

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

Bresaola on Salad - \$18

Thin slices of cured beef, served with beetroot, watercress and caprino cheese on a spicy capsicum sauce

Tagliatina Di Manzo - \$19.5

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

Fritto Misto - \$16

Prawns, calamari and scallops dusted with flour and lightly fried

Seared Scallops - \$4.5 each

Served on a celeriac puree with crispy pancetta and pistachio dust

Chilli Calamari - \$14

Pan-fried calamari cooked with spiced red onions, cacciatore sausage and potatoes

Ravioli - \$18

Filled with prawns and snapper, served in a fennel and tomato seafood sauce

MENU	ENTRÉE	MAIN COURSE
Gnocchi Di Patate House made gnocchi tossed through a light cherry tomato and basil sauce with parmesan	\$21	\$26
Fettuccine Norma House made fettuccine with fresh tomato sugo served on a bed of eggplant with caprino cheese	\$22	\$27
Pappardelle House made long pasta, served with a braised lamb shoulder and porcini mushroom	\$22	\$27
Spaghetti Allo Scoglio Blue manna crab meat, moreton bay bugs and tiger prawns tossed with garlic, chilli and spaghetti	\$25	\$33
Risotto Allo Zafferano Prawn, scallops and calamari risotto flavoured with saffron and garnished with mussels	\$25	\$33
Fish of the Day Grilled fillet of fish served with seasonal vegetables	\$27	\$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	\$30 <i>150 Grams</i>	\$42 <i>220 Grams</i>
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 roquette salad - \$9/\$17.5
- Duck fat roasted potato gremolata - \$12
- Broccoli with pancetta, lemon vinaigrette, sultanas and toasted almonds - \$12