



## ASSAGGINI

<b>Garlic Bread</b>	\$2.80
<b>Tomato Bruschetta</b>	\$4.00
<b>Beetroot Bruschetta</b> Fresh beetroot, creamcheese and caramelised onions	\$6.00
<b>Olives</b> Baked black olives with orange segments extra virgin olive oil	\$8.00
<b>Mezze Plate for Two</b> Hommus, babaganouch, cherry bocconcini, sundried tomatoes, chorizio served with ciabatta bread	\$16.00

## PRIMI

<b>1/2 Oysters Natural</b>	\$14.90
<b>1 Dozen Oysters Natural</b>	\$23.90
<b>Antipasto Della Casa</b> Selection of specialty cured meats, olives, buffalo mozzarella and grissini	\$15.90
<b>Nannata Siciliana</b> White bait fritters served on a bed of wild rocket served with aioli sauce	\$15.90
<b>Gamberi All'Aglio</b> Prawns cooked in a spicy garlic sauce served in a crusty pizza base	\$16.90
<b>Cozze Al Pomodoro</b> Black local mussels cooked in a spicy tomato sauce served with a herb crust pizza top	\$21.90
<b>Polpo all Griglia</b> Finely sliced octopus served on a bed of wild rocket, extra virgin olive oil, fresh lemon juice	\$21.90



## PASTA

<b>Cannelloni</b> Handmade pasta filled with spinach and ricotta topped with napoletana sauce and parmesan cheese	\$15.00
<b>Gnocchi</b> Handmade potato dumplings, gorgonzola sauce topped with toasted walnuts	\$19.90
<b>Fettucine Della Casa</b> Homemade fettuccine with a traditional Bolognese sauce topped with shaved parmesan cheese	\$18.90
<b>Risotto Pescatora</b> A medley of fresh seafood in a rich tomato sauce and garlic	\$21.90
<b>Penne Nonna Mia</b> Italian sausages with fennel, napoletana sauce with a dash of cream	\$16.90
<b>Spaghetti Mare Monte</b> Prawns, cherry tomatoes, basil and garlic pan-fried in a white wine sauce	\$17.90

## ALLA GRIGLIA

<b>Galletto Alla Diavola</b> Whole spatchcock grilled with rosemary, garlic and chilli served with oven roasted potatoes	\$24.90
<b>Fiorentina</b> T-bone steak char grilled served with caramelised onions, hand cut fries and salad	\$21.90
<b>Scotch Fillet</b> Black angus scotch fillet char grilled with red wine and pepper jus served with seasonal vegetables	\$24.90
<b>Lemon Sole</b> New Zealand lemon sole grilled served with hand cut fries and salad	\$19.90
<b>Pesce Del Giorno</b> Ask your waiter for the Catch of the Day	Market Price
<b>Grigliata Di Mare</b> A medley of fresh seafood (ask your waiter for fresh seafood availability)	\$32.90



**Fritto Misto** \$28.90  
A traditional Italian medley of fresh seafood flour dusted and fried served with lemon and lime salt, tomato salad

**Salsiccia Grigliata** \$17.90  
Italian sausages with fennel served with baked apple and baked potato

**Saltimbocca Alla Romana** \$21.50  
Diamantina veal pan fried, white wine, San Daniele prosciutto and sage

**Lamb Shanks** \$22.90  
Lamb shanks slow oven baked in a rich red wine sauce served on a bed of mash potato

**Pollo Al Bacio** \$21.90  
Chicken Kiev filled with provolone cheese, prosciutto, sage in a white wine butter sauce served with seasonal vegetables

## **CONTORNI**

**Greek Salad** \$12.90  
Tomatoes, cucumber, fetta cheese, spanish onion and kalamatta olives

**Garden Salad** \$5.50

**Hand Cut Chips** \$4.50

**Seasonal Vegetables** \$5.50

**Potato Mash** \$5.50

## **BAMBINI**

**Penne Napoletana** \$9.90

**Fish and Chips** \$9.90

**Calamari and Chips** \$9.90

**Chicken Nuggets and Chips** \$9.90