



**TAKE A W A Y PLEASE ASK FOR OUR DAILY SPECIALS!**

**AS OF 13<sup>TH</sup> AUGUST 2020**

15% Discount

**PHONE ORDER 55 77 88 00**

**TEXT ORDER 0455 77 88 00**

Available from 12pm Tuesday - Sunday

### **BREADS**

- ciabatta - fresh bread with balsamic vinegar, olive oil & confit garlic v **8**
- garlic bread - traditional garlic buttered italian bread v**8**
- focaccia rossa - pizza bread with e.v. olive oil, tomato, garlic and herbs v**17**
- focaccia bianca - pizza bread with e.v. olive oil, rosemary and oregano v**15**
- focaccia gorgonzola in bianca - cream base, gorgonzola cheese, parma ham**22**
- olives - side of warm mixed olives gf v**8**

### **ENTREES**

- caprese salad – fresh buffalo mozzarella cheese, truss tomatoes, EVO, onions, capers, basil balsamic reductions (can be served as bruschetta – please let us know) v**22**
- greek salad – cucumber, fetta, tomatoes, olives, onion, oregano, lemon juice dressing v**20**
- radicchio salad – radicchio leaves, gorgonzola cheese, pear slices EVO balsamic **21**
- beer battered whiting fillets – served with chips, aoli and green salad (fish and chips style) **20**
- garlic prawns - local king prawns in a cream brandy & garlic sauce served w/ salad**25**
- octopus - baby octopus pan fried w/ tomato, chilli, garlic and black olives gf **25**
- calamari - lightly fried served mediterranean style with dill aioli and a garden salad**22**
- minestrone served with Italian bread**14**
- zuppa di pesce - fresh seafood mix w/ an olive oil white wine Napoli sauce, w/ crusty bread**33**
- potato croquettes - filled with ham, salami, mozzarella & parmesan cheese served w/ gorgonzola cream sauce**22**
- scallops -pan seared & cooked in shallots, mushroom & brandy cream sauce topped w/ crispy prosciutto **25**
- bresaola– aged cured thinly sliced meat served w/ truffle EVO shaved parmesan and rocket **22**

### **PASTA**

- penne alla amatriciana - pancetta bacon, onions, chilli, basil & Napoli tomato sauce**27**
- penne pollo rosso - chicken breast pieces, sun dried tomato, onions, vodka, tomato dash of cream**27**
- fettuccine boscaiola - bacon, mushroom, onion, shallots, touch of tomato & garlic cream sauce**28**
- fettuccine alfredo - ham, mushrooms, onion, garlic & cream sauce**28**
- spaghetti alla carbonara - egg, pancetta bacon, garlic, pepper, extra olive oil & cream sauce **27**
- spaghetti bolognese - premium ground beef ragout with tomato, garlic, herbs and red wine**27**
- spaghetti marinara - local seafood served in white wine & garlic with a touch of tomato**39**
- spaghetti meatballs - pork and fennel meatballs w/ eggplant, chorizo, salami, chilli & fetta cheese**36**
- linguine ai gamberi fetta - seared king prawns, olives, fetta, chilli & Napoli sauce**39**
- linguine all'alciciale - moreton bay bugs, roasted capsicum, pinenuts, napoli tomato touch of cream**39**
- gnocchi Napoli –potato dumplingsw/ Napoli sauce & smoked mozzarella cheese v**29**
- gnocchi sorrentina - pork & fennel sausages, basil, onion, chilli, white wine, Napoli tomato**36**
- gnocchi alla gorgonzola - potato dumplings w/ gorgonzola cheese walnuts & rocket cream sauce v**29**
- ravioli di ricotta spinaci - ravioli filled w/ spinach, buffalo ricotta & Napoli cream sauce v**29**
- lasagna al forno - (main only) filled w/ béchamel, ham, salami & egg finished in a bolognese sauce**30**
- risotto di agnello - arborio rice with tender de-boned lamb shank in a tomato style sauce**33**
- risotto casa mia - arborio rice roasted capsicum, eggplant, mushroom, olives, onion & Napoli tomato sauce v **30**
- risotto pollo - arborio rice with chicken breast pieces, mushroom, onion & fetta cheese**30**

## *PIZZA*

gluten free base available **4**

traditional - tomato, mozzarella, ham, mushrooms, salami, olives and onions**26**  
margherita - tomato, mozzarella and basil, v (add salami \$2)**22**  
bambino - tomato, mozzarella, ham and pineapple**24**  
prosciutto e rucola - margherita style with parma ham, rocket & parmesan**30**  
marinara - tomato, mozzarella, king prawns, calamari, clams and garlic**36**  
gamberi - tomato, tallegio cheese, king prawns, pineapple & olives**36**  
calzone - folded pizza w/ veal, chicken, sausage, salami, tomato, mozzarella, topped w/ Napoli tomato**32**  
formaggio - cream base, gorgonzola, brie & mozzarella cheese v **22**

## *MAIN*

scaloppine saltimbocca - medallions w/ pancetta, swiss cheese e.v. olive oil, sage, garlic white wine**36**  
scaloppine marsala - medallions w/ a marsala and cream sauce**34**  
scaloppine funghi - medallions w/ mushrooms, shallots, white wine & cream sauce**36**  
scaloppine limone - medallions w/ a sauce of white wine, lemon, garlic and e.v. olive oil**34**  
scaloppine boscaiola - medallions w/ bacon, mushroom, onion, shallots, tomato & garlic cream**38**  
cotoletta - snitzell with aioli served with a side of spaghetti Bolognese**38**  
chicken gamberi - king prawns, avocado & garlic brandy cream sauce**38**  
chicken pepato - mushroom, green peppercorn, blue vein & french mustard sauce**36**  
chicken parmigiana - eggplant, pancetta, parmesan cheese and Napoli**36**  
eye fillet steak ai gamberi - bug meat & prawns in a garlic brandy cream sauce on mash**52**  
eye fillet steak - choice of dianne / mushroom/ pepper/ red wine jus**44**  
eye fillet steak primavera - topped with a salsa of avocado & bruschetta tomato on a bed a mash potato**46**  
lamb shanks - braised in a carrot, celery, onion and napoli tomato sauce served on a creamy mash**38**  
lamb shoulder (serves 2) - slow braised for 4 hours served with broccolini, honeyed carrots and lamb jus**80**  
cone bay barramundi - grilled served with chips & salad**36**  
mediterranean fillet of fish, baked with capers, olives, onions, basil in a napolisauce **36**

## *SIDES*

mixed seasonal vegetables gf v df**9**  
honey carrots gf v**9**  
broccolini gf v**9**  
mixed leaf salad gf v df**8**  
mashed potato v**8**  
chunky beer battered chips v**8**  
rosemary & garlic roasted potatoes v**9**

## *DESSERT*

light chocolate mousse served w/ vanilla bean gelati v**16**  
sticky toffee pudding warm date pudding, caramel sauce served w/ vanilla bean ice cream & cream v**16**  
tiramisu coffee marsala soaked sponge layered with sweet mascarpone cheese cream v**16**

Sparkling Water Santa Vittoria 1L **\$5** or **\$50** box of 12  
Still Water Santa Vittoria 1L **\$5** or **\$50** box of 12