 6-8 hrs slow-cooked lamb ragout	\$31
Tagliolini nero Home made squid-ink tagliolini pasta SA king prawns, Blue swimmer crab, Zucchini, cherry tomatoes, Chilli & garlic cooked in lobster sauce, garnished with crunchy spring onion	\$34
Spaghetti marinara SA mix seafood, king prawns, salmon, barramundi, squid & clams cooked in white-wine sauce with a touch of chilli & garlic	\$34
Risotto mare SA mix Seafood prawns, salmon, barramundi, squid & clams	\$34
Risotto con pollo (V) Free range chicken & mushroom risotto	\$31

(GLUTEN FREE PASTA AVAILABLE)

Carne / Meat

Stinco classico 6-8 hours slow cooked Lamb shank served with mash potato and daily veg	\$34
Bisteca Certified black angus grass fed & hormone free eye fillet steak, served with asparagus, oyster mushroom, potato purée & porcini sauce	\$52
Pollo milanese Deep-fried bread-crumbed chicken breast served with spaghetti napolitana & salad	\$29

Pesce / Fish

Salmone al pepe verde Salmon fillet with green peppercorn sauce served with asparagus and deep-fried artichokes	\$39
Prezzo NT barramundi Barramundi fillet served with caponata vegetables, peas purée, touch of salmoriglio sauce	\$39
Grigliata di pesce Char-grilled Mix fish, NT barramundi, salmon, black tiger prawns & local squid served with tartar sauce & a choice of grill veg or salad	\$44

Salads

Goat Cheese salad (V) Mix leaf salad, beetroot, roasted pumpkin, pearl barley & pumpkin seeds, dressed with glazed balsamic vinegar	\$18
Tuna salad Mixed leaf salad, roasted potatoes, cannellini beans, cherry tomatoes, tuna, pistachio & lemon dressing	\$18

Side Orders

Mix salad Mix leaf salad, with cucumber, cherry tomatoes & red onion	\$11
Rocket salad Rocket salad, cherry tomatoes & shaved parmesan cheese	\$12
Chips Home-made hand cut chips	\$8
Roasted potatoes	\$8
Sautéed green beans	\$9
Sautéed spinach	\$9
Roasted sweet potatoes	\$8

Wood Fired Pizza

Margherita (V) San Marzano tomato, fior di latte, basil & extra virgin olive oil	\$19.5
Capricciosa San Marzano tomato, fior di latte, ham, mushroom, capsicum, artichokes, olives & fresh basil	\$28
Salame San Marzano tomato, fior di latte & mild soppressa salami	\$26
Vulcano (V) San Marzano tomato, fior di latte, mushroom, olives, artichokes, fresh basil & spicy oil	\$26
Prezzo San Marzano tomato, fior di latte, fresh basil, parma-prosciutto, shaved parmesan & rocket salad	\$29
Vegetariana (V) San Marzano tomato, fior di latte, roasted red pepper, onion, eggplant, zucchini, olives & mushrooms	\$28
4 formaggi Fior di latte, gorgonzola, parmesan cheese, swiss cheese & fresh basil	\$27
Gamberi Fior di latte, garlic SA king prawns, zucchini, cherry tomatoes & fresh parsley	\$29
Diavola San Marzano tomato, fior di latte, hot salami, roasted red pepper, fresh basil & spicy oil	\$27
Meat lover San Marzano tomato, fior di latte, soppressa salami, ham, mushroom and olives	\$31
Pizza bianca (V) Fior di latte, fresh imported buffalo ricotta cheese, shaved parmesan, swiss browns, fresh basil & extra virgin olive oil	\$27
Hawaii San Marzano tomato, fior di latte, ham & pineapple	\$25
Parmigiana San Marzano tomato, fior di latte, deep-fried eggplant & parmesan cheese.	\$25

(VEGAN CHEESE OPTION AVAILABLE)



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