



primi – small plates

antipasto assortito baked ricotta, frittata, sundried tomato, mushrooms, prosciutto, grilled & pickled vegetables & parmesan grissini (min. 2 people)	p.p	11.9
antipasto di carne prosciutto, sopressa salami, pancetta & parmesan grissini, served with olives, caper berries & bocconcini (min. 2 people)	p.p	13.9 22.9
salsette assortite assorted housemade dips served with toasted brioche *		13.9
	extra bread	3.5
minestrone genovese finished with a dollop of fresh pesto *+		9.9
bruschetta cherry tomatoes, parmesan, onion, rocket & pesto		11
	add prosciutto	3
insalata di manzo rare dry rubbed eye fillet, thinly sliced with panzenella salad		18.9
calamari fritti fresh calamari dusted with semolina, cracked pepper, lightly fried, served on a pear, almond salad with honey & whole seeded mustard dressing	e 15.9	m 22.9
insalata di pollo grilled marinated chicken with semi dried tomato & pistachio nut salad +	e 15.9	m 22.9
insalata salmone smoked salmon & marinated artichoke salad +	e 17.9	m 23.9
pesciolini fritti fried whitebait with rocket & parmesan salad & aioli	e 15.9	m 22.9
insalata "caesar" cos lettuce, egg, bacon, croutons, parmesan, anchovy & mayo dressing		15.9
	with chicken add	4

pasta e riso (all made on premise fresh daily)

lasagne with bolognese, bechamel sauce & cheese		18.9
gnocchi amatriciana house made daily, tossed with pancetta, garlic, chilli & tomato		19.9
gnocchi gorgonzola house made daily, tossed with gorgonzola, pear & walnuts *		19.9
gnocchi con pomodori secchi with fresh & sun-dried tomato puree *		18.9
rigatoni ragu tossed in a sauce of tender diced steak & tomato		17.9
rigatoni pesto fresh basil, pine nuts, touch of cream & cheese *		17.9
fettuccine paese mushrooms, bacon, spring onions, pesto & cream		18.9
fettuccine alla arrabiatta mushrooms, chilli, napoli sauce & olive oil *		17.9
spaghetti carbonara bacon, cream, egg & black pepper		17.9
spaghetti con frutti di mare fresh seafood with garlic & parsley in a rich tomato sauce		24.9
ravioloni spinach ricotta filled pasta with napoli sauce & shaved parmesan *		19.9
risotto con funghi wild mushrooms, porcini flour & truffle oil +		21.9

secondi – large plates

italia burger 100% ground porterhouse, chilli jam, provelone cheese, lettuce, fries		18.9
	roasted middle bacon add	2
bistecca prime porterhouse steak with jus & caramelized shallots (300g) +		32.9
pollo alla griglia chicken marinated in basil pesto on green beans finished with lemon & baby caper sauce +		27.9
vitello saltimbocca baby veal with sage & pancetta, white wine butter sauce & sauteed tuscan cabbage		28.9
agnello lamb rump char grilled on tomato, fetta, lemon, kipfler & pickled onion salad +		28.9
pesce del giorno fresh market fish of the day (see specials board)		POA



contorni – side dishes

insalata italia greens, tomato, cucumber, onion & olives * +	7
patate italia potatoes roasted with rosemary and garlic * +	7
fagioli verdi sauteed green beans with garlic & olive oil * +	8
funghi trifolati mushrooms sautéed with garlic and fresh parsley * +	8
polenta parmesan crusted polenta served with chilli jam *	7
arugola e parmigiano rocket, pear & parmesan salad with a honey whole seeded mustard dressing * +	7
patatine bowl of fries	7

pizza

pizza aglio sliced garlic, sea salt, rosemary & olive oil *	7.9
pizza erbe fresh herbs, sea salt & olive oil *	7.9
pizza formaggi sea salt, parmesan & provolone cheese *	9.9
margherita san marzano tomatoes, basil, sea salt & mozzarella	17
calabrese calabrese hot salami, black olives, basil pesto, mozzarella & san marzano tomatoes	18.9
gamberi prawn, chilli, garlic & san daniele prosciutto	19.9
al forno roast lamb, cherry tomatoes, yoghurt, mozzarella & herbs	18.9
salmone spanish onion, capers, fetta cheese topped with fresh smoked salom	19.9
prosciutto prosciutto, roast mushrooms, artichoke hearts, black olives, mozzarella & napoli	18.9

dolci – desserts

double chocolate torte	9.9
lemon tart	9.9
new york baked cheese cake with a raspberry glaze	9.9
flourless orange and almond cake	11.9
tiramisu	11.9

* vegetarian
+ no gluten added

Please note that this menu is subject to change without notice