

MINI SERVES (STUZZICHINI)

Marinated Olives served with bread and goat cheese	\$15
Bread Basket	\$5
Garlic Bread	\$9
Soup of the Day	\$14
Tomato Bruschetta (3 pc)	\$12
Avocado and Smoked Salmon Bruschetta (3 pc)	\$18
Hot Italian Cacciatore Sausage <i>Served with fetta, olives and char-grilled ciabatta bread</i>	\$22
Antipasto Misto (2 or 4)	\$40/\$80
Prawn and Avocado Salad <i>Fiori di latte and smoked salmon</i>	\$37
Fritto Misto <i>Prawns, calamari and scallops dusted with flour and lightly fried</i>	\$30
Trio of 2 Seared Scallops, 2 Grilled Prawns and Battered Whiting <i>Served on a celeriac puree with crispy pancetta, pistachio dust and asparagus</i>	\$33

Please note, no split billing
Credit card charges apply for all payments by credit card

MENU**Gnocchi Di Patate**

House made gnocchi tossed through a light cherry tomato and basil sauce with parmesan

Fettuccine Norma

Fettuccine with fresh tomato sugo served with eggplant and caprino cheese

Duck Ravioli

Creamy porcini mushroom sauce

Prawns & Calamari Umberto

With chilli, garlic, anchovies and a touch of tomato with taglierini

Risotto

Prawn, scallop, calamari, mussel, flavoured with tomato and a hint of chilli

Pesce Del Giorno (Fish of the day)

Served with seasonal vegetables

Beer Battered Whiting

Served with fries and homemade aioli

Seafood Platter

Grilled mixed jewels of the sea served with fries and salad

Guazzetto Di Pesce

Medley of seafood, served in a light tomato seafood sauce

Fillet of Beef (MSA graded)

Seasonal vegetables and red wine jus

Chicken Marco Polo

With a soy and chilli sauce served with seasonal vegetables

MAIN COURSE**\$30****\$29****\$40****\$35****\$34****\$38****\$35****\$64***For One Person***\$39****\$42***220 Grams***\$38****SIDE DISHES**

Fries, rosemary and lemon salt with aioli - \$9

Pear, walnut, pecorino and roquette salad - \$16/\$24

Broccoli with pancetta, vinaigrette, sultanas and toasted almonds - \$18