

## INSALATA

### RUCOLA

*Rucola leaves with pear, walnuts, Parmesan & Balsamic vinegar \$11*

### CAPRESE

*Heirloom tomatoes, Mozzarella Di Bufala & Pesto \$19*

### NAPOLETANA

*Warm salad of roast pumpkin, zucchini, capsicum, eggplant, spinach, pine nuts  
garlic & herbs \$17*

## SIDES

*Fries \$8*

*Roast potatoes \$9*

*Sautéed mushrooms \$9*

*Seasonal greens \$12*

## DOLCI

*Tiramisu \$14*

*Panna cotta \$13*

*Italian Disaster \$14*

*Brûlée \$14*

*Crespoline \$14*

## ANTIPASTI

### OSTRICHE

*'Oysters Natural'*

*Shallots, citrus & Prosecco vinegar \$4.50 ea*

*1/2 Doz \$27*

*or*

*Doz \$54*

### BRUSCHETTA

*Stracciatella Di Bufala*

*Confit tomato & Balsamic vinegar \$18*

### COZZE

*Mussels served in either a  
Napoli*

*or*

*Lemon wine sauce \$25.95*

### GRILLED CALAMARI

*Brushed with chilli garlic, herbs & lemon \$24.90*

### CALAMARI SALE e PEPE

*Polenta crumbed calamari served with Aioli \$24.90*

### AFFETATI MISTI Con FORMAGGIO

*A selection of cured meats & Cheese \$29.95*

### PARMIGIANA Di MELANZANE

*Oven baked eggplant with mozzarella,  
basil & Napoli \$22.90*

## PASTA

### PAPPARDELLE Con Sugo di VITELLO

*Slow cooked ragu of veal, tomato, onion, garlic & herbs \$28.95*

### LINGUINE AGLIO OLIO

*Garlic, olive oil, chilli, anchovies and capers \$24.95*

### CANNELLONI TARTUFO

*Truffle, porcini mushrooms, spinach, ricotta, béchamel & Grana Padano \$28.95*

### LINGUINE MARINARA BIANCO

*Mixed shellfish, garlic, lemon & herbs \$34.95*

### CAPPELLACCIO Di ZUCCA e PARMIGIANO

*Butter sage & pine nut sauce \$27.95*

### STROZZAPRETI Con ZUCCHINI e GAMBERI

*Prawns, zucchini, chilli and garlic \$32.95*

### STROZZAPRETI PESTO

*Garlic, basil, pine nuts, lemon, & parmesan \$26.95*

## PESCE

### WHOLE FLOUNDER

*With chips & garden salad \$38.95*

*Choice of sauces -  
Lemon & white wine  
or  
Chilli & garlic*

### BARRAMUNDI FILLET

*Spinach, roasted artichoke, pumpkin puree  
& aged balsamic \$38.95*

## VITELLO

### FUNGHI

*With seasonal greens \$37.95*

### SORRENTINO

*With seasonal greens \$37.95*

### MILANESE

*With saffron potato mash & rucola salad \$37.95*

### PARMIGIANO

*With prosciutto, mozzarella, Napoli sauce, rucola salad & french fries \$37.95*

### AI LIMONE

*With crushed potatoes \$37.95*

## MANZO

### RIB EYE 350gm

Cape Grim Tasmania

*Served with rucola salad & fries \$43*

### EYE FILLET 250gm

Cape Grim Tasmania

*Served with rucola salad & fries \$43*

*Choice of sauces-  
red wine jus,  
green and pink peppercorn sauce  
or  
Tartufo & funghi sauce*

## ARROSTO D'ANATRA

### TWICE COOKED HALF DUCK

*On a bed of seasonal greens, crushed new potatoes & Campari orange sauce  
\$37.95*