

Starters / Antipasto

Antipasto	(serves 1) 18 (big) 39
A generous selection of cured meats and marinated vegetables served with crusty Italian bread.	
Italian Bread and Olives	10
Marinated green Calabrese olives served with crusty Italian bread.	
Bread, Oil and Vinegar	9
Fresh Italian bread served with extra virgin olive oil and balsamic vinegar.	
Condimento	9
Pizza base, extra virgin olive oil, garlic, herbs and mozzarella cheese.	
Olio Sale	8
Pizza base, sea salt, herbs and extra virgin olive oil.	
Garlic Bread	6
Serves 2	
Arancini Siciliani	15
Arborio rice, cheese, peas, beef.	

Bruschetta

Bruschetta Caprese	15
Two slices of toasted Italian Bread rubbed with fresh garlic, topped with fresh tomatoes, bocconcini, basil and extra virgin olive oil.	
Mushroom and Goats Cheese Bruschetta	15
Two slices of toasted Italian bread rubbed with fresh garlic, served with marinated mushrooms, crumbed goats cheese and extra virgin olive oil.	
Bruschetta Salmone	17
Two slices of toasted Italian bread rubbed with fresh garlic, served with marinated zucchini, bocconcini, smoked salmon and extra virgin olive oil.	
Bruschetta Genovese	15
Two slices of toasted Italian bread rubbed with fresh garlic, served with pesto, sundried tomatoes, basil and an extra virgin olive oil.	

Gnocchi

*Please note that all our gnocchi contain flour, parmesan cheese and eggs.

All gnocchi is made fresh in-house served with your choice of sauce: Butter and Sage; or Tomato and Basil; or Creamy Pesto Sauce topped with Freshly Grated Parmesan Cheese.

Potato Gnocchi	20
Ricotta Gnocchi	20
Ragu' bolognese	extra 3

Pasta

Fresh Fettucine	17
Served with your choice of sauce: Tomato and Basil; or Creamy Pesto Sauce topped with Freshly Grated Parmesan Cheese.	
Fettucine Bolognese	19
Egg fettucine served with our slow cooked beef bolognese sauce.	
Pasta Ai Funghi	21
Fettuccine served with mushrooms, garlic, extra virgin olive oil and a drizzle of white truffle oil.	
Pappardelle Calabrese	21
Egg pappardelle served with a tomato sauce, Italian sausage, roasted peppers, olives, optional chilli, topped with fresh grated parmesan cheese.	
Ravioli Casale	22
Spinach and ricotta ravioli served with a butter and parmesan sauce topped with fresh grated parmesan cheese.	
Lasagna Al Forno	21
Meat lasagne made with our slow cooked beef and pork ragu, egg pasta, bechamel served with a salad.	
Spinach and Ricotta Cannelloni	20
Made with our house-made egg pasta, ricotta, parmesan cheese, baby spinach and served with a salad.	
Tortellini bologna	29
Fresh pasta filled with beef and prosciutto served with butter pistachio and parmesan	
Tortelloni ai Funghi Porcini	29
Tortelloni pasta filled with porcini mushroom, gorgonzola cheese and potato, served with a butter, hazelnut and parmesan cheese sauce.	
Prawn Pappardelle	22
Egg pappardelle served with garlic prawns, cherry tomatoes, white wine and optional chilli.	
Ravioli Duck	29
Ravioli filled with braised duck, ricotta cheese, orange peel and sauteed in a butter and sage sauce.	
Linguine Marinara	29
Mix of prawns, mussels, squid and Basa with tomato sauce, garlic and chili.	

Extra parmesan/chilli \$2

Panino

House Made Wood Fired Oven Baked Bread (available at lunch)

Donizetti Panino Prosciutto, cheese and rocket.	11
Salmon Panino Smoked salmon, ricotta, capers and rocket	11
Ham, Cheese and Tomato Melt Italian bread, sliced leg ham, fresh tomato and melted cheese.	11
Filoncino pizza Thick pizza bread, with tomato, fior di latte, with optional: \$2 (olive,artichoke,anchovies,capers,potatoes,mushroom,vegetable)	8

Salads / Sides

Vegetable Salad A mix of marinated vegetables, mixed salad, served with slices of crusty Italian bread.	15
Side Salad Mixed salad with fresh tomato served with extra virgin olive oil and balsamic vinaigrette. Add (bufala \$10) Add (goat cheese \$4)	10
Milano Prosciutto, buffalo mozzarella, cherry tomatoes, mixed salad with 2 toasted bread slices	24

Pizza

*House Made Gluten Free Quinoa Base Available \$4 Extra. May contain traces of Gluten.
Extra Toppings \$3. Extra prawns/meat \$4

Margherita Tomato, Fior di latte, Buffalo Mozzarella and Fresh Basil.	19
Prosciutto Tomato, Fior Di Latte, rocket,san Daniele,Buffalo.	25
Siciliana Tomato, Fior Di Latte, Anchovies, Olives, Oregano and Capers.	20
Diavola Tomato, Fior Di Latte, Hot Salami and baby capsicum.	22
Capricciosa Tomato, Fior Di Latte, Italian Ham, Artichokes, Mushrooms and Olives.	23
Campagnola Tomato, Fior Di Latte, Zucchini, Eggplant and baby Capsicum.	22
Boscaiola Tomato, Fior Di Latte, Mushroom, baby capsicum, Eggplant and Italian Sausage.	23
Quattro Formaggi Tomato,Fior Di Latte, Gorgonzola, Parmesan and Buffalo Mozzarella Cheese.	21
Primavera Tomato, Buffalo Mozzarella, Prawns, Cherry Tomatoes and Rocket.	25
Vulcano Double Base, tomato, Fior Di Latte, baby Capsicum, Onion and Hot Salami.	27
Focaccia Antica Ricetta Extra Virgin Olive Oil, Rocket, San Danielle Prosciutto, Buffalo Mozzarella and Cherry Tomatoes.	27
Piemontese Fior Di Latte, Gorgonzola, Onions, Mushrooms and Grilled Zucchini.	22
Golosona Fior Di Latte, Gorgonzola, Roasted Potatoes, Sausage and Rosemary.	23
Burratina Tomato base, olive oil, rocket, cherry tomatoes, fresh burrata. Add (prosciutto \$ 4)	25

Not available half/half pizza

Second courses

Tagliata rucola e grana	32
Grilled eye fillet served on rocket shaved parmesan and roasted potatoes	
Grilled salmon fillets	32
Salmon fillets grilled served with mix salad, onion and cherry tomatoes	
Grilled lobster	36
Grilled whole lobster sauteed with whisky, seasoned with oil and lemon, with a side of smoked salmon and prawns	

Italian Beer

Peroni Nastro Azzurro	8
Effortlessly stylish, this Mediterranean style lager delivers an unmistakable crisp, refreshing taste and a fine subtle aroma – perfect for warmer climates. Alcohol Volume: 5.1% / 330mL	
Peroni Leggera	8
A light, clean and crisp low carbohydrate and calorie lager. Alcohol Volume: 3.5% / 330mL	
Moretti	8
It is a light golden coloured lager with a perfectly balanced, delicate malty flavour which is easy to drink and has a clean finish. Alcohol Volume: 4.6% / 330mL	
Menabrea	9
Light barley malt flavoured crisp lager. Full flavoured and refreshing. Alcohol Volume: 4.8% / 330mL	
Baracca	10
Fine Italian lager brought to you by the Cester Camillo family. Francesco Baracca is Italy's most famous fighter pilot, who was shot down at the end of the Great War 1918 on the Montello the same hill which is home to the Cester Camillo family today. Alcohol Volume: 4.8% / 330mL	

Craft Italian Beer

Peroni Puro Malto	13
Imported Italian full strength lager with a rich caramel aroma and velvety mouthfeel. Full bodied beer. Best enjoyed with pasta, risotto, meat and fish dishes. Alcohol Volume: 5.2% / 500mL	
Peroni Doppio Malto	13
Imported Italian full strength double malt lager. Fine taste of malt and caramel with a delicate fruity aroma. Best enjoyed with pizza and cheese. Alcohol Volume: 6.6% / 500mL	
Nazionale (Baladin)	11
An intentionally simple beer,italian water,barley,malt,hops,yeast and 2 italian spices (bergamot and coriander) which combine to create armony and originality. Best enjoyed with pizza. Alcohol volume: 6.5%/ 330mL	
Nora (Baladin)	11
Its warm,orange-amber colour is complemented by a tall head which releases notes of Eastern aromas ginger and citrus fruit Alcohol volume: 6.8/ 330mL	
Open Rock 'n' Roll (Baladin)	11
A beer whose freshness and the skilful use of pepper blend with the aromas and bitterness of hops in a "musical crescendo" Alcohol volume: 7.5%/ 330mL	
Isaac (Baladin)	11
White beer absolutely original qualities,a biere blanche of obvious Belgian root, with an intense fruity fragrance where the camomile and mallow stand out. Balanced taste of apricot, pear and fig with a lovely spicy note	

Drinks

Freshly Squeezed Orange Juice	6
Iced Chocolate	6
Iced Coffee	6
Milkshake (Chocolate or Vanilla)	6
San Pellegrino Aranciata Rossa (Sparkling Blood Orange Beverage)	5.5
San Pellegrino Limonata (Sparkling Lemon Beverage)	5.5
San Pellegrino Chinotto (Bitter Sweet Sicilian Chinotto Orange Beverage)	5.5
Pear Nectar	5.5
Peach Nectar	5.5
Estathe' Pesca (Peach Cold Tea)	5.5
Estathe' Limone (Lemon Cold Tea)	5.5

Mineral Water 500mL	6
Mineral Water 750mL	8
Coke 375mL	5
Coke Zero 375 mL	5
Coke Diet 375 mL	5
Sidro Del Bosco (Italian Apple Cider – Alcoholic)	10

Wine corkage per head \$ 4
Cake corkage \$ 2.5