

APPETISERS

ANTIPASTO PLATTER 2 FRIENDS \$22

GARLIC FOCACCIA

garlic, oregano, salt, cheese & evo oil \$17

OLIVE ASCOLANA

crumbed olives, served with house sauce \$9

WHITE ANCHOVY FOCACCIA

Garlic infused oil & oregano, with fresh white anchovies \$17

CALAMARI

lightly floured & fried calamari rings \$18

TOMATO BRUSCHETTA \$18

ANTIPASTO PLATTER 4 FRIENDS \$34

ARANCINI

selection of arancini served with grana and napoli sauce \$14.50

POTATO CHIPS \$10

BEEF POLPETTE

beef meatballs (3 per serve) \$15

GIARDINO

Add Grilled Chicken \$7.5 Add Grilled Barramundi \$9.5 Add Buffalo Mozzarella \$6.5

LA CAPRESE INSALATA

tomatoes, buffalo mozzarella, basil & pesto \$18

GREEN BEANS

*green beans, roasted almonds, olive oil, grana
padano parmesan \$18*

ROQUETTE SALAD

rocket, pear, grana padano and balsamic olive oil \$17

INSALATA GRECA

*Tomato, onion, fresh basil, oregano, goats cheese
and olives \$18*

PASTA

CHOICE OF SPAGHETTI, PENNE, TAGLIATELLE, BEEF RAVIOLI +4, SWEET POTATO GNOCCHI +4, GLUTEN FREE PENNE +6

NAPOLI

tomato sauce \$20

PRIMAVERA

seasonal vegetable, tomato, and fresh vegetable
sauce \$23

CREAMY GORGONZOLA

gorgonzola, grana, cream, roasted walnuts \$26

BOLOGNESE

red wine and tomato beef bolognese \$23

POLLO

cream sauce, free range chicken, pancetta,
mushroom \$26

CARBONARA

pancetta, (cream optional), grana padano, egg and
fresh parsley \$25

FRUTTI DI MARE

Fresh mixed seasonal seafood, white wine, with a
dash of Napoli sauce and fresh basil \$29

CALABRESE

tomato sauce, anchovies oil, capers, hot salami,
black olives, chilli, garlic \$25

SALSICCIA

pork sausage, peas, mushroom & napoli sauce \$26

LASAGNE

beef, tomato, béchamel sauce \$25

CRUMBED ANCHOVIES

italian imported anchovies, fresh breadcrumbs,
garlic, fresh parsley Suggestion: add olives &
cherry tomato \$2 \$24

POLPETTE

beef & pork meatballs, san marzano sauce \$26

PIZZA

Gluten Free + \$6, Vegan Cheese + \$5

MARGHERITA

pomodoro san marzano tomato, fior di latte, fresh basil \$19.50

TROPICANA

pomodoro san marzano tomato fior di latte, leg ham, pineapple \$21

NAPOLETANA

pomodoro san marzano tomato, fior di latte, anchovies, olives \$21

QUATTRO FORMAGGI

pizza in bianco, fior di latte, gorgonzola, goats cheese, grana padano parmesan \$21.50

POTATO

pizza in bianco, fior di latte, roasted white wine potato, pancetta, grana parmesan cheese \$21

FRUTTI DI MARE

pizza in bianco, fior di latte, fresh mixed seafood, cherry tomato, basil & grana padano cheese \$26

SWEET MILANO

fior di latte, gorgonzola, sweet pear, prosciutto san daniele, grana padana, rocket \$24

SELVAGGIA

pomodoro san marzano tomato, fior di latte, pancetta, sausage, porcini mushroom, spring onion, cherry tomato \$23.50

PARMIGIANA

pomodoro san marzano tomato, fior di latte, eggplant, basil, goat cheese \$23.50

FRIARIELLI

pizza in bianco, fiore di latte, italian brocolini, pork sausage, chilli & grana \$25

CAPRICCIOSA

pomodoro san marzano tomato, fior di latte, leg ham, artichoke, olives, mushroom \$23

PICCANTE

pomodoro san marzano tomato fior di latte, hot salami, roasted peppers, olives \$21.50

SAN DANIELE

pomodoro san marzano tomato, fior di latte, prosciutto, rocket, cherry tomato, grana \$24

GIARDINO

pizza in bianco, fior di latte, roasted eggplant, zucchini, pumpkin, peppers \$24

FUNGHI

pizza in bianco, fior di latte, porcini mushroom, seasonal mushroom, grana, truffle oil \$24.50

ZUCCA

pomodoro san marzano tomato, fior di latte, roasted pumpkin, pesto, pine-nuts, grana, rocket \$20

RUSTICA

pizza in bianco, fior di latte, salami, capers, anchovies, mushroom, olives, chilli \$23

RAMACCA

pomodoro san marzano tomato, fior di latte, hot salami, sausage, anchovies, olives \$23.50

WHITE ANCHOVY FOCACIA

Garlic infused oil & oregano, with fresh white anchovies \$17

CARBONARA

pizza in bianco, pancetta, egg, spring onion, grana \$23

MARINARA (TRADITIONAL)

pomodoro san marzano tomato, oregano, garlic, anchovies \$20

FOR THE MUNCHKINS

CHOICE OF SPAGHETTI OR PENNE KIDS UNDER 12 YEARS ONLY

NAPOLI \$15

BOLOGNESE \$15

CHEESE SAUCE \$15

CHICKEN NUGGETS & CHIPS \$16

MAINS

CHICKEN SCHNITZEL

Crumbed chicken breast, served with Salad & Chips \$26.50

OSSO BUCCO

Slow cooked beef, roasted potato, & seasonal vegetables \$32

LAMB SHANKS

slow cooked lamb, roasted potato & seasonal vegetables \$33

CHICKEN PARMIGIANA

crumbed chicken breast, topped with San Marzano sauce & mozzarella cheese, served with chips & salad \$27.50

CALAMARI FRITTI MAIN

lightly floured calamari served with side of chips & salad \$28

BARRAMUNDI HOT PLATE

Barramundi fillet, tiger prawns, calamari, mussels, olives & capers in a napoli sauce \$34

CHICKEN SCALLOPINI

pan seared chicken breast with creamy mushroom sauce served with chips & salad \$32

DESSERT

NUTELLA PIZZA \$16

NUTELLA DOUGHNUTS \$14

RICOTTA & APRICOT DOUGHNUTS \$16

BERRY PANACOTTA \$16

STRAWBERRY JAM DOUGHNUTS \$12

KIDS SCOOP OF VANILLA ICE CREAM \$6