

# Menu

## Antipasti

**Antipasto della Casa** S \$33.50 L \$38.50  
Selection of cured meats vegetables  
olives,cheese and bread

**Bruschetta** \$13.50  
Freshly baked bread, grilled and topped with  
fresh tomato, garlic oil and basil

**Garlic bread** \$12.50  
Freshly baked bread, garlic buttered grilled

**Caprese** \$26.00  
Buffalo mozzarella cheese fresh  
tomato,olives and basil, drizzled with extra  
virgin olive oil served with bread

**Piadina alla mozzarella** \$20.50  
Tortilla filled with pesto,mortadella and  
mozzarella

**Cozze piccanti** S \$22.00 L 28.00  
Steamed mussels with garlic, chilli and  
tomato sauce

## Primi Piatti

**Spaghetti ai Frutti di Mare** \$33.50  
Mix seafood tomato sauce,garlic,chilly

**Spaghetti alla Carbonara** \$30.50  
Pancetta, eggs sauce, parmesan cheese, pepper

**Spaghetti Cozze e Gamberoni** \$30.00  
Prawns,mussels,fresh tomato and garlic

**Spaghetti Aglio,Olio e Peperoncino** \$22.50  
Garlic, extra virgin olive oil, chilly, parsley (vv)  
Add prawns +\$8

**Fettuccine Pollo e Funghi** \$32.00  
Chicken,garlic, mushroom in creamy sauce

**Fettuccine alla Bolognese** \$30.00  
Traditional beef ragu

**Fettuccine agli Scampi** \$30.50  
courgette,prawns in creamy tomatoes sauce

**Fettuccine Pesto e Scampi** \$30.00  
Tossed prawns and basil pesto  
sauce (**contains nuts**)

**Lasagna** \$31.00  
Original beef ragu,bechamel sauce,cheese and  
mozzarella.

**Gnocchi Gorgonzola(v)** \$30.00  
Fresh potato gnocchi in a creamy blue  
cheese sauce

**Gnocchi alla Bolognese** \$30.00  
Fresh potato gnocchi with beef ragu and  
parmesan

**Gnocchi alla Sorrentina** \$30.00  
Fresh potato gnocchi in a fragrant tomato  
sauce, parmesan, basil, mozzarella (v) (vv)

**Gnocchi al Salmone** \$ 30.00  
fresh potato gnocchi in a creamy tomato  
salmon and spinach sauce

**Penne alla Puttanesca** \$30.00  
Capers, garlic, oregano, olives, anchovies,  
chilli tomato sauce.

**Parmigiana di Melanzane** \$30.00  
Baked dish with layers of eggplants,  
tomato,sauce,mozzarella,parmesan,  
oregano. (v)

**Ravioli Pomodoro e Basilico** \$29.50  
Mix of vegetarian ravioli in tomato and  
basil sauce (v)

**Tortellini Panna e Prosciutto** \$29.50  
filled with prosciutto ham and cheese  
served in creamy sauce and ham

All Pasta(Except Lasagna and Parmigiana di  
Melanzane) can order Entree size half price plus \$7

## PIZZA

**Margherita** \$ 23.50  
tomato,mozzarella (vv)

**Prosciutto** \$ 27.50  
tomato base, mozzarella, prosciutto ham, parmesan

**Napoli** \$ 27.00  
tomato base, mozzarella, olives, anchovies, chilli oil

**Quattro formaggi** \$ 27.00  
tomato base, mozzarella, parmesan, provolone cheese, gorgonzola cheese

**Vegetariana** \$ 26.50  
mozzarella base, onion, zucchini, capsicum, mushroom (vv)

**Salame e funghi** \$ 26.50  
tomato base, mozzarella, salami, mushroom

**No gluten free option available for Pizza**

## Desserts \$17

### **Gelato della casa**

*Your choice of two homemade gelato flavours served with whipped cream and various topping (please ask our waiting staff for today's choice)*

### **Sorbetto**

*Homemade refreshing fruity sorbet (please ask our friendly waiting staff for today's choice)*

### **Tiramisu**

*Traditional Italian savoiardi dipped in coffee and coffee liqueur, layered with mascarpone cheese and egg cream*

### **Pannacotta**

*Delicious chilled Vanilla flavoured pannacotta served with cream and toppings (please ask our waiting staff for topping choice)*

### **Affogato al caffè**

*Two scoops of vanilla ice cream drowning in espresso and your choice of liqueur*

### **Torta al cioccolato**

*Chocolate brownie served warm with chocolate sauce and whipped cream or vanilla ice cream*

## Coffees/Teas/Dessert wine

<b>Espresso</b>	<b>\$4.50</b>
<b>Corretto:</b> <i>coffee with a dash of liquor</i>	<b>\$8.50</b>
<b>Cappuccino/Flatwhite/Hot Choc/Mocaccino/Latte</b>	<b>\$5.50</b>
<b>Caffe Con Liquore</b> <i>coffee served with a shot of your choice of liqueur on the side</i>	<b>\$14.50</b>
<b>Tea:</b> English Breakfast,Early Grey,Green Tea,Peppermint, <i>Chamomile,Barry</i>	<b>\$5.50</b>
<b>Vin Santo Wine:</b> <i>70ml From Tuscany,Italy</i>	<b>\$11.00</b>