

FOCACCE & BREADS

Garlic & Cheese <i>Pizza base topped with fresh garlic, mozzarella and EVO.</i>	10
Rosemary & Cheese Focaccia <i>Pizza base topped with fresh rosemary, mozzarella, sea salt and EVO.</i>	10
Focaccia Casareccia <i>Cherry tomato, black olives, anchovies, garlic oil and Sicilian oregano.</i>	13.5
Focaccia Caponatina <i>Traditional Sicilian vegetable caponata.</i>	14.5
Bruschetta <i>Pizza base topped with a traditional topping of fresh tomato, red onion, basil and Parmesan.</i>	14.5
Bread & Olives <i>House made bread with mixed green olives.</i>	12.5

ENTREE

Antipasto Misto (serves 2/ GF option available) **29.5**

A selection of freshly sliced meats, olives and bocconcini accompanied by chef's choice of nibbles.

Fried Calamari (GF) **18.5**

Tender pieces of lightly fried calamari served with rocket and tartar sauce.

Seared Scallops (GF) **18.5**

Scallops seared and tossed in garlic and chilli flakes on basil-pea puree, crispy planchette and fresh peas.

Arancini (4) **15**

Traditional fried rice balls with bolognese and mozzarella on smears of creamed pea.

Meatballs (4) **18.5**

House-made meatballs stuffed with mozzarella and baked in Napoli sauce served with crispy polenta.

ENTREE

BBQ Salsiccia **18.5**

Sicilian pork and fennel sausages on marinated vegetable and whipped feta.

Roast Pork (GF) **19.5**

Tuscan style slow cooked pork shoulder on sweet spiced pumpkin puree with polenta batons and pork jus.

Polenta Batons (GF) **10**

Crispy basil & parmesan polenta batons on aioli topped with Parmesan.

Mozzarella Ball **9.5**

Fried mozzarella ball with spicy Napoli sauce and basil Chiffonade.

PASTA

Gnocchi Sorrentina	26.5
<i>House made potato gnocchi baked in Napoli sauce with melted mozzarella.</i>	
Casarecce al Ragu	27.5
<i>Traditional Sicilian pasta tossed with a 3-hour slow-cooked duck ragu with parmesan.</i>	
Spaghetti Marinara	29.5
<i>Australian prawns, calamari, scallops and muscles in a rich white wine and garlic sauce.</i>	
Fusilli di Mare	28.5
<i>Spiral pasta with garlic infused scallops, calamari and smoked salmon tossed in creamy Napoli sauce.</i>	
Fettuccini Carbonara	25
<i>Crispy smoked pancetta, egg, black pepper and Parmesan.</i>	
Spaghetti & Mussels	25.5
<i>Locally sourced mussels cooked in fresh garlic, chilli and white wine and tossed with rocket pesto and cherry tomatoes.</i>	
Lasagna	24.5
<i>Layers of pasta sheets, traditional slow cooked Bolognese, béchamel and mozzarella.</i>	

RISOTTO

Risotto Salmone

26.5

Smoked salmon, baby spinach and gorgonzola in a light lemon infused creamy white wine sauce.

Risotto Pumpkin

25.5

Roasted pumpkin, baby spinach, crumbled feta and walnuts.

Risotto Pescatora

29.5

Australian prawns, calamari, scallops and muscles in a rich white wine, garlic and Napoli.

MAIN

Roast Pork (GF) **28.5**

Tuscan style slow cooked pork shoulder on sweet spiced pumpkin puree with rosemary roast potatoes and pork jus.

350g Rib Eye Steak **37.5**

Grain fed and cooked to your liking served with beer battered steak fries and choice of mushroom, garlic butter or peppercorn sauce.

Seafood Mixed Grill **37**

Grilled Australia prawns, locally sourced mussels, calamari, scallops and chef's choice of grilled fish served with salad.

Fried Calamari **28.5**

Tender pieces of lightly fried calamari served with rocket, beer battered chips and tartar sauce.

Cozze di Fernando **25.5**

Locally sourced mussels cooked in a rich garlic and chilli Italian red broth served with house bread.

Veal Scaloppini Funghi **31.5**

Tender veal in a creamy mushroom sauce served with polenta and winter vegetable.

MAIN

Chicken Cottoletta

25.5

Chicken schnitzel coated in lemon-parmesan infused breadcrumbs and served with creamed winter baked vegetables.

Osso Buco

29.5

Slow cooked beef shin in a rich Napoli and vegetable sauce served on gremolata mash.

Italian Style Beef Burger

21.5

250g Beef patty, with melted mozzarella, caramelised onion, rocket and Napoli sauce served on a brioche bun with beer battered fries.

Salsiccia & Polpette

28.5

Italian pork and fennel sausage and house made meatballs in Napoli sauce on gremolata mash potato.

Pollo Mostarda (GF Option)

27.5

Grilled chicken tenders cooked in creamy seeded mustard sauce served with rosemary-garlic crispy potatoes and broccolini.

PIZZA

Margherita (VG) **19.5**

Pomodoro, fior di latte, fresh basil and bocconcini.

Napoletana **19.5**

Fior di latte, olives, anchovies, oregano and fresh basil.

Rustica **21.5**

Pomodoro, mozzarella, radicchio, pancetta and Parmesan.

Gabriella **24.5**

Pomodoro, fior di latte, prosciutto, rocket and Parmesan.

Salsiccia **23.5**

Pomodoro, mozzarella, Italian pork and fennel sausage, friarielli and Parmesan.

Tropicana **20.5**

Pomodoro, mozzarella, leg ham and pineapple.

Capricciosa **21.5**

Pomodoro, mozzarella, leg ham, mushrooms and olives.

Ortolana (VG) **21.5**

Pomodoro, eggplant, zucchini, capsicum and potato. (VG)

Pumpkin (VG) **21.5**

Cream of pumpkin, mozzarella, roast potatoes, rocket and Parmesan.

Soppressa **22.5**

Pomodoro, mozzarella, salami and capsicum.

Diavola **22.5**

Pomodoro, mozzarella, salami and olives.

PIZZA

Al Pollo 22.5

Pomodoro, mozzarella, baby spinach, chicken and mushroom.

Con Carne 23.5

Pomodoro, mozzarella, leg ham, salami and salsiccia.

Pancetta 22.5

Crema di carciofi, gorgonzola and pancetta.

Funghi (VG) 21.5

Pomodoro, mozzarella, funghi, gorgonzola and rocket.

Marinara 27.5

Pomodoro, mozzarella, garlic, parsley, prawns, calamari, mussels, scallops and pippies.

Bufalla 22.5

Cherry tomato, basil, Buffalo Mozzarella.

PIZZA BIANCHE

Bianca Prosciutto 23.5

Mozzarella, gorgonzola, prosciutto and mascarpone.

Bianca Formaggi 22.5

Mozzarella, Gorgonzola, parmesan, pecorino.

Bianca Salmone 23.5

Mozzarella, smoked salmon, mascarpone, red onions, Capers and rocket.

Gluten Free Bases + \$4 Each

SIDES

Try the Fries (GF) <i>Vanilla salted fries with raspberry aioli.</i>	11
Beer Battered Fries	9.5
Rocket Salad <i>Pickled apple, walnuts crumbs and Parmesan.</i>	14.5
Garden Salad <i>Mixed lettuce, black olives, tomato, red onion and grated Carrots.</i>	9.5
Roast Potatoes <i>Garlic & Rosemary roasted potato with sea salt.</i>	8.5
Broccolini <i>With toasted walnuts, chilli and garlic.</i>	14.5

KIDS

Penne or Spaghetti <i>Choice of Bolognese, Napoli or Butter & Cheese.</i>	13.5
Spaghetti & Meatballs	13.5
Chicken Schnitzel & Chips	13.5
Fish & Chips	13.5
Fried Calamari & Chips	13.5
Tropical Pizza	13.5
Margherita Pizza	13.5