

pizza

All pizzas come w/ home made pizza sauce & mozzarella cheese

tradizionale (traditional)

Medium 23 | Large 26

supreme

ham, cabanossi, mushrooms, capsicum, onion, pineapple, olives

pepperoni

spicy pepperoni & cheese

margherita

traditional home-made pizza sauce, mozzarella & oregano

tropical

ham & pineapple

caprice

ham, mushroom, anchovies, olives

vegetarian

mushroom, capsicum, onion, pineapple, olives

napoletana

anchovies & olives

mexicana

pepperoni, capsicum, onion, chilli flakes

aussie BBQ

BBQ sauce, pepperoni, bacon, pineapple

frutti di mare (seafood)

Medium 27 | Large 30

alicudi

calamari, prawns, smoked mussels, anchovies

marina lunga

crispy prosciutto, prawns, zucchini, fresh rocket

san bartolo

prawns, baby spinach, cherry tomato, fresh chilli

quattro stagioni

ham, mushroom, roasted capsicum, prawns

bianchi (white base, no sauce)

Medium 26 | Large 29

patate

potatoes, Italian pork sausage, bocconcini, rosemary

quattro formaggi

gorgonzola, provolone, mozzarella, parmesan

carne (meat)

Medium 26 | Large 29

marina corta

(no mozzarella) prosciutto, fresh rocket, shaved parmesan

tiger special

ham, cabanossi, pepperoni, bacon

canneto

pork/veal meatballs, bocconcini, shaved parmesan, fresh basil

aquacalda

Italian pork sausage, roasted capsicum, bocconcini, fresh rocket

calzone

folded pizza filled w/ Italian salami, ricotta, mozzarella, basil

pollo (chicken)

Medium 26 | Large 29

lipari

chicken, mushroom, onion, fresh tomato, basil

porticello

chicken, semi-dried tomato, pesto, ricotta

BBQ chicken

BBQ Sauce, chicken, mushroom, onion

new orleans

chicken, bacon, capsicum, onion, pineapple

vegetariana (vegetarian)

Medium 25 | Large 28

panarea

fresh tomato, bocconcini, EVOO, oregano, fresh basil

salina

roasted capsicum, eggplant, zucchini, olives, artichoke, semi-dried tomato, fresh basil

extras

gluten free base | 5

veg/anchovies | 1

mozzarella | 2

meat/chicken | 3

seafood | 4

vegan-cheese | 5



pane e bruschetta

plain bread | 6

garlic bread | 9

bruschetta | 13 (3 pieces)
marinated tomatoes & basil

mixed olives | 10
served with toasted pane di casa

garlic pizza crust | 16

+with mozzarella cheese | 2

+with chilli, honey & cheese | 3 **new**

pizza bianca | 16
EVOO & herbs

gnocchi

gnocchi gorgonzola | 28 **V**

cooked in creamy gorgonzola sauce

gnocchi salsicce | 29

italian pork/veal sausage with chilli & baby spinach in
a napoletana sauce

gnocchi pesto | 28 **V**

cooked with basil pesto & cream

risotto

risotto marinara | 34 **GF**

fresh seafood cooked in a napoletana sauce

risotto pollo | 29 **GF**

chicken, mushrooms, semi-dried tomato & baby spinach
in rosa sauce

antipasti (entrees)

salt & pepper calamari | 23

lightly floured served with our
garlic & basil aioli

+with side of chips | 5

BBQ octopus | 24 **GF**

grilled & drizzled with lemon juice, EVOO & parsley

cozze napoli | 23 **GF**

local Spring Bay mussels cooked in our traditional
napoletana sauce, garlic, parsley, white wine & fresh chilli

garlic prawns | 25 **GF**

(specialty)

sizzling tiger prawns in a garlic & chilli hot pot
with napoletana sauce

antipasto plate | 32 (for two)

a selection of cured meats & cheeses served with
olives and pizza bianca

+vegetarian option available

beef arancini | 18

traditional Italian rice balls filled with beef ragu,
peas & mozzarella

polpette napoletana | 24

pork/veal meatballs cooked in napoletana sauce, topped
with grated parmesan & served with pane di casa

eggplant involtini | 22 **V**

pan fried eggplant filled with ricotta & topped with
napoletana, parmesan, basil & bocconcini

pasta

spaghetti bolognese | 26

traditional pork/veal bolognese sauce

penne arrabbiata | 26

bacon, mushrooms & chilli in napoletana sauce

beef lasagna | 27

traditional Pork/veal ragu with ham, topped with bechamel

fettucine boscaiola | 26

bacon, mushrooms & cream

spaghetti polpette | 28

pork/veal meatballs in napoletana sauce

spinach & ricotta ravioli | 28 **V**

cooked in a rosa sauce

penne siciliana | 26 **V**

eggplant, parmesan, olives & basil in napoletana sauce

spaghetti lipari | 31

tiger prawns, cherry tomatoes, rocket, garlic, chilli,
white wine & a dash of napoletana sauce

fettucine della casa | 27

bacon, mushroom & peas in a creamy pork/veal
bolognese sauce

penne salmone | 29

smoked salmon & asparagus in a rosa sauce

spaghetti marinara | 34

fresh seafood cooked in napoletana sauce

linguine paesano | 28

chicken, avocado, semi-dried tomatoes & pesto cream sauce

linguine primavera | 27 **VGN**

mushrooms, roasted capsicum, asparagus, roast pumpkin,
olives & cherry tomatoes & nut butter

secondi (mains)

All mains served with seasonal vegetables

veal boscaiola | 37

bacon & mushrooms in a creamy sauce

veal pizzaiola | 37

kalamata olives, shallots & parsley in napoletana sauce

veal marsala | 37

sweet sicilian marsala wine & cream

veal limone | 37

served with mushrooms in a light lemon & white wine jus

veal saltimbocca | 37

layers of ham in napoletana sauce & topped with
mozzarella cheese

chicken cacciatore | 34

mushrooms, basil, onion & olives in napoletana sauce

chicken parmigiana | 34

crumbed chicken cooked in napoletana sauce & topped
with eggplant & mozzarella

chicken mare | 38

prawns, mushrooms & avocado cooked in a rosa sauce

chicken shnitzel | 32

traditional crumbed chicken

pesce (seafood)

lemon sole | 40 **GF**

whole lemon sole grilled and served with chips & salad

barramundi | 38 **GF**

pan-cooked with cherry tomatoes, olives, capers & white wine
served with baked vegetables

mixed seafood grill | 60 **GF**

king prawns, octopus, mussels, barramundi & calamari served with salad & chips

insalate (salads)

italian salad | 16

mixed lettuce, tomato, cucumber, capsicum, onion & olives

+with feta | 2

+with prosciutto or vegan cheese | 5

rucola salad | 16

rocket, pear, walnuts, shaved parmesan with balsamic & EVOO

+with prosciutto or vegan cheese | 5

caprese salad | 18

slices of tomato topped with bocconcini EVOO & fresh basil

+with prosciutto or vegan cheese | 5

contorni (sides)

seasonal vegetables | 9

potato fries | 9

with aioli or tomato sauce

GF gluten free

VGN vegan

V vegetarian

EVOO extra virgin
olive oil

Gluten free pasta and vegan cheese available | 5

spirits

Vodka

Absolut | 11

Grey Goose | 14

Rum

Bacardi | 11

Malibu | 11

Bundaberg Original | 11

Gin

Gordon's | 11

Hendrick's | 14

Whisky Blends

Glenfiddich | 15

Johnny Walker Red | 11

Johnny Walker Black | 12

Chivas Regal | 12

Bourbon

Jim Beam | 11

Southern Comfort | 11

Jack Daniels | 12

Wild Turkey | 12

liqueurs

Amaretto | 11

Sambuca | 11

Cointreau | 12

Galliano | 11

Midori | 11

Kahlua | 11

Tia Maria | 11

Baileys | 11

Limoncello | 11

Grappa | 12



wine list

sparkling

Like It Like That Prosecco

G 12 | B 38

Riverland Region, SA

vini rosati

Maison Française Rosé

G 14 | B 44

Provence, France

vini bianchi

House White

G 13 | B 38

Tomich Hill Sauvignon Blanc

G 14 | B 45

Adelaide Hills, SA

Kim Crawford Sauvignon Blanc

G 13 | B 43

Marlborough, South Island, NZ

Corte Giaro Pinot Grigio Doc

G 15 | B 54

Veneto, Italy

Peter Drayton Wildstreak

Chardonnay

G 15 | B 46

Margaret River, WA

vini rossi

House Red

G 13 | B 38

King Crawford Pinot Noir

G 14 | B 45

Marlborough, NZ

Peter Drayton Falling Leaf

Tempranillo

G 11 | B 37

Hunter Valley, NSW

Antinori Santa Cristina

Sangiovese Merlot

G 15 | B 46

Tuscany, Italy

Jim Barry The Atherley

Shiraz

G 15 | B 47

Clare Valley, SA

Wills Domain Mystic Spring

Cab Sauvignon

G 14 | B 45

Margaret River, WA

cocktails, beers & liqueurs

aperitivi

Americano | 16

Campari, Sweet Vermouth, Soda

Negroni | 18

Gin, Campari, Vermouth Rosso

spritz

Aperol Spritz | 16

Aperol, Prosecco, Soda

Limoncello Spritz | 16

Limoncello, Prosecco, Soda

Hugo Spritz | 16

Elderflower Liqueur, Prosecco, Soda

classic cocktails

French Martini | 20

Chambray, Vodka, Pineapple Juice

Passionfruit Mojito | 20

Passionfruit, Fresh Mint Leaves, Bacardi, Lime, Soda

Strawberry Daiquiri | 20

Strawberries, Bacardi, Lime, Strawberry Liqueur

Espresso Martini | 20

Kahlua, Vodka, Coffee

Cosmopolitan | 20

Vodka, Cointreau, Lime, Cranberry

Whisky Smash | 20

Scotch Whisky, Lemon, Mint, Sugar Syrup, Bitters

Margarita | 20

Tequila, Triple Sec, Lime Juice, Lime

mocktails

Passionfruit &
Pineapple Spritzer | 12

Pineapple juice, passionfruit pulp, soda & fresh mint

Strawberry Fizz | 12

Fresh strawberries, lime juice, mint leaves, honey, strawberry syrup & soda

non-alcoholic

Soft Drinks | 5 (Coke, Coke No Sugar, Sprite)

Ginger Beer | 7

Chinotto | 7

Italian Sparkling Mineral Water | 8 (500ml)

Italian Still Water | 8 (500ml)

Lemon, Lime & Bitters | 6

Pink Lemonade | 5

birra

Peroni | 10

Menabrea | 11

Corona | 11

Hahn Premium Light | 10

Peroni Zero | 9

Tooheys New | 10

dolci

home made tiramisu | 14

nutella pizza | 21

topped with strawberries, a scoop of gelato & icing sugar

apple calzone | 19

sautéed apple with cinnamon, strawberries, a scoop of gelato & icing sugar

vanilla bean panna cotta | 14

topped with mixed berry coulis

stickydate pudding | 15

served warm with butterscotch sauce & a scoop of vanilla bean gelato

chocolate fudge brownie | 15

served warm with chocolate sauce & a scoop of gelato

gelato

(ask wait staff for flavours, can vary at times)

1 scoop | 6

2 scoops | 11

chocolate | burnt caramel & pecan | strawberry | cookies & cream
vanilla | lemon | mango | hazelnut | honey toffee malt

affogato | 12

a scoop of vanilla bean gelato served with a shot of coffee

frangelico affogato | 18

a scoop of vanilla bean gelato served with a shot of coffee & frangelico liqueur



coffee

short black | 4.5
cappuccino | 5.5
long black | 5
flat white | 5.5
piccolo latte | 4.5

macchiato | 4.5
cafe latte | 5.5
mocha | 5.5
vienna coffee | 6

extras
skim milk | .50c
extra coffee shot | .50c

tea 5

english breakfast | peppermint | green | earl grey | chamomile

liqueur coffee

romano | 11

double espresso, galliano liqueur, whipped cream

irish | 11

double espresso, irish whisky, whipped cream

jamaican | 11

double espresso, tia maria, whipped cream

coretto | 11

double espresso, grappa or sambuca

franco | 11

espresso & baileys

after dinner drinks & ports

espresso martini | 18

vodka kahlua liqueur, espresso, vaniall syrup

godfather | 17

scotch whisky, amaretto liqueur

Penfolds Club Australian Tawny | 8

Galway Pipe Grand Tawny | 8

Grappa | 8

Averna | 8

Limoncello | 8

Brandy Chatelle Napoleon | 8

Amaretto | 8

Frangelico | 8

Cognac Hennessy VS | 12

Mandarinetto | 8