

PER TE.

RISTORANTE TRADIZIONALE

MENU

ENTREE

Sicilian Caponata	G F	\$16
slow cooked eggplant capsicum, tomato, olives, capers, rasin toast, toasted pinenuts finished in a traditional sicilian agrodolce.		
Chargrilled King Prawns	G F	\$29
served with gazpacho sauce. local SA prawns		
Chargrilled Octopus Tentacles	G F	\$23
served with fennel and orange salad with basil oil.		
Maria's Home Made Meatballs (4)		\$22
served in tomato sauce and parmesan.		
Homemade Arancini Truffle Mayo (4)		\$19
crispy golden arancini filled with mushroom and truffle, served with a dollop of rich Napoletana sauce and finished with freshly grated Parmesan.		
Burratta	G F	\$22
served with oxheart tomato with basil & oregano.		
Antipasto Misto		\$25
with olive, cheese, salami & grilled bread.		

DOLCI

Panna Cotta	\$16
traditional vanilla flavoured panna cotta. served with fresh berry coulis.	
Anna's Tiramisu Homestyle	\$16
traditional coffee flavoured tiramisu with a dash of baileys irish cream.	

KIDS

Gnocchi With Napoletana Sauce	\$15
Penna With Ragu Sauce	\$15
Chicken Cotoletta With Fries	\$15
Meatballs	\$15
Chips	\$10

PASTA

Schiaffoni Alla Ragu Sauce	\$28
schiaffoni pasta with a rich slow cooked pork and beef ragu.	
Gnocchi Alla Sorrentina	\$29
homemade gnocchi with napoletana sauce and finished with freshly grated parmigiano.	
Tagliolini Con Il Granchio	\$34
tagliolini pasta with delicate local australia crab, cherry tomatoes, napoletana sauce and a hint of chilli.	
Risotto / Spaghetti Alla Marianara	\$34
australian king prawns, vongole and mussels with garlic, chilli and a delicate napoletana sauce.	

SECONDI

Chargrilled Veal Rib Eye	GF	\$40
served with seasonal vegetables & red wine jus.		
Scotch Fillet 300g	GF	\$49
served with seasonal vegetable red wine jus.		
Cotoletta Alla Milanese 300g		\$39
served with mixed lettuce salad. cherry tomatoes, cucumbers and red onion.		
Barramundi Pan Fried	GF	\$36
pan-fried barramundi served mediterranean style with a rich napoletana sauce, capers and seasonal vegetables.		
Calamari		\$29
served fried Australian seafood calamari in a sicillian wheat served with mixed lettuce salad, tomtoes, cucumbers, carrots and red onions.		
Scaloppine Ai Funghi		\$36
pan-fried veal with mushroom braise, served with roast potatoes and broccolini.		

AT PER TE, WE CAN PROVIDE GLUTEN FREE AND DAIRY FREE OPTIONS.

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WINE LIST

SPARKLING

GLASS

BOTTLE

Following The Sun Prosecco
Zerella La Gita Moscato
Serafino NV Sparkling

\$14
\$16
-

\$50
\$60
\$65

WHITE WINES

Endless Summer Pinot
Grigio
Serafino Fiano
Mitolo Jester Vermentino
Real Time Chardonnary
Willows Riesling
Totino Sauvignon Blanc
Amadio Pecorino

\$14
-
-
\$15
-
\$14
-

\$55
\$55
\$60
\$70
\$58
\$55
\$60

RED WINES

Mothers Milk Sgiraz
Serafino GSM
Mitolo Grenache
Totino Altezza Pinot Noir
Zerella La Gita Barbera
Il Cativo Sangiovese
Mothers Ruin Cab Sav
Mitolo Nero D'Avola
Serafino Montepulciano
Forza Nebbiolo
Amadio Sagrantino

\$14
\$14
-
-
\$14
\$14
-
-
-
-
-

\$55
\$55
\$68
\$68
\$65
\$60
\$55
\$68
\$65
\$78
\$88

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DRINKS LIST

BEER

Corona	\$10
Peroni Nastro Azzuro	\$10
Peroni Nastro Azzuro Red	\$10
Coopers Stout	\$10
Coopers Pale Ale	\$10
Apple Cider	\$9
Peroni Chill	\$10
Better Beer Mid Strength	\$9
Better Beer Full Strength	\$9

SOFT DRINKS

Coke Bottle	\$4.90
Coke Zero Bottle	\$4.90
Fanta Bottle	\$4.90
Sprite Bottle	\$4.90
Lemon Lime Bitters	\$5.00
Chinotto	\$4.90
Aranciata Rossa	\$4.90
Limonata	\$4.90

WATER

Mineral Water 75Oml	\$9
Still Water 75Oml	\$9

SPIRITS & APERITIFS

Johnnie Walker Black	\$9
Double Johnnie Walker Black	\$10
Gin	\$9
Jack Daniel's	\$9
Limoncello	\$10
Amaro Montenegro	\$9
Vodka	\$9
Aperol Spritz	\$15
Averna	\$9
Campari	\$9
Kahlua	\$9
Canadian Club	\$9
Chivas	\$10
Tequila	\$10

COFFEE

Espresso	\$4.00
Macchiato	\$4.00
Piccolo	\$4.00
Long Black	\$4.50 \$6.50
Flat White	\$4.50 \$6.50
Cappuccino	\$4.50 \$6.50
Latte	\$4.50 \$6.50
Mocha	\$4.50 \$6.50
Hot Chocolate	\$4.50 \$6.50
Alternative Milk	\$1.00
Extra shot	\$1.00