

PIZZA BREADS

FOCACCIA 8

4 Slices of warm focaccia bread

GARLIC 10

MOZZARELLA 13

STARTERS

(only available as starters)

OLIVES SELECTION



Delicious selection of green
Sicilian olives and black
Kalamata olives

12

CAPRESE



Sliced fresh mozzarella cheese, vine
tomatoes, sweet basil and balsamic
glaze, seasoned w salt and olive oil

16

CALAMARI GRIGLIA

Tender squid rings, cooked on
the grill w lemon and cracked
pepper, served w aioli dip and
green salad

18

ANTIPASTO - (For Two)

Traditional Italian style mixed platter
w a selection of italian cured meats,
ciabatta bread, sicilian olives,
mozzarella cheese, mediterranean
sundried tomatoes and green salad

38

GAMBERI

5 prawn cutlets pan fried w garlic
then flamed w brandy and laid on a
green salad

18

CAPELANTE

5 NZ Scallops sauteed in butter
then flamed w brandy and laid on a
green salad

18



PASTA & RISOTTO

PASTA SIZE
small 120 gram - Large 180 gram

SPAGHETTI BOLOGNESE

Traditional spaghetti pasta served in a slow cooked prime beef mince and pomodoro sauce

S 20

L 25

FETTUCCINE DI POLLO

Fettuccine pasta served w chicken pieces, smoked bacon, button mushrooms and white onion in a bechamel crema

S 20

L 25

GNOCCHI PRIMAVERA



Home made potato gnocchi pasta topped w fresh seasonal vegetables then sauteed in a light peeled pomodoro sauce

S 20

L 25

LASAGNE

Layers of pasta filled w slow cooked prime beef mince, pomodoro and bechamel, baked in the oven w mozzarella cheese and oregano

S 23

L 29

SPAGHETTI CARBONARA

The classic, homemade spaghetti pasta and bacon in a creamy egg sauce

25

LINGUINE SCOGLIO

Linguine pasta served w medley of seafood, includes green lipped mussels, prawn cutlets, tasmanian scallops, prime shrimps, calamari squid and garlic, w a touch of Italian pomodoro sauce

34

RISOTTO MARINARA

Italian arborio saffron rice served w medley of seafood that includes green lipped mussels, prawn cutlets, tasmanian scallops, prime shrimps, calamari squid and caramelised onion

34

RISOTTO DI POLLO

Italian arborio saffron rice, diced chicken pieces, porcini mushrooms, sundried tomatoes, served w green salad

28



*Only available as mains
One meal per person max*



PIZZERIA

PIZZA SIZE Medium 25cm - Family 35cm

NAPOLETANA

Tomato base, mozzarella, oregano and olive oil

M 18

F 28

SICILIANA

Tomato base, mozzarella, fish fillets of anchovies and black kalamata olives

M 20

F 30

CALABREZE

Tomato base, mozzarella, spicy salami and oregano

M 20

F 30

CAPRICCIOSA

Tomato base, mozzarella, shaved ham, button mushrooms and kalamata black olives

M 23

F 33

PROSCIUTTO

Tomato base, mozzarella, cured Italian prosciutto meat slices, white button mushrooms and fresh green leaves

M 23

F 33

PRIMAVERA

Tomato base, mozzarella, roasted capsicum, grilled zucchini and fresh tomatoes

M 23

F 33

FUNGHI

Tomato base, mozzarella, button mushrooms and oregano

M 20

F 30

CALZONE

Tomato base, mozzarella, shaved ham, mushrooms and wild rocket

M 23

F 33



Only available as mains

Gluten free base add \$5

MAINS

(All mains are served w oven roasted potatoes and house vegetables)

POLLO CACCIATORE

Free range chicken breast simmered in a red wine sauce w tomatoes, roasted capsicum, red onion and black olives.

34

SCALOPPINE MARSALA

White veal scallopini cooked in a traditional "Marsala" sweet wine crema w mushrooms

34

POLLO FRANGELICO

Free range chicken breast simmered in a sweet, creamy apricot, almond and Frangelico liquor sauce topped w camembert cheese

36

SCALOPPINE FLORENTINE

White veal scallopini tenderized and braided in flour then topped with spinach and mozzarella in a garlic and mushroom white wine sauce.

36

PESCE PICCATA

Pan fried fish fillet of today's choice served over pomodoro arborio rice then topped with salted butter

38

BISTECCA GRANDE

Premium rib eye fillet 200g. grilled to your taste, flamed in brandy w mushrooms, smoked bacon and caramelized onions in bechamel crema sauce

54



SIDES

INSALATA ITALIANA



wild greens, tomatoes and cucumber in olive oil and red wine vinaigrette dressing

10

PATATE CON VERDURE

Rosemary roasted potatoes and vegetables



10

SIDE OF SPAGHETTI



10

PATatine FRITTE



Potato fries served with tomato, aioli and Italian seasoning

10



KIDS MENU \$14 EACH



(Includes free kids ice cream: Vanilla or Chocolate)

FOR CHILDREN 12 YEARS AND UNDER

KIDS PASTA W BOLOGNESE

Choice of: Spaghetti or Penne

KIDS MARGHERITA PIZZA



Tomato base and mozzarella cheese

KIDS FETTUCCHINE

Fettuccine pasta w chicken pieces in creamy sauce

KIDS CHICKEN PIZZA

Tomato base, mozzarella cheese and chicken pieces

"BUON APPETITO"



DOLCE - DESSERT

TIRAMISSU

16

Savoiardi lady fingers dipped in coffee then layered w mascarpone cream

PASSIONFRUIT CHEESECAKE

14

Buttery cookie crust, Vanilla cream and passionfruit glazing

GELATO

14

Italian gelato ice cream, ask the waiting staff for today's flavours

AFFOGATO

17

Vanilla ice cream drowned in a shot of espresso coffee served w Bayley's on the side

COFFEE

Espresso - Long black - Tea 5

Flat white - Cappuccino - Mocha 7

Ice coffee - Hot chocolate 10

Special Coffee - choose liquor 16

DESSERT WINES

Marsala Lombardo 60ml - Italy 11

Penfolds tawny 60ml - Australia 13

Manzanilla Sherry 60ml - Spain 11

"If you have paparazzi, you know you've gotten somewhere"