

# ANTIPASTI

## ANTIPASTO BOARD

A board up of cured meat,selection of cheese,olives and olive ascolane,served with home made mini paninis

## BRUSCHETTA

Cherry tomatoes,E.V.O,oregano,basil,red onion,bocconcini cheese,balsamic glade

## MONTANARE

4 pizzas bites deep fried w/ assorted toppings of margherita,mortadella and pistachios,anchovies,prosciutto and parma

## PARMIGIANA BITE 3 serving

Eggplant,napoli sauce,mozzarella,basil,parmesan,served w/ parmesan fondue

## TRUFFLE BURRATA E PROSCIUTTO

Cherry tomatoes salad w/red onion,black olives,oregano basil,served w/ mini paninis

## ARANCINE 3 serving

Traditional arborio rice ball w/ vegetables,mozzarella, parmesan, truffle,served w/ cocktail sauce

## ROAST OCTOPUS

Octopus marinated w/ paprika and herbs,served w/ mash potatoes,peas cream,bread croutons and stracciatella on the top

## PEPATA DI COZZE

Australian local mussels cooked in napoli sauce,bisque reduction,cherry tomatoes,parsley served w/ house bread

## CALAMARI AND PRAWNS FRITTI

Served w/ cocktail sauce,rocket, lemon zest

# HOUSE MADE PASTA

## RISOTTO ALLA MARINARA

Arborio rice, assorted sea food, touch of napoli sauce, cooked in bisque reduction, cherry tomatoes, parsley

## RISOTTO ZUCCA E SALSICCIA

Arborio, pumpkin cream, mushroom, italian sausage, cherry tomatoes, finish w/ parmesan fondue

## PAPPARDELLE LAMB RAGU`

House made pappardelle, slow cooked traditional lamb ragu` parmesan fondue

## PACCHERI PESTO AND PRAWNS

House made paccheri, pesto genovese, prawns, fresh chilli, cherry tom. Bisque reduction, finish w/ stracciatella and pistachios

## GNOCCHI DI PESCE

Barramandi ragu`, calamari, touch of pumpkin cream, bisque reduction finish w/ toasted bread crumbs and lemon zens

## GNOCCHI ZUCCHA AND PORCINI ( v )

Gnocchi, porcini, sage, butter, truffle, pumpkin cream finish w/ parmesan fondue and stracciatella

## RAVIOLI RICOTTA AND SPINACH ( v )

Ravioli stuffed w/ ricotta and spinach, served w/ spinach cream, toasted almonds, parmesan fondue

## PACCHERI MOI

calamari, mussel meat, black ink, touch of chilly finish w/ peas sauce and stracciatella on the top

## CARBONARA

House made tagliatelle cooked in traditional way with guanciale, eggs, parmesan, pepper and pecorino

## LASAGNA ALLA BOLOGNESE

Lasagna w/ traditional bolognese, mozzarella, bechamel, parmesan

## TAGLIATELLE ALLA BOLOGNESE

Tagliatelle with authentic bolognese finish w/ parmesan fondue

# SECONDI

## CHICHEN ROLLE`

Pan fried sous vide chicken breast stuffed w mozzarella, provolone, presto, sun dry tomatoes paste, rolled in prosciutto di parma served w/ mash potatoes, broccolini and beef reduction

## LAMB CHOPS

Australian lamb marinated with italian herbs served with mash potatoes, carrots, broccolini and beef reduction

## SEAFOOD GRIGLIATA ( 2pp )

Our selected fish, calamari loligo, sauteed mussels, king prawns, scallops & prawns skewer, octopus, pan fried calamari, barramundi, served w/ house made bread and cocktail sauce

## PEPATA DI COZZE

Australian local mussels cooked in napoli sauce, bisque reduction, cherry tomatoes, parsley served w/ house bread

# DOLCI

## NUTELLAMISU`

Classic italian dessert w/ mascarpone,savogliardi,nutella,coffee

## CREAM BRULE` AL BAILEYS

Cream,milk,eggs,baileys and finish in caramelized sugar crust

## NUTELLA PIZZA

Strawberries,hazelnut,vanilla gelato

## CALZONE PISTACCHIO

Pistaccio cream,hazelnut,vanilla gelato

## AFFOGATO

Fresh espresso shot poured over scoop of vanilla gelato

## VANILLA GELATO

2 scoop

## NEW PIZZA`S

### INSTEAD VEGETARIAN NEW VEGETARIAN

Pumpkin sauce, fior di latte, olive, zucchini, artichoke, caramel onion,  
cherry tomatoes, basil

### INSTEAD ALL FUNGHI PIZZA NEW TRUFFLE AND PORCINI

Fior di latte, mushroom, porcini, rochet, stracciatella, truffle, rosemary,

### INSTEAD TRUFFLE CHICKEN NEW PESTO CHICKEN

Pesto sauce, fior di latte, cherry tomatoes, chicken, parsley,  
parmesan cheese

### NEW PIZZA BELLA SICILIA

Peas cream, fior di latte, prawns, crab, cherry tomato, parsley, lemon  
zest

AND GARLIK PIZZA ONLY IN EMERALD MENU`