

10%  
Discount  
for all  
take away

## Antipasti

### Assaggini

warm Italian bread served with  
olive oil and balsamic 2.20 per person  
Sicilian marinated white anchovy fillets  
with bread 7.50  
Sicilian olives with bread 7.00

### Bruschetta

fresh tomato & basil 12.00  
bruschetta of the day see blackboard

### Traditional Thin Pizza

garlic & herb pizza crust 9.00  
by the slice on display 14.50  
gluten free pizzas 4.00 extra

### Vitello Tonnato

thinly sliced veal fillet with  
tuna mayonnaise and crostini 22.90

### Grigliato misto

mixed seafood grill  
daily selection of seafood with lemon, garlic,  
parsley and chilli (e) 26.90. (m) 39.90

### Prosciutto San Danielle

18 months old Prosciutto with rocket,  
fior di latte mozzarella and a drizzle of  
balsamic glaze served with crostini 18.90

### Calamari Fritti

lightly dusted and shallow fried calamari  
served on a bed of rocket with a  
house balsamic dressing 21.00

### Asparagus to share

prosciutto and fennel salad with  
tomato and reggiano 18.00

### Witlof to share

salad, pear, walnut and gorgonzola 19.00

### Caffe Rosso Caprese Salad to share

tomato salad with buffalo mozzarella,  
sweet basil, & crisp bread crumbs with house  
dressing - the mother of all salads 17.00

## House Specialty Pastas

Chef's Special Pasta of the Day see blackboard

**Fregola** toasted pebble-shaped pasta with prawns,  
bisque, chilli and peas. Amazing! 24.90

**Paccheri Alla Matriciana** crispy guanciale  
(cured pork cheek), sauteed tomato fillets  
& chilli, topped with Italian pecorino -  
my all time favourite 21.90

**Spaghetti allo scoglio** medley of fresh seafood  
with white wine, parsley, garlic & chilli in a light  
seafood sauce - simply outstanding 26.90

**Pappardelle con Ragu Di Anatra** hand made  
egg ribbon pasta with our famous  
**DUCK** ragu infused with grappa and  
orange zest. 24.90

**Pasta alla NORMA** named after Bellini's operatic  
masterpiece Norma, Gigantic rigatoni with  
fried aubergine tomato, basil, ricotta 21.90

## Risotto Del Giorno

Risotto of the Day

## Classics

**Lasagna di Casa** home made pasta with bolognese  
served with salad 19.90

**Cannelloni** fresh homemade pasta filled  
with ricotta and spinach served with salad 19.90

**Bolognese, Carbonara, Boscaiola, Napoli**  
all pastas served with handmade tagliatelle  
or giant rigatoni (E) 18.90 (M) 21.90

## Secondi

All mains served with vegetables

**Vitello al Limone** pan fried veal scaloppini with  
a beautiful tangy lemon jus 26.90

**Vitello Caffe Rosso** pan seared veal scaloppini with  
wild mushrooms, pancetta and pinot grigio 29.90

**Costolette Di Vitello** roasted **veal cutlet** with  
balsamic red onions, rosemary garlic  
and cherry tomatoes 35.90

**Filletto Bardato** grass fed angus wrapped with  
pancetta, served with wilted spinach, chat  
potatoes and Italian aromatic butter 39.90

**Acqua Pazza (crazy water)** a selection of fresh seafood  
with king prawns cooked in tomato, basil  
and white wine served with crusty bread  
(traditional **fish stew**) 36.90

### Pesce Del Giorno

Daily Fish Specials - see blackboard

## Contorni

Quinoa - Sald of the Day

Mixed Green Salad 8.50

Rocket, Lemon and Parmigiano Reggiano Salad 9.50

### Weekly blackboard specials

Ask our staff for gluten free and vegetarian options

10% surcharge on Sundays and Public Holidays

Corkage \$3.00p.p.

If you have enjoyed your meal please tell your friends or join us on facebook