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Pani - Pizza bread

with garlic butter \$5.50

with pesto \$6.50

with parmigiano \$6.50



Antipasti

Crosta con pollo \$15.90

Sauteed tender chicken fillets in a pastry case, served with a creamy wine, mushroom and cheese sauce.

Fegattini di pollo \$15.90

Sauteed chicken livers with sliced mushrooms finished in a rich creamy marsala sauce.

Gamberoni \$16.90

King prawns panfried with garlic, flamed in brandy and topped with napoletana sauce.

Gamberoni alla diavola \$16.90

King prawns panfried in garlic, chilli, extra virgin olive oil and wine, laid on a salad.

Antipasto \$18.90 / \$27.90

Old style Italian mixed plate with a special selection of cold meat, delicacies and winter salads.

Calamari alla griglia \$15.90

Marinated squid rings grilled and served with parsley, lemon, garlic, cracked pepper.

Cozze Piccanti \$15.90

Steamed fresh mussels cooked in tomato, chilli, vodka and fresh herbs with a touch of cream.

Cozze salmone \$17.50

Steamed mussels with smoked salmon, sundried tomatoes, capers and white wine cream sauce.

Zuppa del giorno (ask your waitress) \$10.50

La Pasta

Ravioli di vitello \$16.50 \$19.90

Pasta envelopes filled with ground beef, served with tomato, fresh basil and garlic.

Tortellini alfredo \$16.50 \$19.90

Crescent shaped pasta stuffed with chicken and served with a creamy mushroom sauce.

Lasagne \$16.50 \$19.90

Layers of pasta with traditional ragout and beshamel sauce, topped with mozzarella then baked in oven.

Cannelloni \$16.50 \$19.90

Tubes of pasta filled with beef, vegetables and herbs, baked in the oven with tomato, beshamel, parmesan and mozzarella.

Fettuccine alla panna \$16.50 \$19.90

Strips of eggs pasta served in a tasty bacon, mushroom and cream sauce garnished with pinenuts.

Penne con pollo al forno \$16.50 \$19.90

Penne pasta baked with diced chicken breast, mozzarella capsicum, rosemary and Napoletana sauce.

Spaghetti bolognese \$15.90 \$18.90

Tomato based sauce with ground beef, garlic and parmesan.

Penne verdure alla griglia \$16.50 \$19.90

Penne pasta, grilled vegetables tossed with fresh basil, extra virgin olive oil, chilli, garlic, pesto, served with fresh parmesan.

Fettuccine al caposante e salmone \$17.50 \$23.90

Fettuccine pasta with scallops, smoked salmon, spinach, capers, onion, garlic in a light lemon and cream sauce.

Insalate

Insalata dell'orto \$8.00

Lettuce, tomato, cucumber, feta cheese with Italian dressing.

Insalata cesare \$9.90

Roman lettuce, tomatoes, anchovies, croutons, parmesan cheese with our own tangy mayonnaise.

Pizza

Pizza Alla capricciosa \$19.90

Salami, olives, capsicum, anchovies, tomato, mozzarella and oregano.

Pizza con pollo speciale \$19.90

Chicken, bacon, artichoke, black olives, sundried tomato and mozzarella.

Blackboard pizzas \$19.90

Secondi

Risotto Con Funghi e Pollo \$24.90

Arborio rice, cooked with mushrooms, pieces of chicken, spring onion and semi-dried tomatoes.

Pollo Frangelico \$27.90

Plump chicken breast sauteed with mushrooms and frangelico creamy sauce and topped with melting camembert cheese, served with seasonal vegetables.

Pollo alla cacciatora \$26.90

Plump chicken breast in a traditional Italian sauce of tomatoes, capsicum, olives and herbs, served with seasonal vegetables.

Scaloppine di vitello con marsala \$27.90

White Veal scaloppine cooked with marsala wine, mushrooms and cream, served with seasonal vegetables.

Scaloppine di casa \$27.90

White Veal scaloppine, panfried and cooked in a bacon, red onion, spinach, white wine and tomato sauce, topped with bocconcini cheese then grilled, served with seasonal vegetables.

Scaloppine parmigiana \$27.90

Crispy crumbed veal scaloppine topped with ham, thick tomato sauce and melting masdam cheese then grilled, served with seasonal vegetables.

Fillet mignon \$31.50

Chargrilled tender eye fillet cooked with bacon, mushroom, onion and garlic cream sauce finished with brandy, served with seasonal vegetables.

Bistecca pepata \$28.50

Chargrilled scotch fillet served with mustard, garlic and green peppercorn cream sauce finished with brandy, served with seasonal vegetables.

Cervo alla griglia \$29.50

Chargrilled venison cooked medium rare and served with garlic, red onions and mushrooms, in a Madeira wine sauce, served with seasonal vegetables.

Gamberoni \$27.50

King prawns panfried with garlic, flamed in brandy, and topped with Napoletana sauce, served with seasonal vegetables or green salad.

Pesce Fiorentina \$27.50

Chefs choice of today's fresh fish cooked with creamy sauce with spinach and raisins, served with seasonal vegetables or green salad.

Pesce del Giorno \$27.50

Fresh Fish cooked with Napoletana sauce, shrimps, garlic and white wine, served with seasonal vegetables or green salad.

Cozze salmone \$26.90

Steamed mussels with smoked salmon, sundried tomatoes, capers and white wine cream sauce, served with mixed green salad.

* **Side vegetables and oven baked potato** \$5.90

* **Side dish of olives** \$5.90

• **Kids Pizza or Pasta \$11.90 - Any blackboard pizza for kids under 10**

GST included. BYO WINE ONLY - Corkage \$5.00 per Bottle