

## Starters

### Pane Di Casa

Homemade Italian bread.

\$4.00

Add Pane Di Casa to Basket

### Crusty Italian Garlic Bread

\$5.00

Add Crusty Italian Garlic Bread to Basket

### Bruschetta

Traditional mix of tomato onion and basil, served on homemade crusty Italian garlic bread.

\$8.00

Add Bruschetta to Basket

### Aglione

Garlic and fresh oregano, drizzled with olive oil and sea salt.

\$11.00

Add Aglione to Basket

### Fiori di Zucchini

Fresh zucchini flowers stuffed with spinach and ricotta, lightly battered, fried and topped with balsamic reduction.

\$15.00

Add Fiori di Zucchini to Basket

### Nonna's Meatballs

Delicious meatballs. Served in red sauce, topped with parmesan cheese and lightly grilled to serve.

\$16.00

Add Nonna's Meatballs to Basket

### Arancini con Mozzarella

Fried rice balls stuffed with mozzarella cheese. Served with a side of Napolitana sauce.

\$16.00

Add Arancini con Mozzarella to Basket

## Blackboard Specials

### Fiori di Zucchini

Fresh zucchini flowers stuffed with ricotta cheese, grated pecorino, lemon zest and fresh basil.

\$15.00

Add Fiori di Zucchini to Basket

### Traditional Neonata

Deep fried white bait fritters served with a side of fresh lemon and on a bed of a fresh garden salad.

\$15.00

Add Traditional Neonata to Basket

### Pasta di Melanzane e Gamberetti

Oven roasted eggplant with sauteed diced green prawns, cherry tomatoes, chilli and garlic, tangled through homemade linguine and fresh basil pesto.

\$27.00

Add Pasta di Melanzane e Gamberetti to Basket

### Pesce del Giorno

Fresh NZ ling fish fillet grilled in a lemon butter sauce, served with a fresh garden salad.

\$30.00

Add Pesce del Giorno to Basket

## Pizza

### Margherita

Napolitana base topped with Italian mozzarella and fresh basil.

	13 Inches
\$18.00	
Add Margherita - 13 Inches to Basket	
	Gluten Free
\$23.00	
Add Margherita - Gluten Free to Basket	
<b>Napoletana</b>	
Napolitana base with anchovies, kalamata olives and Italian mozzarella, dash of olive oil to finish.	
	13 Inches
\$19.00	
Add Napoletana - 13 Inches to Basket	
	Gluten Free
\$24.00	
Add Napoletana - Gluten Free to Basket	
<b>Tropicale</b>	
Red base pizza with smoked leg ham, pineapple and Italian mozzarella.	
	13 Inches
\$19.00	
Add Tropicale - 13 Inches to Basket	
	Gluten Free
\$24.00	
Add Tropicale - Gluten Free to Basket	
<b>Capricciosa</b>	
Red base pizza with smoked leg ham, mushrooms, kalamata olives, anchovies, roasted red capsicum, Italian mozzarella.	
	13 Inches
\$20.00	
Add Capricciosa - 13 Inches to Basket	
	Gluten Free
\$25.00	
Add Capricciosa - Gluten Free to Basket	
<b>Pizza Con Pollo</b>	
Red base pizza topped with sautéed chicken breast, red capsicum, button mushrooms and topped with fresh goat's cheese.	
	13 Inches
\$20.00	
Add Pizza Con Pollo - 13 Inches to Basket	
	Gluten Free
\$25.00	
Add Pizza Con Pollo - Gluten Free to Basket	
<b>Biancaneve</b>	
White base with oven baked potato slices, Italian sausage and rosemary.	
	13 Inches
\$21.00	
Add Biancaneve - 13 Inches to Basket	
	Gluten Free
\$26.00	
Add Biancaneve - Gluten Free to Basket	

### Fernando's Special

Napolitana base Fernando's special homemade meatballs, Italian mozzarella topped with homemade bolognese sauce and shaved parmesan.

13 Inches

\$21.00

Add Fernando's Special - 13 Inches to Basket

Gluten Free

\$26.00

Add Fernando's Special - Gluten Free to Basket

### Pizza Inverno

Napolitana base roast pumpkin, Italian salami, mozzarella and baby spinach sprinkled with fresh chilli.

13 Inches

\$23.00

Add Pizza Inverno - 13 Inches to Basket

Gluten Free

\$28.00

Add Pizza Inverno - Gluten Free to Basket

### Prosciutto e Rucola

Napolitana base prosciutto, Italian mozzarella, rocket, finished with freshly shaved parmesan.

13 Inches

\$23.00

Add Prosciutto e Rucola - 13 Inches to Basket

Gluten Free

\$28.00

Add Prosciutto e Rucola - Gluten Free to Basket

### Contadina

Napolitana base mushrooms, grilled eggplant, roasted red capsicums, artichokes, sun-dried tomatoes and goat's cheese, finished with a drizzle of homemade pesto.

13 Inches

\$23.00

Add Contadina - 13 Inches to Basket

Gluten Free

\$28.00

Add Contadina - Gluten Free to Basket

### Amore della Carne

Red base pizza with smoked leg ham, Italian salami, Italian sausage, bacon and Italian mozzarella.

13 Inches

\$24.00

Add Amore della Carne - 13 Inches to Basket

Gluten Free

\$29.00

Add Amore della Carne - Gluten Free to Basket

### Australiano

Red base pizza with smoked leg ham, bacon, mushrooms, kalamata olives, Italian salami, Italian sausage, brown onion, roasted red capsicum and Italian mozzarella.

13 Inches

\$25.00

Add Australiano - 13 Inches to Basket

Gluten Free

\$30.00

Add Australiano - Gluten Free to Basket

### Bufalina

Napolitana base buffalo mozzarella with Roma tomatoes, topped with fresh basil and a drizzle of olive oil.

13 Inches

\$25.00

Add Bufalina - 13 Inches to Basket

Gluten Free

\$30.00

Add Bufalina - Gluten Free to Basket

### Gamberoni

Napolitana base grilled gulf prawns, Italian mozzarella, topped with fresh avocado and baby spinach leaves.

13 Inches

\$25.00

Add Gamberoni - 13 Inches to Basket

Gluten Free

\$30.00

Add Gamberoni - Gluten Free to Basket

## Homemade Pasta

### Linguine Puttanesca

Homemade linguine tossed through black olives, anchovies, and capers in a Napoli sauce with chilli & parsley.

\$18.00

Add Linguine Puttanesca to Basket

### Salami E Finocchio Linguine

Homemade linguine tangled through Italian salami, fennel and tomato, cooked in a garlic, chilli and white wine sauce topped with goat's cheese.

\$18.00

Add Salami E Finocchio Linguine to Basket

### Fettuccine Boscaiola

Homemade fettuccine cooked with a crispy bacon, button mushrooms and creamy parmesan sauce.

\$19.00

Add Fettuccine Boscaiola to Basket

### Pappardelle Salsiccia

Homemade pappardelle tangled through a rosa sauce of Italian sausage, sautéed peas and topped with shaved Parmesan.

\$19.00

Add Pappardelle Salsiccia to Basket

### Pasta Alla Bolognese

Traditional homemade Bolognese sauce tangle through homemade linguine.

\$19.00

Add Pasta Alla Bolognese to Basket

### Pasta alla Vegetariane

Homemade linguine cooked in a Napoli sauce of button mushroom, marinated eggplant, kalamata olives, red capsicum and topped with fresh goat's cheese.

\$19.00

Add Pasta alla Vegetariane to Basket

### Linguine con Pomodoro

Homemade linguine tossed through a natural sauce of roasted Roma tomatoes, fresh basil chilli, and garlic.

\$20.00

Add Linguine con Pomodoro to Basket

### Penne Norma

Penne pasta tossed through cooked eggplant, cherry tomatoes & fresh ricotta sauce.

\$20.00

Add Penne Norma to Basket

### Nonna's Pasta Alla Meatballs

Pork and veal meatballs tossed through a slow cooked traditional Italian red sauce and tangled through homemade linguine.

\$21.00

Add Nonna's Pasta Alla Meatballs to Basket

### Lasagna

Oven baked pasta sheets layered with our traditional bolognese sauce and béchamel.

\$22.00

Add Lasagna to Basket

### Fettuccine "Tilly"

Homemade fettuccine tossed through slow cooked italian sausage, porcini mushrooms, cream & parmesan cheese.

\$22.00

Add Fettuccine "Tilly" to Basket

### Pappardelle Ragu

Slow cooked beef in a rich tomato sauce mixed through handmade pappardelle pasta.

\$22.00

Add Pappardelle Ragu to Basket

### Papardelle al Sugo di Papera

Slow cooked duck ragu tangled through homemade paparedelle pasta.

\$24.00

Add Papardelle al Sugo di Papera to Basket

### Linguine Ai Gamberl

Homemade linguine cooked with gulf prawns, fresh crab meat infused with garlic, chilli and white wine cooked in a creamy rosa sauce.

\$29.00

Add Linguine Ai Gamberl to Basket

## Ravioli

### Raviloi Di Manzo

Homemade ravioli filled with slow cooked beef cheeks seasoned with red wine, tomato and rosemary, served in a traditional red sauce.

\$22.00

Add Raviloi Di Manzo to Basket

### Ravioli alla Casereccia

Ravioli filled with spinach and ricotta, cooked with cherry tomatoes, mushroom, basil and parmigiano sauce.

\$22.00

Add Ravioli alla Casereccia to Basket

## Gnocchi and Risotto

### Risotto Piselli E Pancetta

Arborio rice simmered in extra virgin olive oil, brown onion, Italian style pea and bacon tossed with parmesan cheese and topped with fresh rocket.

\$18.00

Add Risotto Piselli E Pancetta to Basket

### Gnocchi Con Piselli E Spinaci

Gnocchi cooked with sautéed peas, baby spinach, shallots and garlic, tossed with fresh mascarpone and topped with grated parmesan cheese and lemon zest.

\$19.00

Add Gnocchi Con Piselli E Spinaci to Basket

### Gnocchi Pesto

Potato gnocchi cooked in a creamy pesto sauce tossed with rocket.

\$19.00

Add Gnocchi Pesto to Basket

### Penne Norma

Penne pasta tossed through cooked eggplant, cherry tomatoes and fresh ricotta sauce.

\$20.00

Add Penne Norma to Basket

### Risotto Ai Funghi Porcini

Porcini Mushrooms, simmered in a light creamy sauce into a delicious risotto.

\$20.00

Add Risotto Ai Funghi Porcini to Basket

### Fettuccine (Tilly)

Homemade fettuccine tossed through slow cooked italian sausage, porcini mushrooms, cream & parmesan cheese.

\$22.00

Add Fettuccine (Tilly) to Basket

### Papardelle al Sugo di Papera

Slow cooked duck ragu tangled through homemade paparedelle pasta.

\$24.00

Add Papardelle al Sugo di Papera to Basket

### Gnocchi Funghi E Tartufo

Potato Gnocchi cooked in truffle and mushrooms.

\$26.00

Add Gnocchi Funghi E Tartufo to Basket

### Risotto Ossobucco

Slow cooked beef ossobucco simmered into a delicious risotto.

\$26.00

Add Risotto Ossobucco to Basket

## Mains

### Petti Di Pollo Alla Cacciatora

Chicken breast cooked in white wine, capsicum, cherry tomatoes and fresh rosemary.

Accompanied by seasonal vegetables.

\$25.00

Add Petti Di Pollo Alla Cacciatora to Basket

### Vitello Saltimbocca

Tender veal medallions cooked and marinated by the delicious aromas of prosciutto, fresh sage, parsley, butter and white wine. Served with Italian style baked vegetables.

\$29.00

Add Vitello Saltimbocca to Basket

### Ossobucco Alla Milanese

Traditional Italian beef ossobucco, served with a side of Polenta chips

\$36.00

Add Ossobucco Alla Milanese to Basket

## Insalata (Salad)

Rocket leaf salad

Tossed through cherry tomatoes, garnished with parmesan and balsamic.

\$11.00

Add Rocket leaf salad to Basket

### Fernando's Special Salad

Is a crisp combination of rocket leaves, snow peas, cherry tomatoes, Spanish onion, Feta, cucumber and avocado dressed with a shaken mix of vinegar and lemon juice.

\$13.00

Add Fernando's Special Salad to Basket

### Insalata Caprese Con Pesto

Sliced fresh tomatoes served with buffalo mozzarella, basil, olive oil and sea salt drizzled with basil pesto.

\$16.00

Add Insalata Caprese Con Pesto to Basket

## Sides

### Polenta Chips

\$4.00

Add Polenta Chips to Basket

### Bowl of Seasonal Vegetables

\$5.00

Add Bowl of Seasonal Vegetables to Basket

### Bowl of Marinated Sicilian Green Olives

\$8.00

Add Bowl of Marinated Sicilian Green Olives to Basket

## Beverages

### Softdrinks (1.25L)

Coke

\$9.00

Add Softdrinks (1.25L) - Coke to Basket

Diet Coke

\$9.00

Add Softdrinks (1.25L) - Diet Coke to Basket

Fanta

\$9.00

Add Softdrinks (1.25L) - Fanta to Basket

Sprite

\$9.00

Add Softdrinks (1.25L) - Sprite to Basket

### San Pellegrino (750ml)

\$9.00

Add San Pellegrino (750ml) to Basket