



ASSAGGINI

Fresh Italian bread \$2.50
served with Extra Virgin Olive Oil and Balsamic Vinegar

Garlic Bread \$2.80

Bruschetta Della Casa \$6.00
Diced Tomato, Spanish Onions, Basil, Shaved Parmesan, Balsamic Vinegar Reduction and Chives

Olives \$8.00
Pan-Fried Olives with Garlic, Chilli and Parsley

Mediterranean Mezze Plate for Two \$19.50
Fetta Cheese, Sundried Tomatoes, Olives, Grilled Chorizo, Spicy Capsicum and Tzatziki Dip served with Toasted Bread

ANTIPASTI

Oysters Natural	½ Dozen \$14.90	1 Dozen \$23.90
Oysters Kilpatrick	½ Dozen \$16.90	1 Dozen \$25.90

Antipasto della Casa \$16.90
Selection of Specialty Italian Cured Meats, Olives, Provolone Cheese and Pane Della Casa

Cavolfiori Fritti \$15.00
Cauliflower Fritters topped with Gorgonzola Cream Cheese

Polpette Italiane \$11.90
Home Made Meatballs in a Rich Napoletana Sauce served with Crusty Bread

Nannata Siciliana \$15.90
White Bait Fritters mixed with Egg, Parsley and Parmesan Golden Fried and served with Creamy Aioli Sauce

Gamberi all' Aglio \$16.90
Prawns, Shallots, Chilli, Garlic and Cherry Tomatoes served with Toasted Italian Bread

Cozze Pазze \$21.90
Black Local Mussels cooked in a Spicy Tomato Sauce served in a Herb Crusted Pizza Top

Polipo alla Griglia \$21.90
Marinated Barbequed Octopus, Rocket, Fetta Cheese and Diced Tomato



PASTA

Linguine Mare e Monti Linguine served with Garlic, Swiss Brown Mushrooms, Prawns and Cherry Tomatoes	\$18.90
Lasagna Della Casa Traditional Homemade Beef Lasagne served with Mozzarella, Napoletana sauce and layers of creamy Béchamel	\$20.00
Gnocchi al Gorgonzola Homemade Potato Dumplings, served in a light and creamy Gorgonzola Sauce topped with Roasted Pine Nuts	\$20.00
Spaghetti Alla Pescatora Spaghetti with Fresh Mixed Seafood, Napoletana Sauce, Garlic, Parsley, White Wine and a hint of Chilli	\$21.90
Pappardelle al Ragu Della Casa Thick Ribbon Pasta served with sautéed Beef Strips in a Napoletana Sauce	\$18.90
Penne Mamma Mia Penne with sautéed Bacon, Peas and Shallots in a Pink Sauce	\$15.90
Risotto ai Funghi Rissotto with Swiss Brown and Porcini Mushrooms in a Light Cream Sauce	\$21.90



SECONDI

Scotch Fillet 120 Day Aged Grain Fed Scotch Fillet, Char Grilled served with Mashed Potato and a Pepper Sauce	\$25.90
New York Steak Diamantina New York Steak served with Chips and Salad	\$23.90
Scaloppine Pulcinella Pan Fried Veal Scaloppine lightly dusted in flour served with Black Olives, Oregano, Garlic, Napoletana Sauce and Seasonal Vegetables	\$23.00
Pollo alla Valdostana Herb Crusted Chicken Breast filled with Italian Fontina Cheese and Seasonal Vegetables	\$23.90
Vittello alla Buffalo (House Specialty) Crumbed Veal Cutlet topped with Napoletana Sauce, Melted Buffalo Mozzarella and Seasonal Vegetables	\$27.50
Stinco D'agnello Slow Oven Baked Lamb Shanks served in a Rich Red Wine and Tomato Sauce on a Bed of Creamy Mashed Potato	\$22.90
Lemon Sole Grilled New Zealand Lemon Sole with Chips and Salad	\$19.90
Grigliata di Mare A Medley of Fresh Seafood (ask wait staff for fresh seafood availability)	\$30.90
Barramundi Fillets Grilled Barramundi Fillets served with Zucchini and Potato Mash	\$24.90
Catch of the Day Ask one of your friendly wait staff for today's selection	Market Price

CONTORNI

Greek Salad Mixed Mesculin Lettuce, Fetta Cheese, Tomatoes and Olives	\$10.90
Rocket Salad Fresh Rocket served with Shaved Parmesan, Sundried Tomatoes and Pine Nuts	\$12.90
Garden Salad	\$5.50
Chips	\$4.50



BAMBINI KIDDIES CORNER

(Children under 12)

Penne Napoletana	\$9.90
Chicken Nuggets	\$9.90
Fish and Chips	\$9.90
Kids Ice Cream	\$2.50

DOLCI

Warm Chocolate Mud Cake

served with fresh cream

Croccantino al Caffè

Assorted Roasted Nut Ice Cream topped with a Shot of Espresso

Baked Ricotta Cheese Cake

served with fresh cream

Sticky Date Pudding

served with fresh cream

Chocolate Salami (House Specialty)

Rich Chocolate and Biscuit Log served with fresh cream

Selection of Gelato

Lemon Sorbet, Strawberry Sorbet or Chocolate Gelato

All Desserts \$8.00 Served with Ice cream \$2.50 extra

CAFE

Short Black / Macchiato	\$3.00
Cappuccino / Flat White / Long Black	\$3.50
Cafe Latte	\$3.80
Mocha	\$4.00
Italian Hot Chocolate	\$4.00
Affogato - shot of Espresso topped with Ice Cream	\$5.00
Corretto - shot of Espresso and Galliano Sambucca	\$5.50
Iced Coffee or Iced Chocolate	\$6.00