

stuzzichini

bruschetta carciofi ciabata bread topped with a artichoke tapenade.	6.00
bruschetta pomodoro ciabata bread topped with vine ripened tomato, basil, garlic, and extra virgin olive oil.	6.00
bruschetta gorgonzola e rucola ciabatta bread topped with gorgonzola and rocket.	6.00
pane all' aglio garlic ciabata bread.	5.50
pane alle erbe herb ciabata bread.	5.50
olive verde impanate bread crumbed green olives filled with goats cheese and snap fried.	8.90
olive miste mixed olives with lemon zest, rosemary, chilli and extra virgin olive oil.	7.50
acciughe bianche white anchovies, extra virgin olive oil, red onion, parlsey, crushed pepper.	15.50 *
peperoncini ripieni bell peppers filled with anchovies, extra virgin olive oil.	8.90 *
antipasto board Italian prosciutto di parma, salami cassareccia picante, coppa, bresaola, aged parmesan, olives, served on a board.	18.90

primi

minestrone home made vegetable soup.	12.50 *
fichi con gorgonzola baked figs wrapped with prosciutto, gorgonzola sauce sprinkled with walnuts (seasonal availability).	18.90 / 25.90 *
carpaccio di pesce spada wafer thin swordfish marinated with extra virgin olive oil, salt, pepper, lemon jus, shallots, chilli, garlic, capers & diced Spanish onion vinaigrette.	18.90 *
carpaccio di manzo raw, wafer thin prime eye fillet marinated with aged balsamic vinegar, extra virgin olive oil, lemon jus, salt, pepper; finished with wild rocket and parmesan shavings.	17.90 *
insalata caprese con prosciutto buffalo mozzarella, truss tomatoes, basil, prosciutto, pepper; finished with extra virgin olive oil.	18.90 *
nannata whitebait fritters served on baby rocket.	17.90 / 23.90
calamari e gamberi fritti calamari & prawns lightly floured salt & pepper style shallow fried.	18.90 / 28.90
polipi alla griglia baby octopus marinated with lemon, virgin olive oil; grilled & served on rocket. Sourced from Clarence River.	18.90 / 28.90 *
doppietta di melanzane thin layers of eggplant filled with mozzarella, crumbed, pan fried and finished with a tomato sugo.	16.90
cozze al pomodoro Tasmanian mussels pot braised with tomato, garlic, white wine, chilli.	17.90 / 26.90 *
impepata di cozze e vongole pot steamed mussels, clams, garlic, parsley, white wine, chilli, extra virgin olive oil, lemon and ground pepper.	18.90 / 27.90 *

insalate e contorni

insalata rucola e radicchio baby rocket, radicchio, fennel drizzled with red wine vinegar and extra virgin olive oil.	10.90 *
rucola baby rocket dressed with our special balsamic dressing topped with parmesan cheese.	8.90 *
insalata mista mixed leaves, tomatoes, olives, spanish onions, cucumber, red capsicum drizzled with a mayonnaise vinaigrette.	8.90 *
spinaci saltati spinach sautéed in extra virgin olive oil and garlic.	10.90 *
patatine fritte shoestrings chips.	7.90
patate con rosmarino potatoes roasted with garlic and rosemary.	8.90
vegetali misti sautéed mixed vegetables.	8.90

* gluten free

pasta

gluten free pasta available with most dishes on request \$5.00 extra #

gnocchi pomodoro home made potato dumplings pan tossed with basil, oregano and napoletana.	16.90 / 22.90
gnocchi gorgonzola home made potato dumplings pan tossed with gorgonzola, nutmeg and cream.	16.90 / 22.90
gnocchi sorrentina home made potato dumplings baked with bocconcini and napoletana.	16.90 / 22.90
chitarra “ragù bolognese” house made spaghetti with a slow pot braised veal, beef and pork bolognese ragù.	16.90 / 22.90
fettuccine boscaiola fettuccine pan tossed with mushrooms, pancetta, cream, parsley, pepper and parmesan cheese.	17.90 / 23.90
pappardelle ragu con porcini wide flat egg pasta pan tossed with a ragù of pot-braised beef, porcini mushrooms and napoletana.	17.90 / 23.90
spaghetti alla carbonara house made spaghetti pan tossed with crispy pancetta, egg, pepper, extra virgin olive oil and grated parmesan.	16.90 / 22.90
lasagna al forno home made beef and pork lasagna oven baked.	17.90 / 23.90
fettuccine sambuca fettuccine pan tossed with prawns, fresh tomatoes, garlic, chilli, shallots, cream flamed with sambuca.	17.90 / 23.90
linguine frutti di mare linguine pan tossed with an array of fresh seafood, white wine, chilli, fresh tomatoes.	17.90 / 23.90
ravioli all’ anitra home made ravioli filled with duck and prosciutto served with a butter, stock and sage sauce.	17.90 / 23.90
pasta campagnola short pasta pan tossed with crispy bacon, baby spinach, garlic, touch of chilli, topped with fresh ricotta cheese.	17.90 / 23.90
pasta pesto e pomodoro short pasta pan tossed with pesto, cream topped with diced tomatoes.	16.90 / 21.90
pasta incazzata short pasta pan tossed with napoletana, garlic, basil and chilli. (hot)	16.90 / 21.90
pasta vegetariana short pasta pan tossed with mixed vegetables and napoletana.	17.90 / 22.90

risotto

risotto porcini arborio rice pan tossed with porcini mushrooms, button mushrooms, white wine, parmesan cheese.	18.90 / 24.90 *
risotto primavera arborio rice with rocket, chicken, diced onions, shallots, tomatoes, touch chilli & white wine.	17.90 / 23.90 *
risotto pescatora arborio rice pan tossed with an array of fresh seafood, garlic, virgin olive oil, parsley, chilli, basil & napoletana.	17.90 / 23.90 *
risotto granchio arborio rice pan tossed with fresh blue swimmer crab meat, basil, garlic, chilli, cream and napoletana.	17.90 / 23.90 *
risotto vegetariano arborio rice pan tossed with mixed vegetables and napoletana.	17.90 / 22.90 *

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sizzling hot pots

garlic prawns in tegame tiger prawns pot braised in virgin olive oil, garlic, parsley served sizzling.	18.90 / 27.90 *
misto mare in tegame hot pot with mussels, baby calamari, prawns, scampi, clams, extra virgin olive oil, garlic, chilli, parsley and tomato; served in a hot pot.	37.90 *
granchio in tegame hot pot whole blue swimmer crab, extra virgin olive oil, garlic, chilli, parsley and tomato; served in a hot pot.	28.90 *

carne

bistecca alla fiorentina Angus grain-fed 600g t-bone served with sautéed vegetables.	35.90 *
petto di pollo alla senape pan braised chicken breast fillet with seeded mustard, cream, served with vegetables.	25.90 **
coniglio cacciatore slow pot braised farmed rabbit with roasted garlic, diced tomato, black olives, rosemary, sage, extra virgin olive oil, served with polenta.	29.90
agnello balsamico pan braised lamb rump served on spinach finished with reduced aged balsamic sauce.	28.90 *
bistecca di manzo pan braised sirloin steak, served on mash potato, finished with a white wine, garlic and rosemary.	29.90 *
saltimbocca romana pan braised milk fed veal with prosciutto, filantina cheese, sage, napoletana, white wine, served with vegetables.	25.90 **
polletto alla diavola butterflied spatchcock, white wine, chilli, garlic served with vegetables.	28.90 *
stinco di agnello lamb shanks slowly baked, white wine, rosemary, napoletana served with mash potato.	25.90

pesce

scampi alla griglia NZ scampi grilled with lemon, butter, served on rice.	37.90 *
sogliola alla griglia grilled 700g NZ lemon sole served with chips.	28.90 **
grigliata mista di mare grilled king prawns, scampi, calamari, fish, tasmanian mussels, finished with a herb oil.	37.90 *
san pietro alla griglia pan braised john dory fillet, king prawn, sautéed spinach finished with a caper, lime butter sauce.	33.90 **

frattaglie

fegatini di pollo chicken livers with caramelised onion, virgin olive oil, bay leaf, white wine, served with rice.	22.90 *
cervelli impanati lamb brains crumbed with parmigiano, pistachio, pan finished with lemon butter.	23.90
fegato alla veneziana grilled thinly sliced calf livers with caramelized onion, marsala, sage, rosemary white wine served with polenta.	24.90 *

* gluten free ** gluten free on request