

BREADS

GARLIC or HERB PIZZA

Add cheese

Add mushroom

M:\$16 L:\$18

+ \$3

+ \$3

BRUSCHETTA PIZZA

Pizza bianca, diced tomato, onion,
basil & olive oil

M:\$24 L:\$26

GARLIC BREAD

Panini di casa, butter & garlic

\$6

TOMATO BRUSCHETTA (2)

Marinated diced tomato, onion, basil
& olive oil on our homemade focaccia

\$12

HOMEMADE FOCACCIA (2)

Seasoned with salt, oil & oregano

Add olive oil & balsamic vinegar

\$5

+ \$3

PROSCIUTTO & BURRATA

BRUSCHETTA (2)

Prosciutto, burrata, marinated cherry
tomato, garlic & pesto

\$18

ANTIPASTI

CHEESE ARANCINI (3)

with napoletana sauce

\$10

BOLOGNESE ARANCINI (2)

with napoletana sauce & shaved
parmigiano

\$16

MEATBALLS (3)

Homemade beef meatballs &
napoletana sauce

\$20

WHITEBAIT FRITTERS (4)

Rocket salad, lemon & tartare sauce

\$26

GARLIC PRAWNS

Prawns cooked in garlic & olive oil
served with homemade focaccia

\$28

CHILLI PRAWNS

Prawns cooked in napoletana & chilli
sauce served with homemade
focaccia

\$28

SALT & PEPPER CALAMARI

Seasoned calamari served with salad
& tartare sauce

\$23

GRILLED OCTOPUS

Rocket, cherry tomato & olive salad

\$29

ANTIPASTI TO SHARE (SERVES 2)

A CASA

Prosciutto, mortadella,
cacciatore salami, whole
burrata, provolone cheese,
marinated vegetables & mixed
olives served with homemade
focaccia

\$48

AL MARE

Salt & pepper calamari,
grilled octopus, garlic
prawns, whitebait
fritters, battered flathead
& chips

\$65

L'ITALIANO

Pasto trio:
Linguine Pesto
Gnocchi Gorgonzola
Penne Melanzana

\$45

(Sorry no changes)

SIDES

SEASONAL VEGETABLES

Seasoned and topped with
melted butter & olive oil

\$13.50

CHIPS

Served with tomato
sauce

\$11

POLENTA CHIPS

Topped with shaved
parmigiano. Served
with garlic aioli

\$16

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HOMEMADE GNOCCHI

GORGONZOLA	\$27	PESTO	\$25	NAPOLETANA	\$25
<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	\$20	PENNE NAPOLETANA	\$20
<i>Garlic, olive oil & basil</i>		<i>Add chilli for Penne Arrabiata</i>	
<i>Add Prawns</i>	+\$6		
BEEF LASAGNA	\$21	SPAGHETTI PUTTANESCA	\$21
		<i>Olives, capers, anchovies & garlic in napoletana sauce</i>	
PENNE CALABRESE	\$22	FETTUCCINE CARBONARA	\$22
<i>Olives, bacon & mushrooms in napoletana sauce</i>		<i>Egg, parmigiano cheese, bacon & shallots in cream sauce</i>	
SPAGHETTI BOLOGNESE	\$22	TORTELLINI BOSCAIOLA	\$22
<i>Beef bolognese sauce</i>		<i>Mushroom, bacon & shallots in cream sauce</i>	
SPINACH & RICOTTA RAVIOLI	\$22	SPAGHETTI AI GAMBERI	\$30
<i>In napolitana sauce</i>		<i>Prawns in napoletana sauce</i>	
FETTUCCINE PESTO	\$22	LINGUINE AL GRANCHIO	\$34
<i>Chicken & cherry tomato in a creamy pesto sauce</i>		<i>Crab meat, cherry tomato, basil, white wine, parsley & capers in garlic & oil</i>	
FETTUCCINE MARINARA	\$32		
<i>Prawns, octopus & calamari in napoletana sauce</i>			

RISOTTO

CHICKEN RISOTTO	\$28	SEAFOOD RISOTTO	\$30
<i>Chicken, mushroom & spinach with parmigiano cooked in vegetable stock</i>		<i>Prawns & calamari in napoletana sauce</i>	

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PIZZAS

Tradition matters—our pizza dough recipe has remained unchanged since 1963. All our 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 (medium size only + \$6). Vegan cheese (+ \$4). Calzone style pizza (limited options +\$3). Whole burrata (+\$8).

ITALIAN FAVOURITES

MARGHERITA <i>Tomato, cheese & oregano</i>	M: \$18 L: \$20	PIZZA PATATE <i>Bianca base - Fior di latte, sliced potato & rosemary</i>	M: \$24 L: \$26
NAPOLETANA <i>Anchovies & olives</i>	M: \$20 L: \$22	QUATTRO FORMAGGIO <i>Fior di latte, gorgonzola, provolone, shaved parmigiano cheese, EVO & fresh basil</i>	M: \$24 L: \$26
CAPRICCIOSA <i>Ham, mushroom & olives</i>	M: \$20 L: \$22	CALABRISELLA <i>Fior di latte, cacciatore salami, spicy 'nduja & red onion</i>	M: \$25 L: \$27
CAPRESE <i>Tomato, bocconcini & basil</i>	M: \$20 L: \$22	IL PADRINO <i>Cacciatore salami, provolone cheese, cherry tomato & basil</i>	M: \$25 L: \$27
VEGETARIAN <i>Capsicum, mushroom, artichoke, onion & sun-dried tomato</i>	M: \$20 L: \$22	MELANZANA <i>Eggplant, prosciutto, bocconcini & caramelised onion topped with parmigiano cheese & basil</i>	M: \$25 L: \$27
PRAWN <i>Prawns, parsley & garlic</i>	M: \$24 L: \$28	SALSICCIA <i>Smoked sausage, mushroom, caramelised onion, bocconcini, roast capsicum, olives & basil</i>	M: \$25 L: \$27
PROSCIUTTO <i>Prosciutto, rocket, mascarpone cream cheese & balsamic glaze</i>	M: \$24 L: \$26	MARINARA <i>Prawns, Octopus & Calamari</i>	M: \$34 L: \$36

FAMILY CLASSICS

HAWIIAN <i>Ham & pineapple</i>	M: \$20 L: \$22	MEXICANA <i>Pepperoni, capsicum, onion, olives & chilli flakes</i>	M: \$20 L: \$22
PEPPERONI <i>Pepperoni</i>	M: \$20 L: \$22	SUPREME <i>Ham, mushroom, capsicum, cabanossi, onion, anchovies & olives</i>	M: \$20 L: \$22
MEAT LOVERS <i>Ham, cabanossi, pepperoni & bacon</i>	M: \$20 L: \$22	SPECIAL DA NOI <i>Ham, mushroom, capsicum, cabanossi, onion & pineapple</i>	M: \$20 L: \$22
CHICKEN <i>Chicken, mushroom & onion</i>	M: \$20 L: \$22		

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MAINS

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

SCHNITZEL

- CRUMBED CHICKEN \$26
- CRUMBED VEAL \$28

BOSCAIOLA

- GRILLED CHICKEN \$30
- GRILLED VEAL \$32

Topped with mushroom, bacon & shallots in cream sauce

STRIPLOIN STEAK (300GM)

\$46

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

VEAL SCALLOPINE

\$30

Veal sauteed with herbs, white wine and lemon juice

PARMAGIANA

- CRUMBED CHICKEN \$30
- CRUMBED VEAL \$32

Layered with eggplant and mozzarella cheese in napoletana sauce

VEAL MARSALA

\$30

Grilled veal in a creamy marsala & mushroom sauce

BARRAMUNDI FILLET

\$32

Lightly battered OR grilled

SALADS (SERVES 2)

ITALIAN

\$14

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

CAESAR

\$20

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

BURRATA

\$33

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

CAPRESE

\$26

Tomato, bocconcini, olive oil, basil & balsamic glaze

PANZANELLA

\$22

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

ROCKET

\$20

Rocket, poached pear, parmigiano cheese, EVO & balsamic vinegar

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DRINKS

SOFT DRINKS, JUICE & WATER

Coke	\$6	Still water	\$5
Coke No Sugar	\$6		
Fanta	\$6	SAN PELLEGRINO	
Sprite	\$6	Chinotto	\$7
Lemon Lime & Bitters	\$6	Limonata	\$7
Ginger Beer	\$6	Aranciata	\$7
		Sparkling Mineral Water (1L)	\$13
JUICE		SAN BENEDETTO	
Orange	\$6	Sparkling Mineral Water (500ml)	\$10
Apple	\$6		
ICED TEA			
Lemon	\$6		
Peach	\$6		

SPARKLING

Prosecco (Italy)	B: \$42
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COCKTAILS

Negroni	G: \$20	Aperol Spritz	G: \$18
		Limoncello Spritz	G: \$18

BEERS

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

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RED WINES

Chianti (Tuscany)	G: \$10.50 B: \$46	Shiraz (Australia)	G: \$10.50 B: \$44
Merlot (Veneto)	G: \$10.50 B: \$40	Pinot Noir (Veneto)	G: \$10.50 B: \$50

WHITE WINES

Pinot Grigio (Veneto)	G: \$10.50 B: \$44	Sem. Sauvignon Blanc (Australia)	G: \$10.50 B: \$40
Chardonnay (Australia)	G: \$10.50 B: \$40	Soave Classico (Veneto)	G: \$10.50 B: \$50

ROSÈ WINES

Rosè (Veneto)	G: \$10.50 B: \$40
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COFFEE & TEA

Babycino	\$3.50	Macchiato	\$4.50
Espresso	\$4.50	Piccolo Lattè	\$4.50
Cappuccino	\$5.50	Caffè Latte	\$5.50
Flat White	\$5.50	Mocha	\$5.50
Hot Chocolate	\$5.50	Nutella Hot Chocolate	\$6.00
TEA	\$5.00	AFFOGATO	\$9.00
<i>English Breakfast, Camomile, Green, Peppermint</i>		<i>Add shot of Frangelico liqueur</i>	\$16

LIQUEURS

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

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