

• **LUNCH MENU** •

**PANE BREAD**

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

**ANTIPASTI ENTREES**

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

**INSALATE**

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

**PASTA**

*GF penne pasta available*

	ENTREE	MAIN
<b>TORTELLINI ALFREDO</b> Veal filled tortellini tossed with pancetta and fresh mushrooms in a cream and parmesan cheese sauce .....	<b>\$14.90</b>	<b>\$21.00</b>
<b>PENNE ALL'AMATRICIANA</b> Penne with bacon, chilli, garlic and olive oil in a tomato and basil sauce .....	<b>\$14.90</b>	<b>\$21.00</b>
<b>FETTUCINE AL RAGÙ</b> Fettuccine in a traditional Italian Bolognese sauce topped with parmesan cheese ...	<b>\$15.90</b>	<b>\$23.00</b>
<b>GNOCCHI PRIMAVERA</b> House made potato gnocchi tossed with eggplant, roast capsicum and mushrooms in a garlic, basil and tomato sauce (V) .....	<b>\$15.90</b>	<b>\$22.00</b>
<b>FETTUCINE CON POLLO</b> Fettuccine tossed with chicken, spinach and semi dried tomatoes in a light cream sauce .....	<b>\$16.90</b>	<b>\$24.00</b>
<b>TAGLIATELLE AL SALMONE</b> Tagliatelle with Atlantic salmon, spanish onion, capers and spinach in a cream sauce .....	<b>\$16.90</b>	<b>\$28.00</b>
<b>RAVIOLI CON FUNGHI</b> Handmade ravioli filled with ricotta and porcini mushroom in a sage and burnt butter sauce .....	<b>\$26.00</b>	
<b>LINGUINE CON GAMBERI</b> Linguine tossed with pan fried prawns, cherry tomatoes and chilli in an olive oil and garlic sauce.....	<b>\$29.00</b>	
<b>RISOTTO PESCATORA</b> with diced prawns, Atlantic salmon and Moreton Bay bug in a cream and basil sauce.....	<b>\$32.00</b>	
<b>SPAGHETTI ALLA MARINARA</b> tossed with Cloudy Bay calms, Kinkawooka mussels, Moreton Bay bug, Cone Bay barramundi and prawns in a tomato, basil and garlic sauce .....	<b>\$36.00</b>	

• **LUNCH MENU** •

**LIGHT LUNCH**

<b>TOASTIE</b> Prosciutto, provolone cheese and slow roasted tomato on house baked ciabatta .....	<b>\$9.50</b>
<b>VEGIE BURGER</b> House made brioche bun with roasted mushroom, halloumi, tomato, rocket and tomato relish (V)...	<b>\$12.50</b>
<b>LDV CHICKEN BURGER</b> Char grilled chicken on a house made brioche bun with tomato, cos lettuce, provolone cheese and lemon aioli .....	<b>\$12.90</b>
<b>CHICKEN AND AVOCADO WRAP</b> with rocket, tomato and lemon aioli.....	<b>\$12.90</b>
<b>BEEF BURGER</b> on a charred house made brioche bun with bacon, tomato, pickles, rocket, provolone cheese and tomato relish .....	<b>\$13.90</b>
<b>CLUB SANDWICH</b> Triple layered sandwich with egg, bacon, swiss cheese, lettuce, tomato & mayonnaise ....	<b>\$14.90</b>
• <b>ADD</b> thick cut <b>chips</b> to any of the above .....	<b>\$3.00</b>
<b>SALT AND PEPPER CALAMARI</b> with chips, salad and lemon aioli (GF).....	<b>\$15.90</b>
<b>BEER BATTERED BARRAMUNDI</b> with chips, salad and lemon aioli .....	<b>\$19.90</b>

**HAND STRETCHED 12" WOODFIRED PIZZA**

*GF pizza base available*

**ROSSA**

<b>MARGHERITA</b> buffalo mozzarella, fresh basil and extra virgin olive oil (V) .....	<b>\$15</b>
<b>NAPOLI</b> mozzarella, anchovies, capers and oregano (V) .....	<b>\$16</b>
<b>VEGETARIANA</b> mozzarella, Spanish onion, roast capsicum, zucchini and artichokes (V).....	<b>\$15</b>
<b>PROSCIUTTO</b> mozzarella, fresh prosciutto and extra virgin olive oil .....	<b>\$17</b>
<b>PEPPERONI</b> mozzarella, hot salami, capsicum and black olives.....	<b>\$17</b>
<b>ALLA NORMA</b> mozzarella, eggplant, shaved ricotta (V) .....	<b>\$17</b>
<b>CARNEVALE</b> mozzarella, bacon, sausage and spicy salami .....	<b>\$18</b>
<b>POLLO</b> mozzarella, shredded chicken, onion and capsicum .....	<b>\$18</b>
<b>CAPRICCIOSA</b> mozzarella, ham, artichokes, mushrooms and black olives.....	<b>\$18</b>
<b>SALMONE</b> mozzarella, salmon, capers and parsley.....	<b>\$19</b>

**BIANCA**

<b>DELIZIOSA</b> mozzarella, pancetta, shaved parmesan, ricotta and balsamic glaze .....	<b>\$17</b>
<b>FUNGHI</b> buffalo mozzarella base, mixed wild mushrooms, truffle oil and thyme (V) .....	<b>\$18</b>
<b>BOSCAIOLA</b> garlic and mozzarella base, mushrooms, buffalo mozzarella and speck.....	<b>\$18</b>
<b>GAMBERI</b> chili, garlic and mozzarella base, prawns and zucchini .....	<b>\$19</b>

**CALZONE**

<b>RUSTICO</b> tomato base, mozzarella, ricotta with hot salami or ham .....	<b>\$18</b>
<b>FIorentINO</b> tomato base, eggplant, capsicum, spinach and pecorino (V) .....	<b>\$17</b>

**SECONDI MAINS**

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

**SIDES \$8.50**

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