



Dinner Menu

Starters

Garlic Bread (Vegan Option available).....	7.0
Bruschetta (Vegan Option available).....	8.0
Marinated Olives (Vegan).....	8.0
Portobello Parmigiano (Vegan Option available).....	10.0
Fresh Mozzarella & Tomato or Roasted Capsicum ...	11.0
Vegan Cheese & Tomato or Capsicum (Vegan).....	11.0
Mussels Neapolitana.....	12.0
Fried Calamari.....	13.0
Served with a side of hot or sweet sauce	

Salads

House Salad.....	15.0
Grilled Portobello.....	19.0
Marinated in oil & garlic on a bed of greens	
Smoked Salmon.....	22.0
Served with balsamic vinaigrette dressing on a bed of mixed lettuce	
Calamari Salad.....	25.0
Served with roasted pecan nuts and house dressing	

Pasta

Linguine Puttanesca.....	25.0
Neapolitana sauce with capers, black olives & anchovies. Please let our staff know how spicy you would like your dish to be - on a scale from 1-10	
Spaghetti Bolognese.....	25.0
Penne Vodka	28.0
With pasta, shallots & basil, in a creamy pink sauce	
Add Chicken	+ 5.0
Penne ala Salmon	29.0
Smoked Salmon in a traditional Alfredo cream sauces served over Penne pasta	
Sopranos Baked Ziti	29.0
New York style Penne pasta cooked in a ricotta and neapolitana sauce topped with mozzarella cheese and baked	
Add Bolognese (beef mince based sauce)	+ 3.0

Feed Me

3 Courses.....	65.0 per person
5 Courses.....	85.0 per person

Ask about our Homemade Desserts
Gluten Free Options Available
All dietary needs, including
Halal, is catered for.

Signature Dishes

Chicken Rosanno.....	36.0
Crusted with Parmesan cheese, sautéed in a rich creamy Rossano sauce over garlic mashed potatoes	
Beef Cheeks	38.0
Slow cooked beef cheeks that melt in your mouth. Served over garlic mashed potato in a red wine jus, finished with roasted nuts, pistachios and poppy seeds	
Veal & Prawns.....	39.0
We use local SA Prawns. Served in an creamy brandy sauce, with sundried tomatoes and peas served over spaghetti	

Main Meals

CHOOSE BETWEEN VEAL OR CHICKEN

Mains are served with one side choice of either garlic mashed potatoes, pasta, salad or chips.

Veal or Chicken alla Nonna.....	32.0
Topped with mozzarella & roasted capsicum in light neapolitana sauce	
Veal or Chicken Parmigiano	32.0
With neapolitana, topped with mozzarella	
Veal or Chicken Milanese	32.0
Crusted in seasoned bread crumbs, topped with grated Parmesan cheese & fresh lemon	
Prawn, Calamari OR Mussels.....	35.0
Sautéed in a red tomato, basil and garlic sauce, served over spaghetti with your choice of sauce: Neapolitana, Creamy Rosé or Spicy Fra Diavolo	
Marinara.....	38.0
Seafood combination (Prawns, calamari, mussels and crumbed flounder) in Neapolitana sauce served over linguine	
Flounder Milanese.....	38.0
Crusted in seasoned bread crumbs, topped with grated Parmesan cheese & fresh lemon served with either a side salad or hot chips with secret seasoning	
Flounder Francese.....	38.0
Flounder dipped in egg, sautéed in lemon butter wine sauce served with either a side salad or hot chips with secret seasoning	

Vegan Mains

Vegan Ravioli.....	29.0
Stuffed with pumpkin and finished in a creamy rosé sauce with coconut cream, garlic, basil and mushroom	
Add Portobello Mushrooms or Avocado.....	+ 5.0
Vegan Bolognese.....	29.0
In neapolitana sauce served over egg free linguine pasta	
Vegan Meatballs	29.0
In neapolitana sauce served over egg free linguine pasta	

Kids Menu (Under 10yo)

Spaghetti Bolognese or Neapolitana	10.0
Chicken Schnitzel Served with chips	10.0

