

## Antipasti / Starters

"In our family we love to start with a combination of small starters & antipasti, we invite you to share this tradition, enjoying as many of our specialties as you like... Buon Appetito"

Toasted Ciabatta Bread with Garlic Parsley Butter	4.5
Arancini Balls	9
Zucchini & Herb Fritters	9
Potato & Parsley Fritters	9
Warmed Black Olives with Chili & Garlic	7
Fried White Bait	8
Chilli Dusted Calamari	12
Zucchini Flowers filled with Ricotta & Spinach	14
Classic Antipasto - Prosciutto, Salami, Olives, Grilled Vegetables, Pecorino Fresco, Biscotti	16
Bruschetta of Tomato, Red Onion & Basil	3pp
Bruschetta of Black Olive, Herbs, E.V Olive Oil	3pp
<b>Pasta</b>	
Risotto with Chest Nut, Smoked Mozzarella, Rocks of Biscotti	22
Tortellini filled with Braised Beef Cheek, Porcini, Carrot Puree	24
Linguine, Garlic, Chilli, Parsley, E.V Olive Oil	21
Pan Fried Gnocchi, Zucchini Flower of Ricotta & Spinach, Sage Butter	24
Ravioli of Ricotta, Spinach & Pine Nut, Butternut Pumpkin Puree	24
Tagliatelle with Braised Pork Shank Ragù	24
Tagliatelle with Prawns, Garlic, Spinach, White Wine	28
Linguine Marinara, Prawns, Vongole, Barramundi, White Wine	28

## Carne/Pesce

Slow Cooked Duck Leg, Herb Gnocchi, Caramelized Balsamic Pears	24
Char Grilled Scotch Fillet, Caramelized Eshollots, Watercress Salad	28
4.5 Roasted Veal Cutlet, Chicory, Prosciutto Bone Marrow Involtiini	28
9 Pan Fried Barramundi, Steamed Spinach, Celery, Parsley & Green Lentils	28
9 Roasted Pork Cutlet, Garlic Mash, Broad Bean Salsa	28
<b>Contorni</b>	
7 Steamed Broccolini, Garlic, E.V Olive Oil	10
8 Rocket, Pear, Pecorino Salad, Lemon, E.V Olive Oil	10
12 Tossed Leaf Salad, Tomato, Roasted Red Peppers, Black Olives, Balsamic	10
14 Hand Cut Rosemary & Garlic Chips	9
Roasted Calabrese Vegetables with Herbs	9
<b>Dolci</b>	
Warm Bitter Chocolate Fondente, Strawberry Marsala	12
Buffalo Milk Gelato with Berries & Yellow Gum Honey	12
Traditional Tiramisu with Shaved Perugino Chocolate	12
Caramel & Chocolate Liqueur Panna Cotta, Nutella Semifreddo	12
Poached Chilled Fruit with Averna Gelato	12
<b>Cheese of the Day</b>	
Affogato, Coffee & Vanilla Gelato	9
Affogato, Coffee & Vanilla Gelato with Frangelico Liqueur	15

Open for Dinner Tuesday – Sunday and Lunch Tuesday - Friday  
 BYO Wine Only Sunday to Thursday \$4.0 p.p  
 10% surcharge on Sundays & Public Holidays