

LUNCH MENU

Bruschetta al Pomodoro \$16

tomato, fresh basil, olive oil & red onion on toasted pane di casa bread

Insalata di Finocchio e Arancio \$18

Fennel, orange, rocket, olive oil, balsamic vinegar & cracked pepper

Fish & Chips \$20

Beer battered flathead tails with steak chips and salad

Beef Burger \$22

House-made wagyu beef pattie, lettuce, American cheese, maple bacon, egg & relish, served w/ steak chips

Schnitzel Burger \$22

Crumbed chicken breast, cheese, lettuce, tomato & chipolte mayo, served w/ steak chips

Risotto ai Funghi \$25

Spinach, mushrooms, garlic, parmesan & herbs

Gnocchi al Pesto \$25

Pan-tossed gnocchi in a fresh basil pesto sauce w/ cherry tomatoes & grana padano

Salt & Pepper Calamari \$25

Served on a continental salad w/ olive oil & balsamic vinegar

Spaghetti alle Vongole \$26

Clams pan-tossed in a garlic & white wine sauce w/ olive oil & parsley

VEGETARIAN & GLUTEN FREE OPTIONS ARE AVAILABLE

PLEASE NOTIFY YOUR WAITSTAFF OF ANY FOOD INTOLERANCE OR ALLERGIES

While we try our best to accommodate for gluten intolerances, we would like to advise that our food is prepared in a kitchen that also prepares food which contains gluten. Therefore we cannot guarantee that there will be no trace of it in our food.

THANK YOU FOR YOUR UNDERSTANDING



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MENU



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Antipasti

<i>Caprese con Bufala</i> - sliced tomatoes w/ buffalo mozzarella, olive oil & balsamic	\$26
<i>Tre Saperi</i> - an assortment of Italian meatballs, arancini & bruschetta	\$30
<i>Antipasto della Casa</i> - Italian meats, marinated vegetables, cheeses, olives & focaccia bread	\$32
<i>Misto di Pesce</i> - shallow fried calamari, garlic prawns & sauteed mussels served w/ toasted bread	\$34

Primi Piatti

<i>Bruschetta al Pomodoro</i> - tomato, basil, red onion & olive oil served on toasted bread	\$20
<i>Polpette di Carne</i> - Italian meatballs in a thick Napoli sauce served w/ toasted bread	\$21
<i>Arancini di Riso</i> - rice balls filled w/ cheese & Bolognese sauce, crumbed & fried	\$21
<i>Cozze al Pomodoro</i> - mussels served in a tomato, white wine, chilli & garlic sauce	\$25
<i>Calamari Fritti</i> - shallow fried calamari served w/ a fennel, orange & rocket salad w/ vinaigrette	\$25
<i>Calamari alla Griglia</i> - grilled calamari on a continental salad w/ olive oil & balsamic vinegar	\$27
<i>Gamberi all' Aglio</i> - grilled prawns w/ garlic, chilli & white wine served w/ pane di casa bread	\$28
<i>Insalata di Vitello</i> - tender eye fillet, grilled & served on a gourmet salad w/ honey soy dressing	\$30

Secondi Piatti

<i>Melenzana Parmigiana</i> - grilled eggplant, cheese & Napoli sauce served w/ potatoes & veggies	\$28
<i>Pollo alla Parmigiana</i> - crumbed chicken breast w/ cheese & Napoli sauce, potatoes & veggies	\$30
<i>Pollo Saltimbocca</i> - chicken, sage, prosciutto, white wine, lemon & caper sauce, potatoes & veggies	\$34
<i>Tagliata di Manzo</i> - grilled eye fillet of beef w/ red wine jus, served w/ potatoes & veggies	\$45

Contorni

<i>Patatine</i> - thick cut potato chips, served w/ a choice of sauce - relish, aioli, tomato, chipolte or mayo	\$10
<i>Patate Arrostate</i> - Italian roasted potatoes w/ sea salt & rosemary	\$12
<i>Verdure di Stagione</i> - seasonal steamed veggies	\$15
<i>Insalata Mista</i> - mixed lettuce, cherry tomatoes, cucumber, red onion & vinaigrette dressing	\$16
<i>Insalata di Rucola</i> - rocket, walnuts, shaved parmesan, balsamic vinegar & olive oil	\$17

Paste e Risotti

<i>Linguine allo Scoglio</i> - prawns, calamari, scallops, mussels, cherry tom, garlic, olive oil & Napoli sauce	\$32
<i>Spaghetti alla Carbonara</i> - pancetta, egg, parmesan, pecorino cheese & a touch of cream	\$28
<i>Gnocchi al Pomodoro</i> - potato gnocchi in a rich Napoli sauce w/ fresh basil	\$29
<i>Spaghetti con Polpette</i> - spaghetti w/ traditional Italian meatballs in a Napoli sauce	\$29
<i>Ravioli</i> - (Pumpkin & Ricotta or Duck) in a burnt butter & sage sauce w/ red wine jus & parmesan	\$30 - \$38
<i>Rigatoni all' Amatriciana</i> - pancetta, garlic, cherry tomatoes & basil in a mild chilli Napoli sauce	\$29
<i>Penne all' Arrabbiata</i> - cherry tomatoes, garlic, hot chilli, olives, parsley & a touch of Napoli	\$28
<i>Lasagna al Forno</i> - layers of lasagna sheets filled w/ Bolognese & bechamel sauce	\$32
<i>Risotto con Pollo e Funghi</i> - rise, chicken, spinach, mushrooms & parmesan	\$29
<i>Risotto con Gamberi</i> - rice, prawns, cherry tomatoes, garlic, olive oil, white wine, spinach & lemon	\$32

Pizze

<i>Focaccia Aglio e Olio</i> - garlic, mozzarella, olive oil, sea salt & rosemary	\$13
<i>Margherita</i> - tomato sauce, mozzarella, fresh basil & olive oil	\$21
<i>Diavola</i> - tomato sauce, mozzarella, hot salami & fresh basil	\$23
<i>Napoletana</i> - tomato sauce, mozzarella, olives, cherry tomatoes, capers, anchovies & oregano	\$25
<i>Giardiniera</i> - tomato sauce, mozzarella, zucchini, eggplant, cherry tom, red onion, basil & Parmesan	\$26
<i>Salsiccia</i> - tomato sauce, mozzarella, Italian pork & fennel sausage and chilli	\$26
<i>Pollo e Zucca</i> - tomato sauce, mozzarella, roasted chicken, pumpkin, spinach, pine nuts & olive oil	\$27
<i>Capricciosa</i> - tomato sauce, mozzarella, ham, mushrooms, hot salami, olives & oregano	\$28
<i>Prosciutto e Rucola</i> - tomato sauce, mozzarella, prosciutto, rocket, Parmesan cheese & olive oil	\$29
<i>Amalfi</i> - tomato sauce, mozzarella, prawns, garlic & cherry tomatoes	\$30

Bambini

KIDS UNDER 12 - ALL MEALS \$14

<i>Kids Margherita Pizza</i> - Add ham \$2
<i>Fish & Chips</i>
<i>Chicken Schnitzel & Chips</i>

<i>Pasta Bolognese</i>
<i>Spaghetti & Meatballs</i>
<i>Mac & Cheese</i>