

MINI SERVES (STUZZICHINI)

Marinated Olives - \$6

Ciabatta - \$5

Served with olive oil

Garlic Bread - \$9

Soup of the Day - \$14

Hot Italian Cacciatore Sausage - \$18

Served with fetta, olives and char-grilled ciabatta bread

Antipasto Misto (2 or 4) - \$30/\$60

Tagliatina Di Manzo - \$19.5

Slices of angus beef layered with parmesan shavings, rosemary perfumed oil and seasonal vegetables

Fritto Misto - \$25

Prawns, calamari and scallops dusted with flour and lightly fried

Duo of 3 Seared Scallops and 3 Grilled Prawns - \$37

Served on a celeriac puree with crispy pancetta, pistachio dust and asparagus

Calamari Fritti - \$16

Calamari dusted with flour and lightly fried

MENU

Gnocchi Di Patate

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

\$30

Fettuccine Norma

House made fettuccine with fresh tomato sugo served on a bed of eggplant with caprino cheese

\$29

Pappardelle

House made long pasta, served with a braised lamb shoulder and porcini mushroom

\$30

Ravioli Di Anatra

Filled with duck meat, cream and mushroom sauce

\$32

Risotto Allo Zafferano

Prawn, scallops and calamari risotto flavoured with saffron and garnished with mussels

\$34

Fish of the Day

Grilled fillet of fish served with seasonal vegetables

\$38

Guazzetto Di Pesce

Medley of seafood, served in a light tomato seafood sauce

\$39

Fillet of Beef

Charcoal grilled with herbs and red wine reduction, served with seasonal vegetables

\$42

220 Grams

Spatchcock Chicken Marco Polo Style

With a soy and chilli sauce

Served with potatoes and seasonal vegetables

\$35

SIDE DISHES

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

Pear, pecorino and rocket salad - \$9/\$17.5

Broccoli with pancetta, lemon vinaigrette, sultanas and toasted almonds - \$15