

LUNCH

Antipasti to Share

Assaggini Sicilian pickled white anchovy fillets, saffron & pine nuts with crostini	15.00
marinated Sicilian olives	11.00
Bruschetta (v) fresh tomato & basil	17.50
Herby Garlic Pizza Crust (v)	13.00
Our famous thin pizza crust by the slice on display	17.50
gluten free pizzas	3.50 extra
Stracciatella & Prosciutto or Caponata (v) (serves 4-5) creamy mozzarella with hazelnuts and salsa verde served with a garlic pizza crust.	29.00
Funghi Fritti (v) shallow fried parmesan herbed crumbed field mushrooms with truffle aioli	22.00
Calamari Fritti (gf) lightly dusted and shallow fried calamari served on a bed of rocket with a house balsamic dressing (e) 26.00 (m) 35.00	
Trota House cured ocean trout with orange fennel and pomegranate	25.50
Bresoala Cured wagyu beef, fig jam, gorgonzola & herb crust	29.00

Salads to Share

Mixed Green Salad	10.00
add grilled haloumi	5.00
Rocket, Lemon, Pear and Parmigiano Salad	12.00
Healthy Salad Roasted beetroot and pumpkin with walnuts, quinoa, goats cheese and a raspberry vinaigrette	24.00
Buffalo Milk Mozzarella Salad served with summer tomatoes, basil, olives and oregano	23.00
Super Food Salad a combination of avocado, mixed pulses and grains with tangy apple cider dressing	19.00
add grilled organic chicken	extra 7.00
add house cured ocean trout	extra 8.00

House Specialties

Pasta of the Day - see specials	
Risotto of the Day - see specials	
Agnolotti Di Manzo Giant homemade beef filled ravioli with a pepper, parmesan and pecorino emulsion (famous Roman cacio e Pepe) (6pc)	28.50
Fregola toasted pebble-shaped pasta with prawns , bisque, chilli and peas. Amazing!	27.50
Ravioli Di Zucca (v) home made roasted pumpkin ravioli with burnt butter sage and hazelnuts	27.50
Paccheri Alla Matriciana crispy guanciale (cured pork cheek), sautéed tomato fillets & chilli, topped with Italian pecorino cheese	28.00
Spaghetti allo scoglio medley of fresh seafood with white wine, parsley, garlic & chilli in a light seafood sauce - simply outstanding	35.00
Pappardelle con Ragu Di Anatra hand made egg ribbon pasta with our famous DUCK ragu	33.00
Pasta alla Norma (v) named after Bellini's operatic masterpiece Norma. Gigantic rigatoni with fried aubergine , tomato, basil, ricotta	26.50
Tagliatelle con Sugo di Funghi Porcini mixed local mushrooms , pancetta, peas & porcini	32.00

Classics

Lasagna di Casa home made pasta with bolognese sauce	26.50
Cannelloni (v) filled with ricotta and spinach	25.50
Bolognese, Carbonara, Boscaiola, Napoli or Basil Pesto spaghetti, tagliatelle or giant rigatoni (E) 23.00 (M) 25.50	

Ask our staff for gluten free options (v) = Vegetarian

10% surcharge on Sundays and Public Holidays Corkage \$3.00 pp (Thurs night only)

Seafood

Acqua Pazza (crazy water) a selection of fresh seafood with 1 king prawn cooked in a light tomato, basil & chilli seafood broth served with crusty bread (traditional fish stew)	52.00
Pesce Del Giorno (fish of the day) see specials	
Gamberi split king tiger prawns (4) lightly sautéed in lemon, garlic and white wine served with a fresh Italian salad	52.00
Grigliato Misto a daily selection of mixed grilled seafood with lemon, garlic, parsley and chilli	50.00
Cozze 1kg live Port Lincoln mussels in crazy water and fregola with crusty bread	55.00

Mains

Vitello al Limone 2 tender veal medallions with a beautiful tangy lemon jus	42.00
add mixed mushrooms	7.00
add extra piece of veal	7.00
Cotoletta alla Milanese Parmesan herb crumbed veal backstrap served with Italian mixed salad	42.00
Manzo (beef of the day) see specials	
Spatchcock Grilled whole baby chicken with colourful roasted tomatoes, mint, olives, capers and sherry vinegar	38.00
Porchetta (roasted pork belly) with chilli, fennel, lemon zest & caramelised onion	36.000

Eat like an Italian

Feast on a selection of 3 starters, risotto, pasta, salads, main and dessert. Available after 7.00pm	80.00pp
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Sides

Italian fries with aoli	10.00
Seasonal mixed greens with olive oil, lemon and garlic	11.00
Sicilian Caponata (v) slow braised grilled vegetables.	17.00