

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

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 fraiche, 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

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

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*

SICILIANA

*Baby romaine, chargrilled king prawns, white
wine, chilli, herbs, lemon & extra virgin olive oil
\$22*

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*

VIA CAMPANELLA SIGNATURE SALAD

*Radicchio, rocket, caramelised rhubarb, fennel,
candied walnuts, lemon infused goats cheese,
olive oil + white wine vinegar dressing \$19*

INTERMEZZI

COZZE NAPOLI

Local mussels in garlic, tomato, white wine, parsley & chilli \$23
+ stone baked sourdough bread

COZZE MARINARA

Local mussels in white wine, garlic, lemon & parsley \$23
+ stone baked sourdough bread

CALAMARI FRITTI

Salt + pepper baby calamari, home made tartare \$24

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 \$25

FRITTO DEL MEDITERRANEO

King prawns, baby calamari, & zucchini, sea salt, black pepper, lemon & garlic aioli \$27

RISOTTI

RISOTTO FUNGHI E ASPARAGI

Porcini & field mushrooms, white truffle emulsion, white wine, onion, garlic & asparagus \$25

RISOTTO DI MARE

Mixed shell fish, garlic, white wine & napoli \$29

RISOTTO D'ANATRA

Slow cooked duck, white truffle emulsion, porcini mushrooms, white wine, onion, garlic & herbs \$29

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

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 \$38
+ Seasonal green vegetables

VITELLO MILANESE

Veal scaloppine lightly crumbed \$38
+ Rocket & tomatoes

VITELLO PARMIGIANO

Veal scaloppine, ham, fontina cheese, white wine, tomato & cream \$38
+ Seasonal green vegetables

PICCATINA AL LIMONE

Veal scaloppine, white wine, lemon & parsley \$38
+ Seasonal green vegetables

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

STROGANOFF

Aged Beef tenderloin, demi glace, mushrooms, red wine, brandy, garlic, shallots & cream

+ Served with seasonal green vegetables & mashed potatoes

\$42

SPECIALITA PESCE

BARRAMUNDI FILLET

Oven baked, braised artichokes, roasted pumpkin, wilted spinach & aged balsamic
\$38

PESCE MARINATO CON ERBE E SPEZIE MEDITERRANEE

Chargrilled Rockling Fillet infused with mediterranean herbs and spices
+ *Crispy sweet potato Rösti & Gremolata*
\$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

POLLAME

POLLO MILANESE

Crumbed chicken scaloppine
+ *Rocket & tomatoes*

\$34

POLLO SAN MARZANO

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

\$34

ANATRA

ARROSTO D'ANATRA

Half Roasted Duck
with Campari + orange sauce
+ *Served with seasonal green vegetables*
+ *Rosemary garlic roasted potatoes*
\$39

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, napoli & herbs \$25

PENNE AMATRICIANA
Pancetta, napoli, onion, mushrooms, garlic & herbs \$25

CAMPANELLE AL TARTUFO
Porcini mushrooms, spinach, pine nuts, cream, white truffle emulsion, onion, garlic & Grana Padana \$25

RAVIOLI DI AGNESE
Ricotta & spinach ravioli, mushrooms, napoli, onion, garlic, cream & herbs \$25

PENNE PUTTANESCA
Anchovies, capers, black olives, oregano, chilli, napoli, garlic & parsley \$25

CAPPELLACCIO DI ZUCCA E PARMIGIANO
Pumpkin, parmesan, garlic, pine nuts, black butter & sage \$25

AGNOLOTTO D'ANATRA
Duck, Barolo wine, garlic, sage, cream & 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 & napoli \$29

SPAGHETTI GAMBERI E CAPESANTE
King prawns + scallops, white wine, garlic, chilli, herbs & extra virgin olive oil \$29

PENNE SALMONE
Fresh Atlantic Salmon, garlic, onion, olives, pistachio nuts, napoli, cream & dill \$29