



Entrée

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| CALAMARI FRITTI | 19 |
| Fried squid served with rocket salad & aioli | |
| GAMBERI AL' AGLIO | 23 |
| King prawns tossed with garlic, olive oil, chilli & parsley served with crusty bread | |
| ARANCINI ALLA SICILIANA (V) | 14 |
| Porcini, sage & truffle Arancini with Napoli sauce & crispy sage (3 pcs) | |
| GARLIC BREAD | 10 |
| Toasted Italian bread brushed with garlic, butter & herbs | |
| Add Cheese 4 | |

Salads & Sides

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| SALMON SALAD | 24 |
| Chargrilled Atlantic Salmon served with spinach, rocket, cherry tomatoes & Spanish onion with lemon vinaigrette | |
| MEDITERRANEAN SALAD (V) | 17 |
| Mixed leafy greens, cucumber, Spanish onion, Cherry Tomato, olives & feta cheese with Italian dressing | |
| Add Chicken 5 Add Salmon 10 | |
| CHICKEN SLAW SALAD | 19 |
| Slaw, cherry tomato, Cucumber, onion and poached chicken with slaw dressing | |
| THICK CUT CHIPS | 8 |
| ROCKET & SHAVED PARMIGIANO SALAD | 8 |
| CHARGRILLED BROCCOLINI | 12 |
| Sautéed with chilli & garlic served with chargrilled lemon wedge | |

Handstretched Pizza

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| MARGHERITA (V) | 21 |
| Fior di latte, basil, extra virgin olive oil & tomato base | |
| PEPPERONI | 25 |
| Fior di latte, hot salami, roast capsicum, olives & tomato base | |
| POLLO | 25 |
| Fior di latte, pulled chicken, onion, Capsicum on tomato base | |
| VEGETARIANA (V) | 24 |
| Fior di latte, zucchini, Spanish onion, roast capsicum, roast eggplant on a white base | |
| PARMA | 26 |
| Fior di latte, Prosciutto, fresh rocket, Grana Padano & tomato base | |
| CAPRICCIOSA | 25 |
| Fior di Latte, ham, artichokes, mushroom, olives & tomato base | |
| CARNEVALE | 25 |
| Fior di latte, bacon, pork & fennel sausage, hot salami & tomato base | |
| FUNGHI (V) | 25 |
| Fior di latte, mixed mushrooms, truffle oil & shaved parmesan | |
| GAMBERI | 28 |
| Fior di latte, King Prawns, garlic, chilli, zucchini & cherry tomato garnished with rocket and lemon wedge | |
| GF BASE AVAILABLE +3 | |

Mains

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| ATLANTIC SALMON (GF) | 35 |
| Crispy skin Atlantic salmon served with rosemary potatoes, sautéed garlic, spinach with lemon butter & caper sauce | |
| SALTIMBOCCA DI POLLO (GF) | 34 |
| Chicken breast medallions wrapped with Prosciutto & sage, pan-fried with butter, white wine & herbs, served with spinach & rosemary potatoes. | |
| MORETON BAY BUGS & GAMBERI ALLA GRIGLIA (GF) | 44 |
| Grilled Moreton Bay Bugs and King Prawns with garlic, lemon & fresh herbs served with rocket & tomato salad | |
| BLACK ANGUS PREMIUM RIB FILLET (250 GMS) (GF) | 38 |
| Served with rosemary potatoes & brocolini with choice of Mushroom - Creamy Green Peppercorn - Creamy Mushroom | |
| BEEF & REEF (GF) | 60 |
| 250g Black Angus Premium Rib Fillet, Moreton Bay Bugs and King Prawns served with rosemary potatoes & brocolini | |

Pasta

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| SPAGHETTI MARINARA | 36 |
| Spaghetti tossed with Kinkawooka Mussells, Fish, Prawns & Moreton Bay Bug in a tomato, basil & garlic sauce | |
| TORTELLINI ALFREDO | 25 |
| Veal filled tortellini tossed in a cream & Parmigiano sauce with bacon & fresh mushrooms | |
| FETTUCCINE POLLO | 25 |
| Fettuccine tossed with chicken, spinach & sun-dried tomatoes in a cream sauce | |
| GNOCCHI AMATRICIANA | 24 |
| Gnocchi tossed with bacon, chilli & garlic in a tomato & basil sauce | |
| SPAGHETTI POLPETTE | 24 |
| Spaghetti tossed with pork & veal meatballs in a rich tomato sugo topped with shaved Parmesan | |
| GNOCCHI PRIMAVERA (V) | 24 |
| Gnocchi tossed with mix grilled vegetables, garlic & touch of chilli in Napoli sauce | |
| SPAGHETTI CARBONARA | 25 |
| Spaghetti tossed with bacon, egg & Parmegiano | |
| SPAGHETTI CON GRANCHIO | 28 |
| Spaghetti tossed with olive oil, garlic, cherry tomatoes & Crabmeat | |
| FETTUCCINE GAMBERI | 28 |
| Fettuccine tossed with King Prawns, zucchini, cherry tomatoes & olive oil | |
| RAVIOLI CON RICOTTA È SPINACI | 26 |
| Ricotta & Spinach filled ravioli in a rosè sauce | |
| GF PENNE AVAILABLE +3 | |

Desserts

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| TIRAMISU | 13 |
| Sponge cake soaked in espresso & Tia Maria layered between mascarpone cheese | |
| VANILLA BEAN PANNACOTTA (GF) | 13 |
| Vanilla bean pannacotta served with fresh fruits & mixed berry coulis | |
| CREPES SUZETTE | 15 |
| Delicate thin crepes in a sugar & orange liqueur syrup served with fresh strawberries & vanilla gelato | |
| CHOCOLATE & ALMOND BROWNIE | 14 |
| Rich, warm chocolate and almond brownie served with delicious chocolate sauce & vanilla gelato | |

DRINKS

Sparkling & Rosé

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| PASQUA PROSECCO PICCOLO DOC (187 ML) Veneto, Italia | 15 |
| MOSCATO (187 ML) , Australia | 15 |
| PICCINI PROSECCO DOC , Treviso, Italia | 56 |
| CUVÉE HABITAT BRUT , Central Ranges, Australia | 52 |
| VEUVE CLICQUOT BRUT NV , France | 159 |
| ARTEA ROSE , Provence, France | 13 60 |

Red Wine

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| HABITAT CABERNET MERLOT , Central Ranges, Australia | 11 50 |
| CORK CUTTER PINOT NOIR , Tasmania, Australia | 12 56 |
| PASQUA MERLOT IGT , Veneto, Italia | 12 56 |
| TEUSNER RIEBKE SHIRAZ , Barossa Valley, Australia | 13 60 |
| FANTINI MONTEPULCIANO D'ABRUZZO , Abruzzo, Italia | 12 56 |
| POGGIO CIVETTA Chianti Classico DOCG 2017, Tuscany, Italia | 16 75 |

White Wine

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| HABITAT SEMILLON SAUVIGNON BLANC , Central Ranges, Australia | 11 50 |
| PASQUA PINOT GRIGIO DOC , Veneto, Italia | 12 56 |
| BLOOM SAUVIGNON BLANC , Marlborough, New Zealand | 13 60 |
| SHUT THE GATE RIESLING , Clare Valley, SA | 12 56 |
| DOG RIDGE BUTTER FINGERS CHARDONNAY , McLaren Vale, Australia | 13 60 |

Beers & Ciders

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| PERONI NASTRO PERONI LEGGERA (LIGHT) | Schooner 10 Pint 14 |
| CASCADE PREMIUM LIGHT XXXX GOLD | 9 |
| CROWN LAGER CORONA JS 150 LASHES | 10 |
| ASAHI PREMIUM STONE & WOOD HEINEKEN | 11 |
| APPLE CIDER PEAR CIDER | 10 |

Cocktails

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| ESPRESSO MARTINI Grey Goose Vodka, Kahlua, Crème de Cacao & fresh espresso | 18 |
| LYCHEE MARTINI Grey Goose Vodka, Lychee Liqueur & Lychee Juice | 18 |
| FRENCH MARTINI Grey Goose Vodka, Chambord, Pineapple juice & Red cherries | 18 |
| VODKA SUNRISE Grey Goose Vodka, orange juice, Grenadine syrup & orange slice | 16 |
| FROZEN STRAWBERRY DAIQUIRI Bacardi Rum, Strawberry Liqueur, Fresh Strawberries & Lime juice | 18 |
| OLD FASHIONED Whiskey or bourbon, sugar syrup, Angostura bitters & soda water | 18 |
| TOBLERONE Baileys, Kahlua, Crème de Cacao, Cream & Honey | 18 |
| LONG ISLAND ICE TEA Cointreau, Grey Goose Vodka, Tequila, Bacardi Rum, Lime Juice & Cola | 18 |
| NEGRONI Campari, Gin, Sweet Red Vermouth & Orange Slice | 16 |

Spritz

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| LA DOLCE VITA SPRITZ Limoncello, Prosecco, Soda water & Lemon Slice | 15 |
| APEROL SPRITZ Aperol, Prosecco Soda water & Orange Slice | 15 |
| CAMPARI SPRITZ Campari, Prosecco, Soda water & Orange Slice | 15 |
| MIDORI SPRITZ Midori, Prosecco, soda water & Fresh Lime | 15 |

Spirits

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| RUM Bacardi 10 Sailor Jeremy 12 Bundaberg 10 | TEQUILA Patron XO Café 12 Patron Silver 14 |
| VODKA Grey Goose 13 Absolut 10 | SAMBUCA/GRAPPA Galliano White Sambuca 10 Galliano Black Sambuca 10 Luigi Francoli Grappa 12 |
| GIN Bombay Sapphire 12 Hendrick's 14 | BRANDY Remy Martin VSOP 14 Hennessy VSOP 12 |
| BOURBON Makers Mark 12 Gentleman Jack 12 | PORT Penfolds Grandfather 12 |
| WHISKEY Jameson 10 Lagavulin 16yo 16 Glenmorangie 10yo 14 Chivas Regal 12yo 12 Laphroig 16yo 16 Glenlivet 15 yo 16 | LIQUERS 10 Limoncello Frangelico Amaretto Averna Campari Baileys Kahlua Cointreau Midori |

NO BYO • ONE BILL PER TABLE • AMEX INCURS 2.5% SURCHARGE • PUBLIC HOLIDAY 15% SURCHARGE • EXTRA TOPPING \$3
TAKE AWAY BOXES EXTRA 50 CENTS • NO TAKEAWAY GELATO WITH THE DESSERTS • NO OUTSIDE FOOD ALLOWED