

Assaggi/Tasters

"In our family we love to start with a combination of small tasters & antipasti, we invite you to share this tradition, enjoying as many of our specialties as you like... Buon Appetito"

Fried Sgombro (Mackerel)

Bruschetta of Tomato, Oregano, Basil & E.V. Oil

Potato & Parsley Fritters

Warmed Black Olives with Chili & Garlic

Fried White Bait

Chilli Dusted Calamari

Zucchini Flowers filled with Ricotta & Spinach

Antipasti

Classic Antipasto, Arancini, Prosciutto, Salami, Grilled Vegetables, Olives, Pecorino & Char Grilled Bread

Caprese Salad, Tomato, Mozzarella de Buffalo, Basil & E.V Olive Oil

Pork Frittoli with Pancetta & Sweetened Plums

Bacala (Salted Cod) on Pan Fried Chilli & Garlic Squid

Beef Carpaccio, Lemon Garlic Aioli & Crostini

Roasted Garlic Prawns with a Salad of Tomato, Watercress, Green Olives & Biscotti

Pasta

Pan Fried Gnocchi with Ricotta & Spinach Zucchini Flowers 22

Baby Spinach, Asparagus & Herb Risotto, Reggiano, E.V Olive Oil 21

Cannelloni filled with Ricotta & Spinach, Tomato, Mozzarella 19

Tagliatelle with Braised Pork Shank Ragu 24

Tagliatelle with Steamed Vongole, Garlic, Chilli, Tomato, White Wine 24

Linguine Marinara, Prawns, Vongole, Snapper, White Wine 28

Spaghetti with Picked Blue Swimmer Crab, Roasted Tomatoes 28

Carne/Pesce

Cotoletta Milanese di Pollo, Vine Ripened Tomato & Basil Sauce 21

Anatra (Duck), Herb Gnocchi, Caramelised Balsamic Nectarines 24

8 Char Grilled Bistecca (Scotch Fillet) on a Warm Calabrese Vegetable Salad 28

6 Pan Fried Snapper, Saffron Pappardelle, Baby Capers, Peas, Salsa Verde 34

7 Pan Fried Barramundi, Steamed Spinach, Celery, Parsley & Green Lentils 26

Contorni

8 Steamed Green Beans, Garlic & E. V Olive Oil 7

12 Cucumber & Fennel Salad with Home Made Red Wine Vinegar 7

10 Tossed Leaf Salad, Tomato, Roasted Red Peppers, Black Olives, Balsamic 10

Roasted Rosemary & Garlic Chips 8

Sautéed Spinach, Cannellini Bean & Potato Mash 9

Dolci

15 Warm Bitter Chocolate Fondente, Marsala Strawberries 12

14 Buffalo Milk Gelato with Berries & Yellow Gum Honey 12

15 Traditional Tiramisu with Shaved Perugino Chocolate 12

16 Caramel & Chocolate Liqueur Panna Cotta with Nutella Semifreddo 12

Trio of Mango, Passion Fruit & Raspberry Gelato 12

18 Affogato, Coffee & Vanilla Gelato 9

Affogato, Coffee & Vanilla Gelato with Frangelico Liqueur 15

Open for Dinner Tuesday – Sunday and Lunch Wednesday - Friday

BYO Sunday to Thursday

10% surcharge on Sundays & Public Holidays