

STARTERS (ASSAGGI)

FOCACCIA MISTA - \$7.

assorted tastings of Italian-style pizza

BRUSCHETTA BUFFALO MOZZARELLA - \$9

with tomato and buffalo mozzarella drizzled with extra virgin olive oil

BRUSCHETTA PROSCIUTTO - \$8

with tomato and prosciutto drizzled with extra virgin olive oil

POLENTA CHIPS - \$8

crispy fried polenta chips served with a dipping sauce

ARANCINI (2 PIECES) - \$8

crispy deep-fried balls of rice filled with porcini mushrooms and mozzarella

MEATBALLS (2 PIECES) - \$8

slow cooked in a rich Italian tomatoes sauce served with crusty bread

SALSICCE ALLA GRIGLIA - \$9

grilled Italian pork sausages served with homemade apple sauce

PRIMI PIATTI

CHILLI PRAWNS - \$17/\$24

chilli & garlic served with salad & crusty bread

SALT AND PEPPER CALAMARI - \$17/\$24

served with home-made aioli, chips and salad

TAGLIERE-CHEF'S BOARD (2 people/4 people) - \$22/\$40

cured meats, cheese, sundried tomatoes, olives and crusty bread

COZZE TARANTINE (1 person/2 people) - \$21/\$35

Fresh local mussels pan tossed with white wine, tomato, chilli and garlic served with crusty bread

SALADS

ITALIAN SALAD - \$12

mixed leaf salad, tomato, cucumber, Spanish onion, olives topped with shaved Grana Padana cheese

ITALIAN CHICKEN CAESAR SALAD - \$17

cos lettuce, crispy bacon, chargrilled chicken, shaved Grana Padana cheese with a home-made Caesar dressing

RUCOLA GRANA - \$12

rocket, pear, Grana Padana cheese with vinaigrette olive oil dressing

PASTA / RISOTTO

Your choice of home-made pasta combined with your choice of sauce

FETTUCCINE / SPAGHETTI / GNOCCHI / RIGATONI

BOLOGNESE - \$20

Pork and beef mince in a rich tomato sauce

MARINARA - \$27

Calamari, prawns, scallops, fish and mussels sautéed in garlic, chilli and white wine

VEGETARIAN - \$19

Mixed roast vegetables

NAPOLI - \$17

Tomato, garlic and basil

CARBONARA - \$20

Guanciale (pork), garlic, egg in a creamy parmesan sauce

LAMB RAGU - \$21

Slow cooked lamb in a rich tomato sauce

RISOTTO DEL GIORNO - \$21

LASAGNA - \$21

Layers of fresh pasta with mozzarella, Grana Padano and Napoli topped with béchamel sauce

EGGPLANT LASAGNA - \$21

Layers of eggplant with Napoli and mozzarella

SECONDI

TAGLIATA DI MANZO - \$26/\$32

200/300GRMS - Italian-style Angus rump served with mash and veg choice of sauce salsa verde or salsa funghi

BRODETTO DI PESCE - \$33/\$60

1 PERSON/2 PERSON - seafood stew, fish, shellfish with tomato, white wine and garlic served with crusty bread

SIDES

SAUTEED VEGETABLES - \$10

CHIPS SERVED WITH AIOLI - \$7

MIXED FRESH GREEN LEAVES - \$8

with tomato, cucumber and shaved Grana Padano cheese and a balsamic dressing