

appetizers / entrée

OVEN BAKED CIABATTA BREAD (6 PIECES)	2.9
GARLIC BREAD	4.9
SEASONAL VEGETABLES	8.9
BOWL OF CHIPS	5.9
MEDITERRANEAN / ANTIPASTO PLATTER	16.9
Prosciutto, roasted peppers, olives, eggplant, feta cheese, sundried tomatoes, hot and mild salami and bocconcini	
BRUSCHETTA	8.9
Freshly chopped roma tomatoes, basil, olive oil and spanish onion with a touch of balsamic vinegar	
ARANCINI / RISOTTO BALLS	9.9
Fried rice balls cooked with breadcrumbs, cheese, roast pumpkin and sage	
TRIO OF DIPS	11.9
Three types of dips served with ciabatta bread	
NAPOLI MEAT BALLS	13.9
Premium beef mince in a traditional Napoli sauce served with oven baked ciabatta bread	
SAGANAKI	12.9
Grilled kefalograviera cheese served with a lemon wedge	
GARLIC OR HERB FOCACCIA	10.5
Garlic or pesto base with spring, spanish onion, fresh tomato and mozzarella cheese	
GREEK FOCACCIA	12.5
Garlic base with spring and spanish onion, olives, gourmet peppers, feta cheese and fresh tomatoes	
MARINATED KALAMATA OLIVES	8.9
Panfried kalamata olives served with ciabatta bread	
MUSSELS PROVENCALE	18.9
Fresh mussels in a Napoli sauce served with ciabatta bread	
SALT AND PEPPER CALAMARI	17.9
Served with rocket salad and home made aioli	
CAPRESE SALAD	14.9
Fresh tomato, basil, buffalo mozzarella with extra virgin olive oil	

pasta

LASAGNA 21.9
Traditional Italian meat sauce, in layers of pasta, baked with béchamel sauce

CANNELLONI 20.9
Fresh spinach with ricotta cheese in our Italian Napoli sauce and basil

choice of pasta

Spaghetti | Tortellini | Penne | Fettuccini | Home Made Gnocchi

GLUTEN FREE SPAGHETTI NOW AVAILABLE - Extra \$3

choice of sauces

MATRICIANA 20.9
Napoli sauce with bacon, caramelised onion, chilli and white wine

ALLA PANNA 20.9
Fresh mushrooms in a cream sauce

CARBONARA 20.9
Cream sauce, bacon, egg with a dash of garlic and onion

PESTO 20.9
Pinenuts, basil, garlic, cream and parmesan cheese

BOLOGNESE 21.9
Traditional Italian meat sauce

MARINARA 22.9
Clams, mussels, prawns, calamari, garlic, olive oil, parsley in white wine

risotto

PRIMAVERA 20.9
Fresh vegetables tossed in Napoli sauce

POLPETTE AL SUGO / MEAT BALLS 21.9
Traditional Italian meat balls with Napoli sauce

POLLO & AVOCADO 21.9
Chicken, avocado, white wine with garlic, cream sauce and parmesan cheese

AL GAMBERI 22.9
King prawns in Napoli sauce, white wine, capsicum, spring onions, caramelised onions

MARINARA 22.9
Mixed seafood cooked in white wine, garlic, and tossed in Napoli sauce

veal dishes

VEAL SCHNITZEL Crumbed baby veal	23.9
PARMIGIANA CON MELENZANE Oved baked crumbed baby veal with eggplant, topped with cheese in Napoli sauce	24.9
SCALOPPINI AL FUNGHI Pan fried veal medallions, mushrooms, fresh parsley in white wine with a dash of garlic	25.9
INVOLTINI DIVITELLO Pan fried baby veal stuffed with spinach, mozzarella, pancetta, in white wine, Napoli sauce with a touch of cream	25.9

poultry dishes

POLLO SCHNITZEL Crumbed Chicken schnitzel	22.9
POLLO PARMIGIANA Napoli sauce, leg ham with mozzarella and parmesan cheese	23.9
POLLO VALENTINO A grilled chicken breast with cream sauce, mushrooms, bacon, topped with avocado	24.9
POLLO CACCIATORA A grilled chicken breast with capsicum, olives, onion, white wine in a Napoli sauce	24.9

meat dishes

Served with your choice of mushroom sauce or green peppercorn sauce

RIB EYE	27.9
EYE FILLET	28.9

Veal, pollo and steak dishes are served with chips and salad or seasonal vegetables and potato

seafood dishes

SALT AND PEPPER CALAMARI Salt and pepper calamari served with rocket salad	24.9
MIX FISH GRILL Grilled mussels, prawns, calamari, scallops, clams and fresh fish served with rocket salad in a lemon dressing	25.9
GARLIC PRAWNS Pan fried garlic prawns in a white wine sauce, with a touch of cream on a bed of steamed rice	25.9
SWEET CHILLI PRAWNS Served with steamed rice	25.9

All seafood dishes are served with chips and salad

salads

- ITALIAN SALAD** 8.9
Salad mix, spanish onion, tomatoes, cucumber and olives
- WILD ROCKET WITH SHAVED PARMESAN** 10.9
- GREEK SALAD** 12.9
Salad mix, olives, spanish onion, cucumber, tomato and feta cheese
- CAESAR SALAD** 16.9
Cos lettuce, crispy bacon, croutons, anchovies, poached egg with caesar dressing and parmesan cheese
+ Chicken Add \$2
- WARM GRILLED CHICKEN** 18.9
Salad mix, pinenuts, croutons with grilled chicken tenderloins served with mixed salad, parmesan & caesar dressing
- CALAMARI SALAD** 18.9
Grilled calamari served with mixed lettuce, tomato, cucumber, lemon dressing and extra virgin olive oil
- LAMB SALAD** 19.9
Marinated lamb strips served with mixed lettuce, tomato, feta cheese, sundried tomato, spanish onion and olives

original woodfired pizza

SMALL SIZE 17.9 | MEDIUM SIZE 19.9

GLUTEN FREE NOW AVAILABLE

Medium Only (11inch) Extra \$3

NAPOLITANA
Napoli, cheese, olives, anchovies, oregano, fresh basil and garlic

AUSSIE
Napoli, cheese, leg ham, bacon and egg

HAWAIIAN
Napoli, cheese, leg ham and pineapple

CHICKEN
Napoli, cheese, roast chicken and pineapple

MEXICANA
Napoli, cheese, pepperoni salami, peppers, onion, garlic and hot spices

CAPRICCIOSA
Napoli, cheese, leg ham, mushrooms, olives and oregano

VEGETARIAN
Napoli, cheese, mushrooms, peppers, onion, garlic and olives

MEAT LOVERS
Napoli, cheese, leg ham, pepperoni salami, bacon, chicken and barbeque sauce

MARGHERITA SMALL 16.9 | MEDIUM 18.9
Napoli, cheese, basil, garlic and oregano

gourmet woodfired pizza

SMALL SIZE 19.9 | MEDIUM SIZE 21.9

GLUTEN FREE NOW AVAILABLE

Medium Only (11inch) Extra \$3

GAMBERI

Napoli, spinach, king size prawns with buffalo mozzarella and roasted capsicum with a touch of pesto

SOPRESSA

Napoli, mild sopressa salami, green olives with buffalo mozzarella, and basil

PROSCIUTTO ROCQUETTE

Napoli, buffalo mozzarella and prosciutto crudo (raw) with fresh rocket

BASILICO SPECIAL

Napoli, cheese, leg ham, cacciatore salami, bocconcini, roast peppers, oregano, spanish and spring onion, capers and garlic

PESCE MISTO

Selected mixed seafoods — mussels, calamari, prawns and scallops, spring onion, Napoli sauce, cheese, fresh basil, oregano and garlic

TANDOORI CHICKEN

Napoli, cheese, tandoori chicken, red peppers, spring and spanish onion

POLLO

Napoli, cheese, roast chicken, mushrooms, roma tomatoes, spring and spanish onion, cracked pepper, garlic and oregano

SALVATORE

Napoli, cheese, sundried tomato, mild salami, olives, roasted peppers, garlic, oregano, spring and spanish onion

ZIA DIANA

Napoli, cheese, zucchini, eggplant, gourmet peppers, artichokes, garlic, oregano, olives, goat's cheese & pesto

AL SALMONE

Napoli, cheese, fresh tomato, salmon, finely chopped leek, fresh basil, garlic, oregano, cracked pepper & spanish and spring onion

AL PROSCIUTTO

Napoli, cheese, fresh prosciutto, oregano, olive oil, roasted peppers, eggplant, goat's cheese, spring and spanish onion

PESTO

Pesto, spanish onion, eggplant, cheese, sundried tomato, oregano, cracked pepper, fresh garlic and basil

ORTOLANA

Napoli, cheese, feta cheese, mushrooms, sundried tomato, oregano, cracked pepper, spanish onion, garlic and spring onion

BOSCIAOLA

Napoli, cheese, pepperoni salami, bacon, leek, spring onion, spanish onion, artichoke, cracked pepper and garlic

SUPREME

The lot without anchovies

AL TUNA

Napoli, cheese, fresh tomato, tuna, spring and spanish onion, spinach, fresh basil, and garlic

AL PUMPKIN

Napoli, cheese, pumpkin, fresh tomato, spinach, spanish, spring onion, cracked pepper, garlic and oregano

GIGGIO'S

Napoli, cheese, baked potatoes, corn, leek, spanish onion, oregano, roma tomatoes, garlic and cracked pepper

desserts

Home Made Tiramisu	9.9
Home Made Chocolate Mousse	8.9
Home Made Cream Caramel	9.9
Gelato Mix	7.9

woodfired pizzette dolci (pizza desserts)

Belgian Dark Chocolate and Strawberries	15.9
Banana and Honey	15.9

— served with vanilla ice cream, topped with icing sugar

hot & cold drinks

Coffee Genovese	3.5
T2	3.5
Hot Chocolate	4.0
Iced Coffee / Iced Chocolate	4.5
Affogato - Espresso with Ice Cream	6.5
Also served with a liqueur of your choice	12.5

liqueur coffee

Irish Coffee - Jameson Whisky, Double Espresso and Fresh Cream	11.9
Italian Coffee - Frangelico, Double Espresso and Fresh Cream	11.9
Jamaican Coffee - Tia Maria, Double Espresso and Fresh Cream	11.9

beer

Cascade Light	6.5
VB	7.0
Coopers Pale Ale Lager	8.0
Crown Lager	8.0
James Boags	8.0
Nastro Azzuro	8.5
Corona	8.5
Asahi	8.5

cider

Napoleone & Co Apple Cider	8.5
Napoleone & Co Pear Cider	8.5

spirits

House Spirits	8.0
Premium Spirits	10.0

soft drinks

Coca-Cola, Fanta, Sprite, Lift, Diet Coke and Coke Zero	3.8
Orange Juice, Pineapple Juice and Apple Juice	3.8

imported s.pellegrino

S.Pellegrino Natural Sparkling Mineral Water 250MI/500MI	3.9 / 5.5
Acqua Panna Natural Still Mineral Water 250MI/500MI	3.9 / 5.5
S.Pellegrino Sparkling Fruit Beverages Chinotto, Aranciatta Rossa and Limonata	3.9

cocktails

Toblerone - Frangelico, Baileys, Kahlua, Fresh Cream, Honey and Chocolate	15.9
Cosmopolitan - Cointreau, Vodka, Sugar Syrup, Fresh Lime and Cranberry Juice	15.9
Long Island Ice Tea - Vodka, Tequila, Gin, Cointreau, Lemon Juice and Coca-Cola	16.9

sparkling

Dunes & Greene Pinot Noir Chardonnay 200ml	SA	8.0	-
Jansz Tasmania Premium Non Vintage Cuvée	Pipers River TAS		38.5

white

Redbank The Long Paddock Chardonnay	King Valley VIC	8.0	33.0
Wirra Wirra The Lost Watch Riesling	Adelaide Hills SA	9.0	37.5
Primo Estate Primo Grigio	Adelaide Hills SA	9.5	38.5
Deviation Road Pinot Gris	Adelaide Hills SA	9.5	38.5
Bleasdale Sauvignon Blanc	Adelaide Hills SA	9.0	37.5
Greywacke Sauvignon Blanc	Marlborough NZ	10.5	40.5
Vasse Felix Sauvignon Blanc Semillon	Margaret River WA	9.0	37.5
West Cape Howe Styx Gully Chardonnay	Mount Barker WA	10.0	40.0

rosé & moscato

Pitchfork Rosé	Margaret River WA	8.5	35.5
West Cape Howe Moscato	Great Southern WA	8.5	35.5

red

Redbank The Long Paddock Shiraz	King Valley VIC	8.0	33.0
Tarrawarra Estate Pinot Noir	Yarra Valley VIC	9.0	37.5
Smith & Hooper Merlot	Wrattenbully SA	9.0	37.5
Antinori Santa Cristina (Sangiovese, Merlot)	Toscana ITA	8.5	35.5
Wirra Wirra Original Blend Grenache Shiraz	Mclaren Vale SA	9.5	38.5
Wirra Wirra 'Catapult' Shiraz	Mclaren Vale SA	9.0	37.5
Vasse Felix Cabernet / Merlot	Margaret River WA	9.0	37.5
Rymill 'The Yearling' Cabernet Sauvignon	Coonawarra SA	9.0	37.5
Two Paddocks 'Picnic' Pinot Noir	Central Otago NZ	10.5	40.5

port

Seppeltsfield Para Grand 10 Yo Tawny	Barossa Valley, SA	6.5	(60ml)
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Corkage per bottle			7.0
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