

PANE

Garlic & butter infused sour dough bread

\$5

Herb & butter infused sour dough bread

\$5

OLIVE

Marinated Italian olives with garlic, rosemary, olive oil.

+ Toasted stone baked sour dough bread

\$8

FOCACCIA

Cherry tomato, garlic & oregano

\$10

Rosemary, sea salt & extra virgin olive oil

\$10

Olive tapenade & provolone cheese

\$10

Buffalo Mozzarella & mixed herbs

\$10

ANTIPASTO PER DUE

Tasmanian smoked salmon, avocado, chargrilled tiger prawns, Parma ham, buffalo mozzarella, cherry tomatoes, sautéed mushrooms, calamari, marinated artichokes, roasted vegetables, Sicilian green olives + stone baked sourdough bread

\$32

BRUSCHETTA

BRUSCHETTA STRACCIATELLA DI BUFALA

Buffalo mozzarella with cherry tomatoes, extra virgin olive oil, aged balsamic vinegar & fresh basil

\$16

BRUSCHETTA POMODORO E BASILICO

Cherry tomatoes, Spanish onions & fresh basil topped with aged balsamic vinegar & extra virgin olive oil

\$14

BRUSCHETTA SALMONE

Tasmanian smoked salmon with crème fraîche, dill, capers, extra virgin olive oil & aged balsamic vinegar

\$17

BRUSCHETTA ACCIUGHE E POMODORINI

Anchovies with cherry tomatoes, chilli, garlic, oregano & parsley topped with aged balsamic vinegar & extra virgin olive oil

\$15

INSALATA

RUCOLA

Rocket, lemon, pine nuts & shaved parmesan

\$9

CAESAR

Baby romaine, crispy free range bacon, croutons, anchovies, parmesan, poached egg & our home made caesar dressing

\$14

TONNO

Sardinian tuna blended with beans, chilli, capers, Spanish onions, lemon, herbs & extra virgin olive oil

\$16

CAPRESE

Rocket, cherry tomatoes, avocado, buffalo mozzarella, basil, aged balsamic vinegar & extra virgin olive oil

\$18

ROMANA

Buffalo mozzarella, Parma ham, marinated roman artichokes, walnuts, rocket, Sicilian green olives, aged balsamic vinegar & extra virgin olive oil

\$18

CAESAR POLLO

Baby romaine, crispy free range bacon, croutons, anchovies, parmesan, chargrilled chicken, poached egg & our home made caesar dressing

\$18

CAESAR SALMONE

Baby romaine, crispy free range bacon, croutons, anchovies, parmesan, Tasmanian smoked salmon, poached egg & our home made caesar dressing

\$19

SICILIANA

Baby romaine, chargrilled king prawns, white wine, chilli, herbs, lemon & extra virgin olive oil

\$22

INTERMEZZI

COZZE NAPOLI

Local mussels in garlic, tomato, white wine, parsley & chilli
+ stone baked sourdough bread

\$21

COZZE MARINARA

Local mussels in white wine, garlic, lemon & parsley
+ stone baked sourdough bread

\$21

CALAMARI FRITTI

Salt + pepper baby calamari, home made tartare

\$22

PARMIGIANA DI MELANZANE

Oven baked layers of eggplant, mozzarella cheese, basil, tomato & parmesan
+ Garden salad

\$23

CALAMARI ADRIATICO

Chargrilled baby calamari with lemon, garlic, black pepper, chilli, parsley & extra virgin olive oil
+ Served on mashed potatoes

\$24

FRITTO DEL MEDITERRANEO

King prawns, baby calamari, & zucchini, sea salt, black pepper, lemon & garlic aioli

\$26

ZUPPA

MINISTRONE

Classic vegetable soup, totally GF & DF
+ stone baked sour dough bread or GF bread

+ 'Seasonal Chef specials, available during our colder months. Please ask our friendly waitstaff'

\$15

BRODETTO DI MARE

Traditional shell fish & seafood soup
+ stone baked sourdough bread

\$29

RISOTTI

RISOTTO VERDURE

Roasted seasonal vegetables, caramelised onions, garlic, pine nuts, spinach, & parmesan

\$24

RISOTTO FUNGHI E ASPARAGI

Porcini & field mushrooms, white truffles, white wine, onion, garlic & asparagus

\$25

RISOTTO DI MARE

Mixed shell fish, garlic, white wine & tomato

\$29

VITELLO

VITELLO FUNGHI

*Veal scaloppine, field mushrooms, white truffle emulsion, cream & white wine
+ Seasonal green vegetables*

\$38

VITELLO SORRENTINA

*Veal scaloppine, capers, oregano, olives, garlic, chilli, tomato & anchovies
+ Seasonal green vegetables*

\$38

VITELLO MILANESE

*Veal scaloppine lightly crumbed
+ Garden salad*

\$38

VITELLO PARMIGIANO

*Veal scaloppine, ham, fontina cheese, white wine, tomato & cream
+ Seasonal green vegetables*

\$38

PICCATINA AL LIMONE

*Veal scaloppine, white wine, lemon & parsley
+ Seasonal green vegetables*

\$38

POLLAME

POLLO MILANESE

*Crumbed chicken scaloppine
+ Rocket & tomatoes*

\$34

POLLO AL VINO BIANCO E LIMONE

*Chicken scaloppine, lemon, white wine & parsley
+ Garden salad*

\$34

POLLO SAN MARZANO

*Chicken supreme, mushrooms, olives, caramelised onion, garlic, chilli, white wine, tomato & oregano
+ Seasonal green vegetables*

\$34

POLLO AL TARTUFO

*Chicken supreme, white truffle emulsion, asparagus, field mushrooms, white wine & cream
+ Seasonal green vegetables*

\$34

SPECIALITA PESCE

BARRAMUNDI FILLET

Oven baked, braised artichokes, roasted pumpkin, wilted spinach & aged balsamic

\$38

ROCKLING FILLET

*Pan seared with lime & extra virgin olive oil
+ Seasonal green vegetables*

\$38

WHOLE NZ FLOUNDER

*Chargrilled with chilli & garlic sauce
or
lemon & white wine sauce
+ Salad & chips*

\$38

FILETTO DI SALMONE

*Chargrilled with lemon & white wine sauce
or chilli & garlic sauce or saffron sauce
+ Seasonal green vegetables*

\$38

FISH & CHIPS

*Rockling fillets battered or chargrilled.
Served with chips, garden salad & home made tartare*

\$29

MANZO

COSTATA DI MANZO 350 GRM - RIB EYE

*Flame grilled
+ Seasonal green vegetables
+ Rosemary & garlic roasted potatoes*

*// garlic butter // barolo 'red wine' // black pepper //
// white truffle, field mushrooms & cream*

\$42

FILETTO DI MANZO ALLA GRIGLIA 250 GRM - EYE FILLET

*Aged beef tenderloin flame grilled
+ Seasonal green vegetables
+ Rosemary & garlic roasted potatoes*

*// garlic butter // barolo 'red wine' // black pepper //
// white truffle, field mushrooms & cream*

\$42

CONTORNI

CHIPS	\$7
MASHED POTATOES	\$8
MIXED GREEN SALAD	\$8
SAUTÉED MUSHROOMS	\$9
SPINACH WITH GARLIC AND CHILLI	\$9
FRESH GREEN SEASONAL VEGETABLES	\$9
ROSEMARY & GARLIC ROASTED POTATOES	\$8

HAND MADE PASTA

GNOCCHETTI DI RICOTTA LIGURE

Ricotta gnocchi, basil pesto

\$25

PAPPARDELLE CREMA E FUNGHI

Pancetta, mushrooms, cream, parmesan, onion, garlic & parsley

\$25

PAPPARDELLE CON SUGO DI VITELLO

Veal ragu, tomato & herbs

\$25

PENNE AMATRICIANA

Pancetta, tomato, onion, mushrooms, garlic & herbs

\$25

CAMPANELLE AL TARTUFO

Porcini mushrooms, white truffle emulsion, spinach, pine nuts, onions, garlic, Grana Padana & cream

\$25

RAVIOLI DI AGNESE

Ricotta & spinach ravioli, mushrooms, napoli, onion, garlic, cream & herbs

\$25

PENNE PUTTANESCA

Anchovies, capers, black olives, oregano, chilli, garlic & parsley

\$25

CAPPELLACCIO DI ZUCCA E PARMIGIANO

Pumpkin, parmesan, garlic, pine nuts, black butter & sage

\$25

TORTELLO AL GRANCHIO E NERO DI SEPIE

Clams, mussels, white wine, cherry tomatoes, garlic, saffron & herbs

\$29

AGNOLOTTO D'ANATRA

Duck, Barolo wine, garlic, sage & parmesan

\$29

SPAGHETTI MARINARA IN BIANCO

Mixed shellfish & seafood, garlic, parsley & extra virgin olive oil

\$29

SPAGHETTI MARINARA CON POMODORO

Mixed shellfish & seafood, garlic, parsley & tomato

\$29

SPAGHETTI GAMBERI E CAPESANTE

King prawns + scallops, white wine, garlic, chilli, herbs & extra virgin olive oil

\$29

PENNE SALMONE

Tasmanian smoked salmon, garlic, onion, olives, pistachio nuts, tomato, cream & parsley

\$29

PIZZA

MARGHERITA

San Marzano tomato, fiore di latte, basil, oregano, parmigiano, extra virgin olive oil

\$17

NAPOLI

San Marzano tomato, fiore di latte, olives, anchovies & oregano

\$18

CAPRICCIOSA

San Marzano tomato, fiore di latte, basil, ham, mushrooms, olives & anchovies

\$19.5

TROPICALE

San Marzano tomato, fiore di latte, ham, & pineapple

\$19

VESUVIO

San Marzano tomato, fiore di latte, basil, hot salami, mushrooms, peppers & olives

\$19

QUATTRO STAGIONI

San Marzano tomato, fiore di latte, ham, marinated artichokes, mushrooms, grilled capsicum, olives & oregano

\$22

BRAVO

San Marzano tomato, fiore di latte, pumpkin, pancetta, fontina cheese & rosemary

\$19.5

CAMPANELLA

San Marzano tomato, fiore di latte, oregano, Italian sausage, spinach & chilli

\$20

ARRABIATA

San Marzano tomato, fiore di latte, hot salami, chilli, gorgonzola, parmigiano, olives & basil

\$20

SORRENTO

San Marzano tomato, fiore di latte, tiger prawns, garlic & parsley

\$22

POSITANO

In bianco, fiore di latte, prosciutto, mushrooms, basil & truffle oil

\$22

BOSCO

San Marzano tomato, fiore di latte, grilled eggplant, grilled zucchini, onion, peppers & garlic

\$19.5

GLUTEN FREE PIZZA BASE

+ADD \$5

DESSERT

BAILEY'S BRULEE

Served with vanilla bean ice cream

\$14

VANILLA & WHITE CHOCOLATE PANNA COTTA

Served with mixed berries & kiwi coulis

\$13

TIRAMISU

Served with vanilla bean ice cream

\$14

STICKY DATE PUDDING

Served with vanilla bean ice cream or fresh cream

\$14

ITALIAN CASSATA

Layers of smooth nougat, Chantilly cream, Strega liqueur, chocolate gelato & mixed candied fruits

\$12

MIXED ICE CREAM

Flavours – Vanilla Bean, Chocolate or Strawberry

\$11

SORBET - GLUTEN FREE & DAIRY FREE

Flavours – Mango, Raspberry, or Coconut & Lime

\$11

CRESPOLINE AL MANDARINO

Crêpes filled with vanilla bean ice cream poached with Mandarin Liqueur & mixed berries

\$14

NUTELLA PIZZA

Nutella filled Calzone with strawberries and vanilla bean ice cream

\$12

ITALIAN DISASTER CAKE

+VIA CAMPANELLA SIGNATURE DESSERT+

A vanilla & fresh cream sponge cake, filled with mixed fruits of peaches, pears & apples, drizzled with Vanilla Galliano, Cointreau & Tia Maria, topped with fresh meringue, then baked in the oven
Served with vanilla bean ice cream

\$14

CHEESE

ITALIAN CHEESE SELECTION +

Variety of exclusively imported Italian cheeses, including soft and hard cheeses with a selection of fresh seasonal fruits, truffle honey, nuts and house baked bread

\$25

LIQUEUR COFFEE

AFFOGATO	\$8
AFFOGATO LIQUEUR	\$14
IRISH COFFEE	\$14
TIA MARIA COFFEE	\$14

COFFEE

LATTE	\$4.5
ESPRESSO	\$4
FLAT WHITE	\$4.5
CAPPUCCINO	\$4.5
SHORT MACCHIATO	\$4
LONG BLACK	\$4.5
LONG MACCHIATO	\$4.5
MOCHA	\$4.5
DOUBLE ESPRESSO	\$4.5
HOT CHOCOLATE	\$5.5
ICED CHOCOLATE	\$5.5
ICED COFFEE	\$6.5
BABY CHINO	\$1
MILKLAB + SOY MILK	\$1
MILKLAB + ALMOND MILK	\$1
MILKLAB + LACTOSE FREE	\$1

TEA DROP TEA COLLECTION

PEPPERMINT	\$5.5
ENGLISH BREAKFAST	\$5.5
SUPREME EARL GREY	\$5.5
LEMONGRASS GINGER	\$5.5
CHAMOMILE BLOSSOMS	\$5.5
ORIENTAL JASMINE GREEN	\$5.5
ARKADIA CHAI	\$5.5
ARKADIA STICKY CHAI LEAVES	\$6.5

LIQUEUR'S

BAILEYS	\$9
KAHLUA	\$9
DRAMBUIE	\$12
TIA MARIA	\$11
COINTREAU	\$11
FRANGELICO	\$10
GRAND MARNIER	\$12
WHITE SAMBUCCA	\$12
BLACK SAMBUCCA	\$12
AMARETTO DI SARONNO	\$12
GALLIANO WHITE SAMBUCCA	\$12

WHISKY

GLENFIDDICH 12YO	\$18
CHIVAS REGAL 12YO	\$12
JAMESON IRISH WHISKY	\$10
JOHNNIE WALKER RED	\$9
JOHNNIE WALKER BLACK	\$11
JOHNNIE WALKER GOLD	\$13
JOHNNIE WALKER BLUE	\$27

BRANDY, COGNAC & ARMAGNAC

CHATELLE NAPOLEON V.S.O.P BRANDY	\$10
VECCHIA ROMAGNA BRANDY ITALY	\$11
MENORAVAL CLAVADOS PRESTIGE	\$12
HENNESSY V.S.O.P COGNAC	\$16
JANNEAU GRAND ARMAGNAC V.S.O.P	\$18
COURVOISIER XO COGNAC	\$25

DIGESTIF

CYNAR	\$10
GRAPPA	\$13
LAZZARONI	\$10
FERNET BRANCA	\$13
AMARO AVERNA	\$12
AMARO LUCANO	\$12
LIMONCELLO DI CAPRI	\$10
AMARO MONTENEGRO LIQUORE ITALIANO	\$12

PORT

GRAHAM'S 'THE TAWNY RESERVE'	\$13
PENFOLD'S 'GRANDFATHER' RARE TAWNY	\$18

DESSERT WINE

	G	B
RUGGERI 'ARGE' PROSECCO NV <i>Valdobbiadene, Veneto, Italy</i>	\$13	\$49
MONTEVECCHIO MOSCATO (SWEET) <i>Heathcote Vic</i>	\$12	\$47