

• **DINNER MENU** •

PANE BREAD

HOUSE BAKED POLENTA BREAD with confit garlic and whipped ricotta (V)	\$8.95
BRUSCHETTA House baked ciabatta topped with diced tomatoes, garlic and basil (V)	\$11.90
PIZZA BIANCA Pizza bread brushed with garlic and olive oil (V)	\$13.90
PIZZA ALLA RUOTA Six pieces of pizza bread filled with salami, mozzarella and spinach.....	\$18.90

ANTIPASTI ENTREES

CRUMBED OLIVES Large green olives filled with chicken, pork and veal mince crumbed, fried and served on gremolata	\$11.90
ARANCINI Porcini, truffle and sage arancini served on whipped ricotta - 3 per serve (V)	\$13.50
SALT AND PEPPER CALAMARI with chips, salad and lemon aioli (GF)	\$15.90
TUNA CARPACCIO with rocket, parmesan and fried capers with a lemon and dill dressing (GF)	\$18.90
ZUPPA DI COZZE Steamed black mussels in a garlic, chilli, basil and tomato broth served with toasted house made ciabatta (GFO).....	\$19.90
GAMBERI ALLA GRIGLIA King prawns sautéed in an olive oil, garlic, chilli and tomato based sauce, served with toasted house made ciabatta (GFO)	\$19.90
ANTIPASTO BOARD FOR TWO with assortment of cured meats, picked vegetables, cheese, crumbed olives and house baked ciabatta (GFO)	\$24.90

INSALATE

MEDITERRANEA Feta, olives, tomato, spanish onion, cucumber, lettuce and balsamic dressing (GF,V)	\$13.90
CAESAR SALAD Cos lettuce, crisp pancetta, parmesan, croutes and egg (GFO)	\$17.90
• ADD grilled chicken breast to any salad above	\$4.00
PRAWN, MANGO & AVOCADO with mixed lettuce, spanish onion and cherry tomatoes in a chilli and lime dressing (GFO)	\$19.00
CHARRED ATLANTIC SALMON with avocado, watercress, rocket, cherry tomatoes and caper berries with a saffron vinaigrette (GF)	\$19.90

PASTA

GF penne pasta available

TORTELLINI ALFREDO Veal filled tortellini tossed with pancetta and fresh mushrooms in a cream and parmesan cheese sauce	\$21.00
PENNE ALL'AMATRICIANA Penne with bacon, chilli, garlic and olive oil in a tomato and basil sauce	\$21.00
FETTUCINE AL RAGÙ Fettuccine in a traditional Italian Bolognese sauce topped with parmesan cheese	\$23.00
GNOCCHI PRIMAVERA House made potato gnocchi tossed with eggplant, roast capsicum and mushrooms in a garlic, basil and tomato sauce (V)	\$22.00
FETTUCINE CON POLLO Fettuccine tossed with chicken, spinach and semi dried tomatoes in a light cream sauce	\$24.00
TAGLIATELLE AL SALMONE Tagliatelle with Atlantic salmon, spanish onion, capers and spinach in a cream sauce	\$28.00
RAVIOLI CON FUNGHI Handmade ravioli filled with ricotta and porcini mushroom in a sage and burnt butter sauce	\$26.00
LINGUINE CON GAMBERI Linguine tossed with pan fried prawns, cherry tomatoes and chilli in an olive oil and garlic sauce.....	\$29.00
RISOTTO PESCATORA with diced prawns, Atlantic salmon and Moreton Bay bug in a cream and basil sauce.....	\$32.00
SPAGHETTI ALLA MARINARA tossed with Cloudy Bay calms, Kinkawooka mussels, Moreton Bay bug, Cone Bay barramundi and prawns in a tomato, basil and garlic sauce	\$36.00

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HAND STRETCHED 12" WOODFIRED PIZZA

GF pizza base available

ROSSA

MARGHERITA buffalo mozzarella, fresh basil and extra virgin olive oil (V).....	\$21
NAPOLI mozzarella, anchovies, capers and oregano (V)	\$22
VEGETARIANA mozzarella, Spanish onion, roast capsicum, zucchini and artichokes (V).....	\$21
PROSCIUTTO mozzarella, fresh prosciutto and extra virgin olive oil	\$23
PEPPERONI mozzarella, hot salami, capsicum and black olives.....	\$23
ALLA NORMA mozzarella, eggplant, shaved ricotta (V).....	\$23
CARNEVALE mozzarella, bacon, sausage and spicy salami.....	\$24
POLLO mozzarella, shredded chicken, onion and capsicum	\$24
CAPRICCIOSA mozzarella, ham, artichokes, mushrooms and black olives	\$24
SALMONE mozzarella, salmon, capers and parsley.....	\$25

BIANCA

DELIZIOSA mozzarella, pancetta, shaved parmesan, ricotta and balsamic glaze	\$23
FUNGHI buffalo mozzarella base, mixed wild mushrooms, truffle oil and thyme (V).....	\$24
BOSCAIOLA garlic and mozzarella base, mushrooms, buffalo mozzarella and speck.....	\$24
GAMBERI chili, garlic and mozzarella base, prawns and zucchini	\$25

CALZONE

RUSTICO tomato base, mozzarella, ricotta with hot salami or ham	\$24
FIorentINO tomato base, eggplant, capsicum, spinach and pecorino (V)	\$23

SECONDI MAINS

POLLO RIPIENO Oven baked chicken breast filled with mushrooms and herbs served on risotto with cavolo nero and jus gras	\$29
SALTIMBOCCA ALLA ROMANA Sautéed veal medallions with roast potatoes, prosciutto, sage, provolone cheese and white wine sauce	\$34
SALMONE AL LIMONE Atlantic salmon with spinach, potato mash, cherry tomatoes and lemon butter (GF).....	\$36
BARRAMUNDI Cone Bay barramundi with roasted baby root vegetables, potato mash and salsa verde (GF).....	\$36
FILETTO 250g Eye fillet served with roast potato, sautéed spinach, porcini and balsamic onion jus (GF).....	\$38
• ADD garlic prawns	\$44
AGNELLO AL FORNO Char grilled lamb cutlets with olive tapenade, grilled eggplant, roast shallots and pine nuts (GF)	\$38
BISTECCA ALLA FIORENTINA 400g T-Bone served with green beans, thick cut chips and peppercorn sauce (GF).....	\$39

SIDES \$8.50

Rocket and parmesan salad | Thick cut chips
Cherry tomato and leafy green salad | Green beans

• GF= GLUTEN FREE • GFO= GLUTEN FREE OPTION AVAILABLE • V= VEGETARIAN • 10% SURCHARGE ON PUBLIC HOLIDAYS
Our kitchen is open until 10.30pm Sun-Thurs and 11.30pm on Fri-Sat.