

MENU

ANTIPASTI - STARTERS

		Entree	Main
Antipasto Della Casa	Selection of cured meats chargrilled and marinated vegetable cheese frittata	\$13.90	
Gamberi Insalata	Prawn Cocktail	\$14.90	
Gamberi Agliati	Shelled prawns roasted garlic oil wine parsley cream	\$19.90	\$24.90
Calamari Fritti	Crumbed & fried calamari rings with chips & salad	\$13.90	\$16.90
Gamberi Casalinga	Shelled prawns tossed with bacon chilli wine garlic lemon juice	\$19.90	\$24.90
Oysters	Natural	\$14.90	\$21.90
	Kilpatrick	\$16.90	\$23.90

VEGETARIAN

		Entree	Main
Frittata	Classic Italian vegetable cheese & egg bake slices served hot or cold with salad	\$12.90	
Minestrone	Classic thick hearty Italian vegetable soup	\$7.90	
Pasta E Fagioli	A traditional hearty soup with vegetables pasta & beans. *Bacon optional	\$9.90	

PASTA SAUCES

Napoletana	Classic tomato basil sauce
Putanesca	Capsicum, onion, olive, garlic, chilli, tomato capers *Anchovies optional

PANNE - BREADS

OUR BREAD IS WOOD OVEN BAKED

Roman bakers invented bruschetta which comes from the dialect for 'charred'. We offer a selection:

		Entree	Main
Bruschetta Con Peperoni alla brace	Chargrilled capsicum olive oil, garlic and cheese	\$8.50	
Bruschetta Con Pomodoro	Tomato, basil, olive oil and cheese	\$6.00	
Aglio E Olio	Garlic bread	\$3.20	
Con Spezie	Herb bread	\$3.20	
Pizza bread	With olive oil herbs and rock salt	\$6.50	

PIZZA

	Medium 10"	Large 12"
Vegetarian Tomato, Cheese, Capsicum, Onions, Olives, Mushroom	\$11.90	\$13.90
Pepperoni Tomato, Cheese, Pepperoni	\$11.90	\$13.90
Hawaiian Tomato, Ham, Pineapple, Cheese.	\$11.90	\$13.90
Margarita Tomato, Cheese, Oregano	\$11.90	\$13.90
Mexican Tomato, Cheese, Salami, Capsicum, Chilli	\$11.90	\$13.90
Romana Tomato, Oregano, Mozzarella, Anchovy	\$11.90	\$13.90

INSALATA - SALADS

		Entree	Main
Italian	Mixed lettuce, onion, tomato, olives, herbs, capsicum and our own salad dressing	\$5.50	
Caesar	Mixed lettuce, tomato, crutons, anchovie, crispy bacon, pickled egg and our own caesar sauce	\$13.50	
Insalata Di Trevi	Warm chicken salad. onion, tomato, olives, capsicum, chilli, chicken pieces topped with lime juice and virgin oil.	\$15.90	

PASTA, GNOCCHI E RISOTTO

		Entree	Main
Risotto Fontana	Arborio rice cooked the absorbtion method Porcini mushrooms, selection of seasonal vegetables	\$14.90	\$17.90
Ravioli Con Zucca - e ricotta	Pillows of pasta filled with pumpkin & ricotta tossed with cream & Napoli sauce	\$16.90	\$18.90
Lasagna	Sheets of pasta layered with mozzarella cheese,ham & meat sauce, topped with Napoletana sauce	\$14.90	\$16.90
Spaghetti Marinara	Pasta, selected seafood, roasted garlic & tomato pieces with parsley & virgin olive oil	\$17.90	\$21.90
Penne Sette Colli	Pasta, chicken pieces, mushrooms, avocado in a rosette sauce	\$17.90	\$19.90
Gnocchi Napolitana or Bolognese	gnocchi with meat or tomato sauce	\$15.90	\$17.90
Pasta royale	Pasta with prawns,roasted garlic,almonds vodka caviar and cracked pepper	\$21.50	\$26.50
Cannelloni	Pasta filled with ricotta cheese and spinach served with napoletana sauce	\$14.90	\$16.90

YOUR CHOICE OF PASTA

Fettuccine, Spaghetti, Penne, Ravioli, Gnocchi

PESCE - SEAFOOD

		Entree	Main
Salmone in Camicia	Oven baked Atlantic salmon wrapped in spinach bechamel & puff pastry. Topped with light cream & djon mustard sauce (allow 20 minutes cooking)		\$22.90
Crespelle Di Mare	Crepes filled with a selection of seafood tossed in Pernod cream sauce served with chips & salad		\$22.90
Fritto Di Mare Misto	Crumbed fish fillet, calamari, prawns & salad		\$20.90
Pesce Alla Griglia	Grilled Barramundi, topped with lemon pepper sauce		\$21.90
Polpo In Umido	Baby octopus cooked with fresh tomoato pieces, white wine, onion, roasted garlic and basil sauce served on a bed of rice		\$19.90

CARNE - MEAT

		Entree	Main
Veal Di Trevi	Escalopes of veal cream, wine, spinach, black pepper capped with mozzarella cheese		\$21.90
Osso Buco	Tender yearling beef shanks, oven baked on vegetable base		\$21.90
Scaloppine con melanzane	Veal cooked with eggplant and roasted garlic onion basil and tomato		\$21.90
Manzo	Beef eye fillet cooked to order		\$32.90
Sauces	Pepper, Dianne, Diavolo, Mushroom (capsicum, onion, chilli)		\$2.50
Filletto Di Manzo 2 Sapori	Beef eye fillet, with prawns & calamari cream pernod sauce		\$36.90
Pollo Paradiso	Chicken breast, mango & peach in cream garlic sauce		\$19.90
Pollo involtini	Chicken thigh fillet stuffed with mozzarella cheese and asparagus topped with mushroom sauce		\$19.90
Pollo Parmigiana	Crumbed chicken breast, mozzarella & Napoli sauce		\$18.90
Cotolette Parmigiana	Veal Schnitzel capped with mozzarella & Napoli sauce		\$18.90
Quaglia Alla Griglia	Two tender deboned quails marinated in olive oil roasted garlic lemon and chilli served with salad		\$22.90

Coniglio Cacciatore	1/2 rabbit oven baked in a sauce of mushroom capsicum onions and tomato with a hint of white wine and chilli	\$23.90
Gamba Di Anatra	two Tender duckling legs cooked in red wine and light spiced plum sauce	\$22.90
Agnello con vino cotto	Lamb back strap, cooked with caramlised onions almonds and cooked in a grape juice reduction sauce	\$22.50

DOLCE - SWEETS

		Entree	Main
Gelati	Selection of fresh gelati flavours	\$6.90	
Tiramisu	Italian lady finger biscuits soaked in an espresso liqueur between layers of rich, sweet mascarpone cheese	\$8.90	
Creame Caramel	Moulded cream caramel garnished & serve with rich caramel sauce	\$7.50	
Day & Night	Light and Dark chocolate mousse - gluten free	\$7.90	
Chocolate cake	Chocolate mousse mud cake -gluten free	\$9.50	

COFFEE - TEA

Affogato coffee	Ice-cream and short black with liqueur	\$11.90
Cappucino		\$3.50
Espresso		\$3.00
Long Black		\$3.00
Vienna		\$3.80
Hot Chocolate		\$3.50
Caffe Latte		\$3.50
Selection's of Sir Thomas Lipton Teas		\$3.20

COFFEE - TEA

Hot coffee served with a shot of your choice, topped with fresh cream \$11.90 each

Romano	Galliano
Irish	Irish Whiskey
Mexicano	Kahlua
Negro	Sambuca
Valentino	Baileys Irish Cream

FORMAGGIO – CHEESE FLATE

Selection of local & imported cheese \$15.90

TAKEAWAY AVAILABLE