

Starters

Dip board	\$18
A selection of Home-made dips served with cucumber celery carrots and wood oven bread	
Schiacciata all' aglio	\$9.5
Pizza bread topped with olive oil & garlic	

Antipasti/Entrée

Arancini	(GF available)	\$12.5
Home-made rice & radicchio crumbed arancini balls Served with sweet chilli-mayo sauce. (3balls)		
Atipasto misto	\$21	per 2people \$35per 4people 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		
Antipasto di pesce marinato	\$19.5	
Sardeinsaor, marinated barramundi and salmon Served with apple-mint jam		
Fritto misto	\$19.5	
Deep fried calamari, veg & SA King prawns served with tartar sauce		
Burrata	v	\$15.5
Organic Burrata Cheese, served with beetroot pure, sun-sugar-tomatoes, hazelnuts finished with apple-honey-vinegar		

Pasta/Risotto

Ravioli di ricotta e spinaci v \$25

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

Paccheri \$26.5

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

Truffle 28.5

Home-made tagliatelle pasta in creamy parmesan cheese, oyster mushrooms, semi-dried tomatoes & truffle paste

Pappardelle ragu di agnello \$27.5

Home made pappardelle pasta slow-cooked lamb ragout

Tagliolini nero \$29,.5

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

Spaghetti marinara \$31.5

SA mix seafood, prawns, salmon, barramundi, calamari & clams cooked in white-wine sauce with a touch of chilli & garlic

Risotto mare \$31.5

SA mix Seafood prawns, salmon, barramundi, calamari & clams

Risotto zucca e farro v \$21.5

Risotto with pumpkin & pearl barley
(GLUTEN FREE PASTA AVAILABLE)

Carne/Meat

Stinco classico \$31.5

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

Bisteca \$48.5

Certified black angus grass fed & hormone free tenderloin fillet steak, served with asparagus, potato pure, oyster mushroom & porcini sauce

Pollo Milanese \$28

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

Pesce/Fish

Salmone al pepe verde \$36

Salmon fillet with green peppercorn sauce served with asparagus and deep-fried artichokes

Prezzo NT Barramundi \$36

Barramundi fillet served with caponata vegetables, peas puree, touch of salmoriglio 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 **\$26.5**

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** **\$26.5**

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.