

BREADS

GARLIC or HERB PIZZA <i>Add cheese</i> <i>Add mushroom</i>	M:\$14 L:\$16 + \$3 + \$3	BRUSCHETTA PIZZA <i>Pizza bianca, diced tomato, onion, basil & olive oil</i>	M:\$22 L:\$24
GARLIC BREAD <i>Panini di casa, butter & garlic</i>	\$6	TOMATO BRUSCHETTA (2) <i>Marinated diced tomato, onion, basil & olive oil on our homemade focaccia</i>	\$11.50
HOMEMADE FOCACCIA (2) <i>Seasoned with salt, oil & oregano</i> <i>Add olive oil & balsamic vinegar</i>	\$4 + \$3	PROSCIUTTO & BURRATA BRUSCHETTA (2) <i>Prosciutto, burrata, marinated cherry tomato, garlic & pesto</i>	\$18

ANTIPASTI

CHEESE ARANCINI (3) <i>with napoletana sauce</i>	\$10	BOLOGNESE ARANCINI (2) <i>with napoletana sauce & shaved parmigiano</i>	\$15
MEATBALLS (3) <i>Homemade beef meatballs & napoletana sauce</i>	\$18	WHITEBAIT FRITTERS (4) <i>Rocket salad, lemon & tartare sauce</i>	\$24
GARLIC PRAWNS <i>Prawns cooked in garlic & olive oil served with homemade focaccia</i>	\$26	CHILLI PRAWNS <i>Prawns cooked in napoletana & chilli sauce served with homemade focaccia</i>	\$26
SALT & PEPPER CALAMARI <i>Seasoned calamari served with salad & tartare sauce</i>	\$21	GRILLED OCTOPUS <i>Rocket, cherry tomato & olive salad</i>	\$27

ANTIPASTI TO SHARE (SERVES 2)

A CASA <i>Prosciutto, mortadella, cacciatore salami, whole burrata, provolone cheese, marinated vegetables & mixed olives served with homemade focaccia</i>	\$48	AL MARE <i>Salt & pepper calamari, grilled octopus, garlic prawns, whitebait fritters, battered flathead & chips</i>	\$65	L'ITALIANO <i>Pasto trio: Linguine Pesto Gnocchi Gorgonzola Penne Melanzana</i> <i>(Sorry no changes)</i>	\$45
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HOMEMADE GNOCCHI

GORGONZOLA	\$25	PESTO	\$23	NAPOLETANA	\$23
<i>Gorgonzola cheese, cream & roasted pistachio nuts</i>		<i>Basil, pine nuts & parmigiano cheese</i>		<i>Napoletana sauce & basil</i>	

PASTA

SPAGHETTI AGLIO E OLIO	\$18	PENNE NAPOLETANA	\$18
<i>Garlic, olive oil & basil</i>		<i>Add chilli for Penne Arrabiata</i>	
<i>Add Prawns</i>	+\$6		
BEEF LASAGNA	\$19	SPAGHETTI PUTTANESCA	\$19
		<i>Olives, capers, anchovies & garlic in napoletana sauce</i>	
PENNE CALABRESE	\$20	PENNE MELANZANA	\$20
<i>Olives, bacon & mushrooms in napoletana sauce</i>		<i>Eggplant, basil & chilli in napoletana sauce</i>	
SPAGHETTI BOLOGNESE	\$20	FETTUCCINE CARBONARA	\$20
<i>Beef bolognese sauce</i>		<i>Egg, parmigiano cheese, bacon & shallots in cream sauce</i>	
SPINACH & RICOTTA RAVIOLI	\$20	TORTELLINI BOSCAIOLA	\$20
<i>In napolitana sauce</i>		<i>Mushroom, bacon & shallots in cream sauce</i>	
FETTUCCINE PESTO	\$20	SPAGHETTI AI GAMBERI	\$28
<i>Chicken & cherry tomato in a creamy pesto sauce</i>		<i>Prawns in napoletana sauce</i>	
FETTUCCINE MARINARA	\$30	LINGUINE AL GRANCHIO	\$32
<i>Prawns, octopus & calamari in napoletana sauce</i>		<i>Crab meat, cherry tomato, basil, white wine, parsley & capers in garlic & oil</i>	

RISOTTO

CHICKEN RISOTTO	\$26	SEAFOOD RISOTTO	\$28
<i>Chicken, mushroom & spinach with parmigiano cooked in vegetable stock</i>		<i>Prawns & calamari in napoletana sauce</i>	

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MAINS

All dishes are served with your choice of one side – Chips, Italian salad OR seasonal vegetables.

SCHNITZEL

- CRUMBED CHICKEN \$24
- CRUMBED VEAL \$26

BOSCAIOLA

- GRILLED CHICKEN \$28.50
- GRILLED VEAL \$30.50

Topped with mushroom, bacon & shallots in cream sauce

STRIPLOIN STEAK (300GM)

\$44

Marinated in Italian herbs and served with your choice of one side and sauce (pepper or mushroom)

VEAL SCALLOPINE

\$28

Veal sauteed with herbs, white wine and lemon juice

PARMAGIANA

- CRUMBED CHICKEN \$28.50
- CRUMBED VEAL \$30.50

Layered with eggplant and mozzarella cheese in napoletana sauce

VEAL MARSALA

\$28

Grilled veal in a creamy marsala & mushroom sauce

BARRAMUNDI FILLET

\$30

Lightly battered OR grilled

SALADS (SERVES 2)

ITALIAN

\$12

Lettuce, tomato, cucumber, capsicum, onion, carrot and herb, olive oil & vinegar dressing

CAESAR

\$18

Lettuce, crispy bacon, croutons, parmigiano cheese, boiled egg & caesar dressing
Add chicken + \$3

BURRATA

\$28

Mixed lettuce, rocket, cherry tomato, olives, red onion, prosciutto & burrata cheese, olive oil & balsamic glaze

CAPRESE

\$24

Tomato, bocconcini, olive oil, basil & balsamic glaze

PANZANELLA

\$20

Tomato, bocconcini, croutons, cucumber, onion, olives, oregano, olive oil & balsamic vinegar

ROCKET

\$18

Rocket, parmigiano cheese, balsamic vinegar & walnuts

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SIDES

SEASONAL VEGETABLES <i>Seasoned and topped with melted butter & olive oil</i>	\$12.50	CHIPS <i>Served with tomato sauce</i>	\$10
		POLENTA CHIPS <i>Topped with shaved parmigiano. Served with garlic aioli</i>	\$15

PIZZAS

All our traditional and gourmet pizzas come with a tomato sauce and mozzarella cheese base unless specified. All pizzas are made to a medium thickness. Please advise our team if you would prefer a thinner or thicker base. Pricing will increase with any additional toppings requested.

Gluten free base is available in a medium size only (+ \$4). Vegan cheese is available (+ \$4).

TRADITIONAL PIZZAS

1. MARGHERITA <i>Tomato, cheese and oregano</i>	S: \$14 M: \$16 L: \$18	2. NAPOLETANA <i>Anchovies & olives</i>	S: \$16 M: \$18 L: \$20
3. HAWIIAN <i>Ham & pineapple</i>	S: \$16 M: \$18 L: \$20	4. MEXICANA <i>Pepperoni, capsicum, onion, olives & chilli flakes</i>	S: \$16 M: \$18 L: \$20
5. AUSTRALIAN <i>Bacon & egg</i>	S: \$16 M: \$18 L: \$20	6. VEGETARIAN <i>Capsicum, mushroom, artichoke, onion & sun-dried tomato</i>	S: \$16 M: \$18 L: \$20
7. CAPRICCIOSA <i>Ham, mushroom & olives</i>	S: \$16 M: \$18 L: \$20	8. AMERICANA <i>Ham, pineapple, mushroom & cabanossi</i>	S: \$16 M: \$18 L: \$20
9. MEAT LOVERS <i>Ham, cabanossi, pepperoni & bacon</i>	S: \$16 M: \$18 L: \$20	10. CAPRESE <i>Tomato, bocconcini & basil</i>	S: \$16 M: \$18 L: \$20
11. CHICKEN <i>Chicken, mushroom & onion</i>	S: \$16 M: \$18 L: \$20	12. SUPREME <i>Ham, mushroom, capsicum, cabanossi, onion, anchovies & olives</i>	S: \$16 M: \$18 L: \$20
13. SPECIAL DA NOI <i>Ham, mushroom, capsicum, cabanossi, onion & pineapple</i>	S: \$16 M: \$18 L: \$20		

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GOURMET PIZZAS

Gourmet pizzas are available in medium and large size only.

14. PRAWN <i>Prawns & garlic</i>	M: \$22 L: \$26	15. PROSCIUTTO <i>Prosciutto, rocket, mascarpone cream cheese & balsamic glaze</i>	M: \$22 L: \$24
16. CALZONE <i>Folded pizza with spinach & ricotta filling</i>	M: \$20 L: \$22	17. MELANZANA <i>Eggplant, prosciutto, bocconcini & caramelised onion topped with parmigiano cheese & basil</i>	M: \$23 L: \$25
18. QUATTRO FORMAGGIO <i>Mozzarella, gorgonzola, bocconcini & basil topped with parmigiano cheese, rocket & walnuts</i>	M: \$22 L: \$24	19. SALSICCIA <i>Chorizo sausage, mushroom, caramelised onion, bocconcini, roast capsicum, olives & basil</i>	M: \$23 L: \$25
20. IL PADRINO <i>Cacciatore salami, provolone cheese, cherry tomato & basil</i>	M: \$23 L: \$25	21. MARINARA <i>Prawns, Octopus & Calamari</i>	M: \$32 L: \$34

DRINKS

SOFT DRINKS, JUICE & WATER

Coke	\$5	Still water	\$5
Coke No Sugar	\$5		
Fanta	\$5	SAN PELLEGRINO	
Sprite	\$5	Chinotto	\$6
Lemon Lime & Bitters	\$5	Limonata	\$6
Ginger Beer	\$5	Aranciata	\$6
		Sparkling Mineral Water (1L)	\$12.50
JUICE		SAN BENEDETTO	
Orange	\$5	Sparkling Mineral Water (500ml)	\$9.50
Apple	\$5		
ICED TEA			
Lemon	\$5		
Peach	\$5		

SPARKLING

Prosecco (Italy)	B: \$42	Aperol Spritz	G: \$16
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BEERS

Peroni Nastro Azzuro	\$10	Birra Morretti	\$10.50
Menabrea	\$10.50	Little Creatures Pale Ale	\$10.50
James Boags Premium Light	\$10		

RED WINES

Chianti (Tuscany)	G: \$10.50 B: \$42	Shiraz (Australia)	G: \$10.50 B: \$42
Merlot (Veneto)	G: \$10.50 B: \$38	Pinot Noir (Veneto)	G: \$10.50 B: \$48

WHITE WINES

Pinot Grigio (Veneto)	G: \$10.50 B: \$42	Sem. Sauvignon Blanc (Australia)	G: \$10.50 B: \$38
Chardonnay (Australia)	G: \$10.50 B: \$36	Soave Classico (Veneto)	G: \$10.50 B: \$48

ROSÈ WINES

Rosè (Veneto)	G: \$10.50 B: \$38
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COFFEE & TEA

Babycino	\$3.50	Macchiato	\$4.50
Espresso	\$4.50	Piccolo Lattè	\$4.50
Cappuccino	\$5.00	Caffè Latte	\$5.00
Flat White	\$5.00	Mocha	\$5.00
Hot Chocolate	\$5.00	Nutella Hot Chocolate	\$5.00
TEA	\$4.50	AFFOGATO	\$8.50
<i>English Breakfast, Camomile, Green, Peppermint</i>		<i>Add shot of Frangelico liqueur</i>	\$15.50

LIQUEURS

Frangelico	\$9.50	Baileys	\$9.50
Limoncello	\$9.50	Amaro	\$10.50

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