

Starters

Dips board	\$21
Mix of 4 home made sauces, smoked eggplant, olives, capsicum & tzatziki. served with carrots, cucumber, sundried tomato & wood oven bread	
Schiacciata all' aglio	\$9.5
Pizza bread topped with olive oil & garlic	
Schiacciata al pomodoro	\$15
Pizza topped with tomato, basil & shaved parmesan	

Antipasti/Entrée

Atipasto misto	\$21 per 2 people \$35 per 4 people or more
A selection of cured meats, French brie, feta, olives & grilled veg	
Carpaccio di Manzo Scottato	\$19.5
Peppery slices of beef with sweet and sour radicchio, freeze salad, shaved parmesan. dressed with radish sauce	
Carpaccio di salmone affumicato	\$19.5
Smoked salmon carpaccio served with avocado, grapefruit & fennel, finished with a touch of lemon dressing	
Fritto misto	\$19.5
Deep fried calamari, veg & SA King prawns served with tartar sauce	
Burrata v	\$15.5
Organic Burrata Cheese, served in a bed of smoked eggplant patè, With sundried tomato, fresh basil and black salt	

Pasta/Risotto

Ravioli di ricotta e spinaci v \$25

Fresh ricotta & spinach ravioli with cherry tomato sauce, toasted peanuts & basil

Paccheri \$25.5

Pasta tubes with gorgonzola cheese, crispy parmesan, topped with Parma prosciutto

Pappardelle ragu di agnello \$26.5

Home made pappardelle pasta with lamb ragout

Tagliolini nero \$28,.5

Home made squid-ink tagliolini pasta with SA prawns, crab meat, cherry tomatoes, Zucchini, Chilli & garlic cooked in lobster sauce, garnished with crunchy spring onion

Spaghetti Scoglio \$28.5

Spaghetti with mix seafood, chilli, garlic, white wine and a touch of tomato sauce

Risotto zucca e farro v \$21.5

Risotto with pumpkin & pearl barley

Risotto mare \$28.5

Mix south Australian Seafood risotto.

(GLUTEN FREE PASTA AVAILABLE)

Carne/Meat

Stinco classico \$29.5

6-8 hours slow cooked Lamb shank served with mash potato and daily veg

Scotch fillet \$47

350gr certified black angus grass fed & hormone free fillet steak, served with celeriac puree, snow peas, oyster mushroom & port sauce

Pollo Milanese \$26

Deep-fried bread-crumbed chicken breast served with spaghetti napolitana & freeze salad

Pesce/Fish

Salmone al pepe verde \$35

Pan fried salmon fillet with green peppercorn sauce served with asparagus and artichokes

Prezzo NT Barramundi \$35

Pan fried barramundi served with lime cauliflower puree, pear & fennel compote, Truffle and white wine sauce.

Grigliata di pesce \$39.5

Mix grill fish, NT barramundi, salmon, SA king prawns & calamari served with tartar sauce & a choice of grill veg or mix salad

Salads

Goat cheese salad v \$15

Mix leaf salad, beetroot, roasted pumpkin, pearl barley & pumpkin seeds, dressed with glazed balsamic vinegar

Tuna salad \$18

Mix leaf salad, roasted potatoes, cannellini beans, Cherry tomatoes, tuna, pumpkin seeds & lemon dressing

Side orders

Mix salad \$7.5

Mix leaf salad, with cucumber, cherry tomatoes & red onion

Rocket salad \$9.5

Rocket salad, cherry tomatoes & shaved parmesan cheese

Chips \$8

Home made hand cut chips

Roasted potatoes \$7

Sautéed spinach \$7.5

Roasted Sweet potatoes \$7.5

Wood fired Pizza

Margherita **v** **\$19.5**

San Marzano tomato, fior di latte, Basil & extra virgin olive oil

Capricciosa **\$24.5**

San Marzano tomato, fior di latte, ham, mushroom, capsicum, artichokes, olives & basil.

Salame **\$24.5**

San Marzano tomato, fior di latte, mild Soppressa salami.

Vulcano **v** **\$24.5**

San marzano tomato, fior di latte, mushroom, olives, artichokes , fresh basil & spicy oil.

Prezzo **\$27.5**

San Marzano tomato, fior di latte, fresh basil, parma-prosciutto, shaved parmesan & rocket salad.

Vegetariana **v** **\$25.5**

San Marzano tomato, fior di latte, capsicums, onion, eggplant, zucchini, olives & mushrooms.

4 formaggi **\$26.5**

Fior di latte, gorgonzola, parmesan cheese, Swiss cheese & fresh basil.

Gamberi **\$28.5**

Fior di latte, garlic prawns, grilled zucchini, cherry tomatoes & fresh parsley.

Diavola **\$26.5**

San Marzano tomato, fior di latte, hot salami, roasted red pepper, fresh basil & spicy oil.

Zucca pizza **v** **\$26.5**

Fior di latte, blue cheese, pumkin, olives & zucchini

Boscaiola **\$23.5**

Fior di latte, sour cream, ham & mushroom.

Hawaii **\$23.5**

San Marzano tomato, fior di latte, ham & pineapple.

Parmigiana **\$23.5**

San Marzano tomato, fior di late, deep-fried eggplant & parmesan cheese.