

# PIZZA BREADS

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**GARLIC** 13

**MOZZARELLA** 16

**FOCACCIA** 8

4 Slices of warm focaccia bread

## STARTERS

(only available as starters)

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**OLIVES SELECTION**  

Delicious selection of green Sicilian olives and black Kalamata olives

14

**CAPRESE**  

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

22

**CALAMARI GRIGLIA**

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

24

**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

39

**GAMBERI**

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

24

**CAPELANTE**

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

26



# PASTA

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## SPAGHETTI BOLOGNESE

Traditional spaghetti pasta served in a slow cooked prime beef mince and pomodoro sauce **S23 / L31**

## FETTUCCINE DI POLLO

Fettuccine pasta served w chicken pieces, smoked bacon, button mushrooms and white onion in a bechamel crema **S25 / L33**

## GNOCCI PRIMAVERA

Home made potato gnocchi pasta topped w fresh seasonal vegetables then sauteed in a light peeled pomodoro sauce **S25 / L33**

## LASAGNE

Layers of pasta filled w slow cooked prime beef mince, pomodoro and cheesy bechamel, then baked in the oven w mozzarella cheese and oregano **S27 / L36**

## RIGATONI AL FORNO

Rigatoni pasta w Italian pancetta meat, baked in the oven w mozzarella cheese and bechamel crema **S25.5 / L34**

## LINGUINE SCOGLIO

Home made linguine served w a medley of seafood that includes green lipped mussels, tiger prawn cutlets, tasmanian scallops, prime shrimps, calamari squid and garlic, w a touch of Italian pomodoro sauce **39**

## SPAGHETTI AGLIO E OLIO

Simple Neapolitan dish, fresh spaghetti, olive oil, itaian parsley, garlic, chili and parmesan cheese **S19 / L25**

*Only available as mains  
One meal per person max*



# PIZZERIA

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## **NAPOLETANA**

Tomato base, mozzarella, oregano and olive oil **S19 / L25**

## **SICILIANA**

Tomato base, mozzarella, fish fillets of anchovies and black kalamata olives **S22.5 / L30**

## **CALABREZE**

Tomato base, mozzarella, spicy salami and oregano **S23 / L31**

## **CAPRICCIOSA**

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

**S25.5 / L34**

## **PROSCIUTTO**

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

**S25.5 / L34**

## **PRIMAVERA**

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

**S25.5 / L34**

## **FUNGHI**

Tomato base, mozzarella, button mushrooms and oregano

**S22 / L29**

*Only available as mains*

*One meal per person max*

*Gluten free base add \$5*



# MAINS & RISOTTO

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

## POLLO SICILIANA

Free range chicken breast simmered in a red wine sauce w tomatoes, roasted capsicum and chili, then topped w fresh rocket, mozzarella cheese and oregano **40**

## SCALOPPINE MARSALA

White veal scallopini tenderized and braided in flour then cooked in a traditional "Marsala" sweet wine crema w mushrooms **42**

## PESCE PICCATA

Pan fried fish fillet of today's choice served over pomodoro arborio rice then topped with salted butter **45**

## 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 **58**

## RISOTTO DI POLLO

Italian arborio rice w saffron, chicken pieces, porcini mushrooms, sundried tomatoes and served w green salad **36**

## RISOTTO MARINARA

Italian arborio rice w saffron served w a medley of seafood that includes green lipped mussels, tiger prawn cutlets, tasmanian scallops, prime shrimps, calamari squid and caramelised onion **40**



# SIDES

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## INSALATA ITALIANA



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

14

## PATATE CON VERDURE

Rosemary roasted potatoes and vegetables



14

## SIDE OF SPAGHETTI



12

## PATATINE FRITTE



Potato fries served with tomato, aioli and Italian seasoning

14



## KIDS MENU \$20 EACH



(Includes free kids ice cream: Vanilla or Chocolate)

FOR CHILDREN 12 YEARS AND UNDER

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## 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

Savoiardi lady fingers dipped in coffee then layered w mascarpone cream

16

## PASSIONFRUIT CHEESECAKE

Buttery cookie crust, Vanilla cream and passionfruit glazing

14

## GELATO

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

14

## AFFOGATO

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

17

## 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"