

MINI SERVES (STUZZICHINI)

Marinated Olives	\$6
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 Served with fetta, olives and char-grilled ciabatta bread	\$18
Antipasto Misto (2 or 4)	\$30/\$60
Prawn and Avocado Salad Fiori di Latte and Smoked Salmon	\$35
Fritto Misto Prawns, calamari and scallops dusted with flour and lightly fried	\$25
Trio of 2 Seared Scallops, 2 Grilled Prawns and Battered Whiting Served on a celeriac puree with crispy pancetta, pistachio dust and asparagus	\$33

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 with eggplant and caprino cheese

\$29

Prawns & Calamari Umberto

With Chilli, Garlic, Anchovies and a Touch of Tomato with Taglierini

\$35

Ravioli Di Anatra

Filled with duck meat, cream and mushroom sauce

\$35

Risotto Allo Zafferano

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

\$34

Pesce Del Giorno (Fillet of Barramundi)

Baby carrots, charred corn, broccolini, salsa verde

\$38

Beer Battered Whiting

Chips, mesculin salad and homemade aioli

\$35

Seafood Platter

Mixed jewels of the sea grilled, served with fries and salad

\$55

Guazzetto Di Pesce

Medley of seafood, served in a light tomato seafood sauce

\$39

Fillet of Beef (MSA graded)

Duck fat roasted potatoes, kale, rosemary pumpkin and madeira jus

\$42

220 Grams

Spatchcock Chicken Marco Polo Style

With a soy and chilli sauce
duck fat roasted potatoes and seasonal vegetables

\$38

SIDE DISHES

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

Pear, walnut, pecorino and roquette salad - \$13/\$19.5

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