

Appetizers

Plain Bread

served with balsamic vinegar & E.V.O.O. – 4.9

Garlic Bread – 6.9

Soup of the Day – 12.5

Bruschetta al Pomodoro

tomatoes, Spanish onion, garlic & fresh basil – 9.95

Bruschetta al Salmone

smoked salmon, avocado, Spanish onion & capers – 13.9

Polpette al sugo di Pomodoro

homemade meatballs in Neapolitan sauce served with crusty bread – 18

Caponata

*eggplants, capsicum, zucchini, onion, pine nuts capers
in a sweet & sour sauce, served with crusty bread – 18.5*

Calamari Fritti

lightly fried baby squid served with rocket & homemade aioli – 19.5

Sizzling Garlic Prawns – 19.5

Chili & Garlic Octopus

marinated baby octopus in Napoli sauce served with crusty bread – 18.5

Eggplant Parmigiana

layers of eggplant in Neapolitan sauce & melted mozzarella cheese – 18.5

Antipasto (2 people)

*platter of mixed cold cuts, sun dried tomatoes, artichokes, olives,
cheeses & crostini – 24.5*

Bowl of Hot Mixed Olives

pan fried olives with garlic & chili – 9.9

Cozze

mussels in a garlic & chili tomato sauce – 19.5

Stuffed Mushroom

sun dried tomatoes, pesto, breadcrumbs & mozzarella cheese – 18.5

Pasta & Risotto



Meat Lasagna – 25.5

Fettuccine Puttanesca

anchovies, olives, capers in a Napoli sauce – 25.5

Spaghetti Bolognese

with traditional meat ragu – 25.5

Penne Napoli

in our homemade tomato sauce – 22.5

Spaghetti Meatballs

homemade meatballs prepared traditionally – 26.9

Tortellini Boscaiola

Bacon, mushroom, & shallots in a creamy sauce – 26.9

Spaghetti alla Marinara

assorted seafood in your choice of Napoli sauce or white wine sauce – 32.5

Spaghetti Carbonara

bacon, cream, egg yolk & cracked pepper – 25.9

Penne al Salmone

with smoked salmon in a rose' sauce – 29.9

Rigatoni all' Amatriciana

bacon, shallots & fresh chili in Napoli sauce – 26.9

Penne Genovese

chicken, pesto, shallots & cream – 29.9

Penne al Pollo

chicken, mushroom & shallots in a creamy sauce – 27.9

Penne Pollo Avocado

chicken, avocado, shallots in a rosé sauce – 29.9

Rigatoni Primavera

seasonal vegetables sautéed in a garlic & Napoli sauce – 27.9

Spaghetti Aglio, Olio & Peperoncino

sautéed with fresh garlic, chili, parsley & E.V.O.O. – 22.5

Fettuccine alle Sarde

anchovies, cherry tomatoes, pine nuts, raisins & chili in a white wine sauce – 27.9

Risotto Frutti di Mare

prawns, scallops, barramundi pieces, mussels, cherry tomatoes & chili – 32.5

Risotto alle Salsiccia

Italian sausages, mushroom, shallots & touch of cream – 29.9

Risotto alla Contadina

chicken, mushroom, shallots in a creamy sauce – 29.9

Risotto ai Funghi Porcini

porcini mushroom, truffle oil & parmesan – 30.9

Gnocchi al Pesto

with homemade pesto & a touch of cream – 27.9

Gnocchi ai Gamberi

prawn cutlets in a napoli sauce – 29.9

Gnocchi al Gorgonzola & Salmon

with mild gorgonzola & smoked salmon – 29.5

Seafood Ravioli Mare & Monti

served with prawns, scallops, mussels, bacon, mushrooms & chili in a white wine sauce – 32.9

Fettuccini alle Vongole

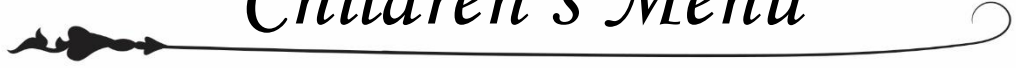
*clams, cherry tomatoes, spinach & parsley in a white wine sauce
with a touch of chili – 29.9*

Ravioli Napoli

spinach & ricotta stuffed ravioli in Napoli sauce – 25.9

Ravioli Butter & Sage Sauce

spinach & ricotta stuffed ravioli in butter & sage sauce – 25.9



Children's Menu

**children 12 years & younger, please*

Spaghetti Bolognese – 11.5

Spaghetti with Meatballs – 11.5

Penne with Butter & Cheese – 11.5

Penne Napoli – 11.5

Chicken Schnitzel & Chips – 13.8

Fish & Chips – 13.8

Salads

Chicken & Avocado

chicken breast, lettuce, tomatoes, onion, avocado in a balsamic dressing – 23.5

Caprese

mozzarella di Buffalo, tomatoes, basil in a lemon & E.V.O.O. dressing – 19.5

Rocket & Shaved Parmesan

rocket lettuce, cherry tomatoes & shaved parmesan – 14.5

**add baby octopus + 8*

Italian

cos lettuce, Spanish onion, cucumber & olives – 8.5

Mediterranean

lettuce, Spanish onion, feta cheese, roasted capsicum, tomatoes, cucumber & olives – 19

Caesar

cos lettuce, bacon, egg & croutons – 16.9

**add chicken + 6*

**add smoked salmon + 8*

Sides

**all sides – 6.9*

Baked Potatoes

Steamed Broccoli

Garden Salad

Beer Battered Potato Chips

Mashed Potato

Seasonal Vegetables

Chicken

**Served with roasted potatoes & vegetables*

Chicken Boscaiola

bacon, mushroom, shallots in a creamy sauce – 30.9

Chicken al Salmoriglio

olive oil, lemon, parsley & garlic – 30.9

Chicken Parmigiana

*crumbed chicken breast, eggplant, Napoli sauce
& melted mozzarella – 33.9*

Chicken Sinatra

prawn cutlets, avocado, cherry tomatoes, Napoli & touch of cream – 37.9

Chicken Schnitzel

crumbed chicken breast – 30.9

Chicken Avocado

avocado, shallots, garlic, white wine & cream sauce – 30.9

Chicken Cacciatore

roasted capsicum, olives, garlic & white wine & Napoli sauce – 30.9

Veal

**Served with roasted potatoes & vegetables*

Veal al Funghi

pan-seared veal with mushroom in a creamy wine sauce – 34.9

Veal Parmigiana

veal, eggplant, Napoli sauce & melted mozzarella – 36.9

Veal al Limone

pan-seared veal in a lemon butter sauce & parsley – 34.5

Veal Marsala

pan-seared veal, Marsala wine & cream – 34.9

Veal Oscar

*pan-seared veal, prawn cutlets, avocado, cherry tomatoes
with Napoli & touch of cream – 38.9*

Veal Schnitzel

crumbed veal – 34.9

Mains & Seafood

Osso Buco

veal shank braised & served with mashed potato – 34.9

GF Eye Fillet

200g eye fillet served with spinach & mashed potato – 38.9

Sirloin Steak

250g sirloin steak served with chips & salad – 38.9

GF Porchetta

roast pork belly served with roast potato & vegetables – 32.9

GF Barramundi Fillet

*pan-seared barramundi in a lemon butter & parsley sauce
served with spinach & mashed potato – 32.9*

GF Salmon Fillet

*prawn cutlets, scallops, cherry tomatoes, avocado in Napoli sauce & cream
served with mashed potato – 38.9*

GF Brodetto di Pesce

*barramundi fillet, prawn cutlets, scallops, mussels, clams, octopus, cherry tomatoes in a seafood broth with
a touch of chili, served with bread – 38.9*

Sauces

**all sauces – 4*

Funghi

mushroom & cream sauce

Peppercorn

green peppercorn & cream sauce

Salmoriglio

lemon, garlic, Italian herbs & E.V.O.O.

Red Wine Jus

red wine & rosemary jus

Senape

seeded mustard & cream sauce