

ANTIPASTO

- pane all'aglio** / garlic bread / butter / herbs 9 (v)
bruschetta / fresh tomatoes / garlic / herbs / extra virgin olive oil 11 (v)
arancini / mozzarella / herbs / rosé sauce 18 (v)
pepata di cozze / sautéed fresh mussels / white wine / parsley / homemade Italian bread / napoletana sauce or white wine sauce 32 (v)(gf)
polpette al sugo / beef meatballs / napoletana sauce / homemade Italian bread 19
grissini's antipasto board / prosciutto San Daniele DOP / sopressata salami / aged Parmigiano Reggiano / provolone / gorgonzola dolce / mixed Italian olives / burrata / focaccia 42
calamari fritti / lightly dusted fried calamari / rocket / lemon / aioli 22
carpaccio di manzo / thinly sliced beef fillet / fresh lemon / extra virgin olive oil marinade / homemade Italian bread 26
vitello tonnato / sliced veal girello / topped in homemade mayo tuna sauce (this is a cold dish) 28

PASTA

- spaghetti al sugo di pomodoro** / napoletana sauce / basil / olive oil 25 (gfo)(v)(vg)
spaghetti alla bolognese / homemade beef ragù 28 (gfo)
spaghetti carbonara / pancetta / herbs / black pepper / cream or traditional sauce 29 (gfo)
tagliatelle matriciana / pancetta / red wine + napoletana sauce / herbs / chilli 29 (gfo)
paccheri amalfi / paccheri pasta / prawns / zucchini / baked cherry tomato / rosé sauce 34 (gfo)
ravioli ai quattro formaggi / handmade 4 cheese ravioli / napoletana sauce / mozzarella / fresh basil 32 (v)
spaghetti marinara / mussels / prawns / clams / calamari / scallops / white wine + napoletana sauce 37 (gfo)
pappardelle con ragù bianco di agnello / homemade slow cooked lamb ragù / parmesan 33 (gfo)
gnocchi al pomodoro / homemade gnocchi / napoletana sauce / mozzarella / basil 30 (v)
lasagna / layers of homemade pasta / bolognese + bechamel sauce / mozzarella / parmesan 29
risotto ai funghi porcini / arborio rice / porcini mushrooms / parmesan 33 (gfo)(v)

MAINS

- scaloppine alla sorrentina** / veal fillets / napoletana sauce / mozzarella / prosciutto / mixed vegetables / roast potatoes 38 (gf)
scaloppine ai funghi / veal fillets / mushrooms / cream / mixed vegetables / roast potatoes 37 (gf)
chicken parmigiana / crumbed chicken breast / mozzarella / ham / napoletana sauce / chips / salad 37
pesce del giorno / grilled barramundi / salad / chips 38 (gf)
barramundi aqua pazza / baked barramundi / light cherry tomato sauce / white wine / vegetables / roast potatoes 39

(v) vegetarian (vg) vegan
(gf) gluten free (o) option

SALADS

- insalata dello chef** / tomatoes / cucumber / capsicum / pear / mixed lettuce / walnuts / shaved grana padano / balsamic dressing 20 (gf)(v)(vg)
insalata di pollo / chicken breast / cherry tomatoes / cucumber / capsicum / radicchio / mixed lettuce / croutons / dressing 22 (gf)
insalata con salmone / grilled salmon fillet / avocado / mixed lettuce / light balsamic dressing / lemon 26 (gf)
bufala alla caprese / fresh bufala / prosciutto San Daniele / cherry tomatoes 26 (gf)

DESSERT

- chef signature tiramisu** 18
panna cotta topped with nuts / strawberries / chocolate 17 (gf)
sticky date served with butterscotch / ice cream 15
affogato 7
frangelico affogato 12

tea, coffee & hot chocolate available