

breads

ciabatta - fresh bread with balsamic vinegar, olive oil & confit garlic v	8.
olives - side of warm mixed olives gf v	8.
garlic bread - traditional garlic buttered italian bread v	8.
bruschetta traditional - 3 pieces, crusty bread with e.v. olive oil, diced tomato and basil v	15.
focaccia rossa - pizza bread with e.v. olive oil, tomato, garlic and herbs v	13.
focaccia bianca - pizza bread with e.v. olive oil, rosemary and oregano v	12.
focaccia gorgonzola in bianca - cream base, gorgonzola cheese, parma ham	19.

starters + entrees + salads

beef carpaccio - sliced raw eye fillet marinated with e.v. olive oil, lemon, parmesan & rocket gf	25.
crumbed prawns – local crumbed prawns served with a lime aioli dressing and asian style salad	25.
calamari - lightly fried served mediterranean style with dill aioli and a garden salad	22.
octopus - baby octopus pan fried w/ tomato, chilli, garlic and black olives	25.
local scallops - roe off served with a cognac mushroom cream sauce and crispy pancetta gf	25.
potato croquettes - filled w/ salami, ham, parmesan served w/ a gorgonzola & cream dipping sauce	22.
fegatini di pollo - chicken livers served with a cognac mustard cream sauce on mash potato	22.
gnocchi napoli – potato dumplings with napoli sauce and melted smoked mozzarella cheese v	22.
rocket salad - served with e.v.o. reggiano parmesan and lemon juice v	19.
beetroot salad – baby spinach leaves tossed with beetroot, persian fetta, croutons and crispy pancetta	19.
fritto misto - calamari, scallops and prawns tossed through rocket in an aioli dressing	27.
insalata caprese - tomato, buffalo mozzarella, basil, capers, red onions, olive oil & oregano gf v	19.
greek salad – tomato, cucumber, red onion, kalamata olives and a creamy fetta cheese gf v	19.

gf - gluten free

df – dairy free

v – vegetarian

pizza

traditional - tomato, mozzarella, ham, mushrooms, salami, olives and onions	24.
napoletana - tomato, mozzarella, anchovies, olives, e.v. olive oil and garlic v	22.
margherita - tomato, mozzarella and basil, v (add salami \$2)	19.
bambino - tomato, mozzarella, ham and pineapple	19.
prosciutto e rucola - margherita style with parma ham, rocket & parmesan	26.
calzone di carne - folded with tomato, mozzarella, sausage, veal, salami and chicken	28.
capricciosa – tomato, mozzarella, pancetta, olives, mushrooms and capsicum	26.
mediterranean – tomato, mozzarella sd tomato, eggplant, roasted capsicum and fetta cheese v	32.
frigiarelli e salsiccie - cream base with pork fennel sausages Italian greens and smoked cheese	32.

pasta (entrée \$3 Less)

penne alla arrabbiata calabrese - salami, pancetta bacon, tomato, onions chilli and basil	27.
penne pollo rosso - sautéed chicken, sun dried tomato, onions in a tomato cream sauce	27.
spaghetti alla carbonara - egg, pancetta bacon, garlic, pepper, extra olive oil & cream sauce	25.
spaghetti bolognese - premium ground beef ragout with tomato, garlic, herbs and red wine	25.
spaghetti marinara - local seafood served in white wine & garlic with a touch of tomato	36.
linguine ai gamberi fetta - seared king prawns, olives, fetta, chilli & Napoli sauce	36.
linguine alle cicale - moreton bay bugs, capsicum, pine nuts, basil & tomato brandy cream sauce	34.
spaghetti marco polo - veal & chicken pieces, prawns, mushrooms, basil, roasted capsicum & soy	32.
gnocchi sorrentina - w/ pork & fennel sausage in a chilli tomato sauce with melted mozzarella	28.
cappelletti alla gorgonzola - large tortellini with gorgonzola cheese walnut & rocket cream sauce v	30.
ravioli di ricotta spinaci - ravioli filled w/ spinach, buffalo ricotta & Napoli cream sauce v	30.
lasagna al forno - (main only) filled w/ béchamel, ham, salami & egg finished in a bolognese sauce	30.
risotto di agnello - arborio rice served with tender de-boned lamb shank in a tomato style sauce	30.

mains

fish of the day – served with salad

- barramundi – grilled** served with a roasted capsicum pineapple salsa chips and salad **36.**
- gamberi acapulco** – prawns wrapped in prosciutto in a light garlic cream sauce served with pilaf rice **42.**
- fillets mediterranean** – fillets of fresh fish baked served with caper, olive, tomato and onion sauce **36.**
- zuppa di pesce** – fresh seafood mix w/ an olive oil white wine Napoli sauce, served with crusty bread **32.**

milk fed veal from the northern rivers – served with vegetables

- saltimbocca** - veal medallions w/ pancetta, swiss cheese e.v. olive oil, sage, garlic white wine **36.**
- marsala** - veal medallions w/ a marsala and cream sauce **33.**
- funghi** - veal medallions w/ mushrooms, shallots, white wine & cream sauce **34.**
- limone** - veal medallions w/ a sauce of white wine, lemon, garlic and e.v. olive oil **33.**
- cotoletta milanese** – veal snitzell served with a side of spaghetti Bolognese, chips and aioli **38.**

barossa chicken breast – served with vegetables

- gamberi** - king prawns, avocado & garlic brandy cream sauce **34.**
- pepato** - mushroom, green peppercorn, blue vein & french mustard sauce **32.**
- parmigiana** - eggplant, pancetta, parmesan cheese and napoli **32.**

black angus 250g eye fillet steak – served with vegetables

- ai gamberi** - bug meat & prawns in a garlic brandy cream sauce on mash **49.**
- primavera** - topped w/ a salsa of avocado and bruschetta tomato served on mash **46.**
- rossini** – field mushroom, spinach, red wine jus finished w/ chicken liver pate & served on mash **49.**
- side sauces** - dianne / mushroom/ pepper/ red wine jus **8.**

sides

mixed seasonal vegetables gf v df	8.
honey carrots gf v	8.
side garden salad gf v df	6.
rosemary roasted potatoes v	8.
mashed potato v	6.
chunky beer battered chips v	6.

bambini

calamari & chips	14.
tempura fish & chips	14.
crumbed chicken & chips	14.
spaghetti bolognese	14.
penne pasta with cheese	10.

dessert

cioccolato brownie served warm with chocolate ganache topped with vanilla bean gelati	16.
sticky toffee pudding warm date pudding, caramel sauce served w/ vanilla bean ice cream & cream	16.
rich chocolate mousse rich chocolate mousse with vanilla bean ice-cream	15.
tiramisu coffee marsala soaked sponge layered with sweet mascarpone cheese cream	16.
gelati vanilla bean ice-cream served with your choice of chocolate caramel or strawberry topping	8.
profiteroles filled with vanilla bean ice-cream and hazelnut praline coated in chocolate ganache	17.
affogato Italian delicacy of vanilla bean ice cream, bailey's and espresso coffee mixed to your desire	15.
ioesco cheese a plate of three seasonal cheeses served with quince paste and Italian crisp bread	19.