

stuzzichini

(all dishes with * can be made gluten-free on request)

| | | |
|--------------------------------|--|------|
| bruschetta carciofi | bread topped with an artichoke tapenade 2pcs. | 14 |
| bruschetta pomodoro | bread topped with vine ripened tomato, basil, garlic and extra virgin olive oil 2pcs. | 14 |
| bruschetta gorgonzola e rucola | bread topped with gorgonzola and rocket 2pcs. | 14 |
| pane all'aglio | garlic bread 4pcs. | 9 |
| pane alle erbe | mixed herb bread 4pcs. | 9 |
| olive verde impanate | bread crumbed green olives filled with goats cheese and shallow fried. | 16 |
| acciughe bianche * | white anchovies, extra virgin olive oil, red onion, parsley, pepper, drizzled with balsamic vinegar. | 19 * |

primi

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| | entree | main |
|---|-----------|------|
| carpaccio scampi * | | 24 * |
| carpaccio bresaola * | | 22 * |
| lemon juice, extra virgin olive oil and balsamic vinegar. | | |
| burrata * | | 23 * |
| calamari e gamberi fritti | 25 / 35 | |
| calamari & prawns lightly floured with salt & pepper | | |
| shallow fried, served with garlic aioli. | | |
| fiori di zucchini ripieni | 21 / 34 | |
| shallow fried zucchini flowers filled with buffalo mozzarella, ricotta, sundried tomato served on napoletana. | | |
| cozze al pomodoro * | 23 / 33 * | |
| tasmanian mussels pot braised with tomato, garlic, white wine, chilli. | | |

insalate e contorni

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| | |
|--|------|
| insalata rucola e radicchio * | 17 * |
| baby rocket, radicchio, fennel drizzled with red wine vinegar and extra virgin olive oil. | |
| rucola * | 17 * |
| baby rocket, pear, walnut, parmesan cheese dressed with our special balsamic dressing. | |
| insalata mista * | 17 * |
| mixed leaves, tomatoes, olives, spanish onions, cucumber, red capsicum drizzled with a mayonnaise vinaigrette. | |
| spinaci saltati * | 17 * |
| spinach sautéed in extra virgin olive oil and garlic. | |
| patatine fritte | 11 |
| shoestrings chips. | |
| pure di patate * | 13 * |
| mash potato. | |
| vegetali misti * | 16 * |
| sautéed mixed vegetables. | |

pasta

*gluten free pasta (short or gnocchi) cook to order \$5.00 extra

entree main

| | | |
|--------------------------------|--|-----------|
| gnocchi pomodoro * | home-made gnocchi with basil, oregano and napoletana | 22 / 32 * |
| gnocchi gorgonzola * | home-made gnocchi with creamy dolce gorgonzola sauce | 22 / 32 * |
| gnocchi sorrentina * | home-made gnocchi baked with filantina cheese and napoletana. | 22 / 32 * |
| gnocchi pesto * | home-made gnocchi with a creamy pesto genovese topped diced tomatoes | 22 / 32 * |
| gnocchi bolognese * | home-made gnocchi with rich bolognese sauce | 22 / 32 * |
| chitarra bolognese * | spaghetti with a slow pot braised veal, beef and pork bolognese. | 21 / 31 * |
| chitarra alla carbonara * | spaghetti pan tossed with crispy pancetta, creamy eggs. | 21 / 31 * |
| pappardelle ragu con porcini * | wide flat egg pasta pan tossed with a ragù of pot-braised beef, porcini mushrooms and napoletana. | 24 / 34 * |
| fettuccine boscaiola * | fettuccine pan tossed with mushrooms, pancetta, cream, parsley, and parmesan cheese. | 21 / 31 * |
| linguine modo mio * | linguine pan tossed with moreton bay bugs, fresh tomatoes, mint, garlic, and chilli. | 26 / 36 * |
| lasagna al forno | home-made beef and pork lasagna oven baked. | 21 / 31 |
| gluten free lasagna al forno * | home-made gluten free beef and pork lasagna oven baked. | 31 * |
| fettuccine sambuca * | fettuccine pan tossed with prawns, fresh tomatoes, garlic, chilli, shallots, cream flamed with sambuca. | 25 / 35 * |
| linguine frutti di mare * | linguine pan tossed with an array of fresh seafood, white wine, chilli, napoletana. | 25 / 35 * |
| agnolotti di spinaci | agnolotti filled with spinach, ricotta, pecorino and parmesan cheese served with a butter sage sauce. | 21 / 31 |
| pasta campagnola * | short pasta pan tossed with crispy bacon, baby spinach, garlic, touch of chilli, topped with fresh ricotta cheese. | 21 / 31 * |
| pasta pesto e pomodoro * | short pasta pan tossed with a creamy pesto genovese topped with diced tomatoes. | 21 / 31 * |
| pasta vegetariana * | short pasta pan tossed with mixed vegetables and napoletana. | 21 / 31 * |
| spaghetti puttanesca * | spaghetti tossed with napolitana sauce, capers, black olives and oregano. | 21 / 31 * |
| bucatini amatriciana * | bucatini (spaghetti) tossed with bacon, caramelised onions, chilli, pecorino, and napoletana sauce. | 21 / 31 * |

risotto

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entree main

| | | |
|-----------------------|---|-----------|
| risotto porcini * | arborio rice pan tossed with porcini mushrooms, button mushrooms, white wine, parmesan cheese. | 22 / 32 * |
| risotto primavera * | arborio rice with rocket, chicken, diced onions, shallots, tomatoes, touch of chilli, and white wine. | 21 / 31 * |
| risotto pescatora * | arborio rice pan tossed with an array of fresh seafood, white wine, chilli, fresh tomatoes. | 25 / 35 * |
| risotto granchio * | arborio rice pan tossed with fresh blue swimmer crab meat, basil, garlic, chilli, cream and napoletana. | 25 / 35 * |
| risotto vegetariano * | arborio rice pan tossed with mixed vegetables and napoletana. | 21 / 31 * |

hot pot

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ree main

garlic prawns * tiger prawns pot braised in virgin olive oil, garlic, parsley served sizzling.

24 / 34 *

misto mare * hot pot with mussels, calamari, king prawns, john dory, moreton bay bug, clams, garlic, chilli, extra virgin olive oil, parsley and tomato.

52 *

carne

bistecca alla fiorentina * angus grain-fed 650g t-bone served with Seasonal vegetables.

52 *

sauce choices - diane, porcini mushroom, green peppercorn, gorgonzola* extra 5

pollo boscaiola * pan braised chicken breast fillet with bacon, mushroom and cream, served with Seasonal Vegetables.

31 *

pollo limone * pan braised chicken breast fillet with garlic, fresh lemon juice, white wine, chicken stock, served with Seasonal Vegetables.

31 *

pollo senape * pan braised chicken breast fillet with seeded mustard, white wine, chicken stock, cream, served with Seasonal Vegetables

31 *

pollo con peperonata * pan braised chicken breast fillet with red capsicum, chilli, onion, garlic, white wine, napoletana served with Seasonal vegetables.

31 *

agnello balsamico * grilled lamb rump served on spinach finished with reduced aged balsamic sauce.

36 *

saltimbocca romana * pan braised veal with prosciutto, filantina cheese, sage, napoletana, white wine, served with Seasonal Vegetables.

34 *

cotoletta milanese milanese crumbed veal, pan fried served with shoestring chips and salad.

34

scaloppine ai funghi * pan braised veal with mushroom and cream, served with Seasonal Vegetables.

34 *

scaloppine al limone * pan braised veal with fresh lemon juice, white wine, stock, butter served with Seasonal Vegetables.

34 *

scaloppine al pizzaiola * pan braised veal with black olives, garlic, capers, oregano, napoletana sauce, served with Seasonal Vegetables.

34 *

scaloppine al marsala * pan braised veal in a marsala, white wine sauce served with Seasonal Vegetables.

34 *

polletto alla diavola * butterflied spatchcock, white wine, chilli, garlic served with Seasonal Vegetables.

36 *

pesce

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pesce spada alla siciliana * grilled swordfish steak served with cherry tomatoes, black & green olives, capers and side of chips

35 *

grigliata mista di mare * grilled king prawns, moreton bay bug, calamari, john dory, mussels, clams finished with a herb oil.

52 *

san pietro alla griglia * grilled john dory fillet, served on mash potato, topped with a king prawn and a lemon butter sauce.

38 *

frattaglie

fegato alla veneziana * grilled thinly sliced calf livers with caramelized onion, marsala, sage, rosemary, white wine served with grilled polenta.

31 *

Please inform our friendly staff of any food allergies, as not all ingredients are listed on the menu
Our kitchen is not a gluten-free or nut free environment. All our menu items are handcrafted in our kitchen,
using shared equipment. Variations in vendor-supplied ingredients may occur.

For these reasons, cannot guarantee that any menu item will be entirely gluten and nut free.

Price of subject to changes