

Primi Piatti- Starters

Bruschetta di pomodoro

Grilled homemade ciabata with basil pesto, finely chopped vine-ripened tomato, spanish onion, shaved Grana Padano, drizzled with extra virgin olive oil and balsamic vinegar. \$14.5

Calamari Fritti

Lightly floured baby calamari rings, shallow fried and seasoned with sea salt and ground pepper served with lemon and homemade garlic aioli. \$14.9

Scallops Grigliate

Pan-fried scallops with red peppers & a buttery Gremolata sauce. \$14.9

Zuppa del giorno

Soup of the day, please check specials board. \$14.9

Mediterranean dips

A selection of seasonal home made dips with toasted homemade ciabata. \$14.50

All dishes are made to order, we appreciate your patience should there be a delay. All care but no responsibility taken for allergies. All Prices are inclusive of GST.

Paste e Risotti

Choices of pasta: Homemade Gnocchi (\$2), Fettuccini, Spaghetti, Penne

Marinara

Fresh selection of seafood with garlic and chilli served Bianco (white wine) or Rosso (tomato and basil). \$23

Puttanesca

Anchovies, fresh chili, olives, capers, garlic, spring onions and fresh tomato sauce. \$18

Chicken Avocado

Pan fried free-range chicken breast, avocado with a rich cream sauce, & parmesan cheese. \$18

Sazio style

Pan fried free-range chicken breast with fresh beans, lemongrass, coriander (spicy), and a dash of creamy Napoli. \$18

Salmon e Funghi

Smoked Atlantic Salmon with freshly chopped spring onions, mushrooms, with a generous dash of brandy, Napoli, and cream. \$22

Siciliana

Sun dried tomato, mushrooms, onion, bacon, a pinch of chilli with napolitana sauce. \$18

Carbonara

Creamy parmesan cheese sauce with bacon, spring onions, egg and cracked black pepper. \$18

Bolognese

Traditional Italian sauce with beef and veal slowly braised with fresh herbs and tomato. \$17

Matriciana

Pan fried bacon, Spanish onion, aromatic garlic, with chilli, white wine and tomato. \$18

Napoletana

Fresh tomato sauce with onions and basil. \$17

Vegetarian

A selection of fresh vegetables, basil pesto with Napoli sauce. \$18

Lasagna al forno

Layers of fresh pasta sheets filled with a homemade veal and beef Bolognese sauce, white sauce, parmesan cheese, served with a tomato and basil sauce topped with parmesan. \$17

Risotto Pescatora

Arborio rice with sautéed prawns, chilli, calamari and scallops with napoli sauce and garlic. \$23

Risotto di Pollo

Finely sliced roasted breast fillet with mushroom with cream sauce. \$20

All dishes are made to order, we appreciate your patience should there be a delay. \$2 surcharge applies to all dishes with Gnocchi. All care but no responsibility taken for allergies. All Prices are inclusive of GST.

Secondi – Mains

Lean Eye Fillet

Carefully grilled with fortified sherry wine and served with delicately sliced mushrooms, grain mustard, and crème fraiche reduction, topped with freshly blanched spinach served with homemade mash potato and salad with pesto dressing. \$34.5

Chicken Tenderloin Valentino

Pan seared free-range chicken tenderloins sautéed with freshly crushed garlic, extra virgin olive oil, lean bacon strips, avocado and sundried tomato, finished in a white wine and cream reduction and served with homemade mashed potatoes. \$26.5

Scaloppini Salsa Verde

Baby veal fillets, pan fried with baby capers, basil pesto, white wine and lemon juice, on a rocket, pear and parmesan salad. \$29.5

Agnello Con Miele

Lamb cutlets, rendered and baked served on a grilled potato fritti, roasted seasonal vegetable peperonata and generously drizzled with Marsala demi jus. \$29.5

Creamy Garlic Prawns

Large Australian tiger prawns sautéed with chilli, aromatic garlic, grana padano, and combined with a creamy white wine reduction. Served on a fluffy bed of rice with a petite spinach salad. \$29.5

Pesce del giorno

Fish of the Day - please see specials menu.

Cotoletta alla Parmigiana

Baby veal fillets, crusted in fresh herbs and parmesan, pan fried, topped with pomodoro sauce, mozzarella, basil pesto served with chips. \$27

Pollo Parmaigiana

Chicken breast crusted in a herb and parmesan, topped with pomodoro sauce, mozzarella, basil pesto & served with chips. \$26

Ossobuco

Tender veal shanks, braised slowly in red wine, tomato and caramelised shallots and served with a garlic butter mash potato. \$27

*All dishes are made to order, we appreciate your patience should there be a delay.
All care but no responsibility taken for allergies. All Prices are inclusive of GST.*

Contorni – Sides

Chicken Salad

Marinated grilled free-range chicken breast, avocado, vine-ripened tomato, crispy bacon and mesclun lettuce tossed with a creamy balsamic aioli. \$17.5

Grilled Calamari Salad

semiGrilled baby calamari tossed with wild rocket, red capsicum, green beans, mushroom, dressed with white wine vinaigrette. \$17.

Insalata di rucola

Rocket, semi dried tomato, Grana Padano parmesan, grilled ciabatta and balsamic vinegar. \$14.5

Insalata Greca

Fresh coz lettuce, tomato, cucumber, olives, red onion and Persian fetta with oregano and olive oil dressing. \$15.5

Caesar Salad

Fresh coz lettuce with home made Caesar dressing, parmesan, anchovies, poached egg and crispy bacon strips. \$17.5

Steamed vegetables

Mixed vegetables steamed with butter and basil pesto. \$12

Fries \$7

Wedges

With sour cream and sweet chilli sauce. \$8

Garlic or Herb Bread \$6

All dishes are made to order, we appreciate your patience should there be a delay.
All care but no responsibility taken for allergies. All Prices are inclusive of GST.