

## PRIMI

<b>CAPE SANTE</b> Grilled Nova Scotia scallops on cauliflower pure and parsley oil	22.5
<b>CALAMARI</b> Fried local calamari on wild rocket , with tartare sauce.	19.5
<b>ANTIPASTO</b> A selection of home made, cold appetizers.	18.5
<b>BIANCHETTI</b> Whitebait fritters with lemon mayonnaise.	19.5
<b>POLIPÌ</b> <b>BRAISED</b> octopus with tomato and olives on grilled polenta	18.5
<b>FUNGHI</b> <b>BAKED MUSHROOM CUP FILLED WITH PRAWNS, SHALLOTS,</b> lemon juice ,butter and Worcestershire sauce	21.5
<b>LENTICCHIE</b> Lentils and cavolo nero soup	16.5

## PASTA & RISOTTO

<b>PACCHERI</b> Large tubular pasta with a ragout of tasty Italian pork sausages, tomato, rosemary and sage.	18.5	28.5
<b>RISOTTO</b> Chicken risotto with mushrooms and spinach.	18.5	28.5
<b>GNOCCHI</b> Potato gnocchi with gorgonzola dolce	18.5	28.5
<b>RAVIOLI</b> Pumpkin and goats cheese filled ravioli With a sage and butter reduction.	19.5	29.5
<b>SPAGHETTI</b> Spaghetti tossed with seafood in olive oil, garlic and parsley	21.5	29.5
<b>TAGLIOLINI</b> Squid ink tagliolini with blue swimmer crab meat, In a tomato sauce with a dash of cream.	21.5	29.5
<b>Pappardelle</b> Pappardelle with braised oxtail ragout	18.5	28.5

## SECONDI

<b>ANATRA</b>	<b>\$32.5</b>
Roasted, partly de-boned duck, served on a risotto cake with sun dried figs poached in Prosecco.	
<b>AGNELLO</b>	<b>\$29.5</b>
Lamb shanks braised in tomato, chickpeas and preserved lemon	
<b>SCAMPI,</b>	<b>\$48.5</b>
W.A. scampi baked with basil burro bianco	
<b>VITELLO</b>	<b>\$32.5</b>
Pocket of veal fillet filled with spinach, gorgonzola and walnuts on baked chats potato	
<b>BARRAMUNDI</b>	<b>\$32.5</b>
Grilled Barramundi fillet served with sauted forest mushroom,	
<b>FILETTO</b>	<b>\$34.5</b>
Eye Beef fillet topped with duck pate' on crouton with mushrooms in red wine sauce	
<b>OSSOBUCO</b>	<b>\$29.5</b>
Veal ossobuco Milanese served with saffron risotto	

## INSALATE & CONTORNI

<b>GORGONZOLA</b>	<b>\$12.5</b>
Mixed lettuce leaves, crumbled gorgonzola, roasted walnuts and slices of pear with a citrus vinegar dressing.	
<b>FINOCCHIO CON RADICCHIO</b>	<b>\$10.5</b>
Shaved fennel and radicchio with citrus and virgin olive oil dressing	
<b>RUGHETTA E PARMIGIANO</b>	<b>\$10.5</b>
Wild rocket and shaved parmesan, with balsamic vinegar and olive oil.	
<b>CAPRESE</b>	<b>\$19.5</b>
Imported buffalo Mozzarella, truss tomatoes and basil, with a fruity extra virgin olive oil.	
<b>FICHI</b>	<b>\$12.5</b>
Sun dried figs, rocket ,and goats cheese, with a red wine vinegar and brown sugar dressing.	
<b>BRUSCHETTA</b>	<b>\$ 7.5</b>
<b>ROSEMARY CHATS POTATO</b>	<b>\$ 7.5</b>
<b>STEAMED GREEN VEGETABLES</b>	<b>\$ 7.5</b>
<b>BAKED WINTER VEGETABLES</b>	<b>\$ 7.5</b>

## Dolci

### **Torta**

Flourless chocolate and almond cake served with a mixed berry compote.

\$13.50

### **Crèma Bruciata**

Creamy custard with a hint of lemon topped with caramelized sugar and served with lemon gelato

\$13.50

### **Polenta**

Orange and Polenta Cake  
With orange syrup and gelato.

\$13.50

### **Tira mi su**

Traditional Venetian dessert of layers of mascarpone, espresso and liquor soaked Savoirdi biscuits finished with cocoa.

\$13.50

### **Affogato al Frangelico**

Vanilla bean gelato topped with a ristretto and Frangelico.

\$13.50

### **Gelati Misti**

Medley of gelati (chocolate, pistachio, caramelized fig) or sorbet (blueberry, blood orange and green apple)

\$13.50

### **Formaggi Misti Italiani**

Crackers, fruit and Italian mixed cheeses

A choice of one or more of the following:

Gorgonzola Dolce, Fontina, Provolone and Parmiggiano

\$19.50

## Dessert Wines

**Pedro Ximenez Sherry Muy Dulce 750ml**

\$49.00 or by glass \$ 9.50

**Noble One 375ml**

\$49.50 or by glass \$11.50

**Passito Di Pantelleria 500ml**

\$69.00 or by glass \$11.50

**Margan Botrytis Semillon**

\$39.50 or by glass \$ 9.50