

# Main Course

*Everything except bread products can be made Gluten Free with Rice Flour.*

<b>COZZE</b> (when available)	27.00
<i>fresh mussels, tomato, garlic, herbs, wine, chilli (mild/med/hot) with fresh bread</i>	
<b>gamberi piccanti</b>	M.P.
<i>king prawns, garlic, olive oil, butter, chilli (mild/med/hot), tomato, served with caramalised onion risotto</i>	
<b>gamberi al alio</b>	M.P.
<i>king prawns, garlic, butter, served with <b>either</b> caramalised onion risotto <b>or</b> chips and salad</i>	
<b>calamari</b>	36.00
<i>fried squid rings, light batter, homemade tartare sauce served with chips and salad</i>	
<b>pesce del giorno</b>	M.P.
<i>fresh, WA sourced, fish fillet, pan-fried or grilled, light lemon butter sauce, served with chips and salad</i>	
<b>pollo fiorentina</b>	36.50
<i>chicken breast, crumbed, filled with spinach and three cheeses, pink peppercorn sauce served with roast potato and decoration vegetables</i>	
<b>saltimbocca</b>	35.50
<i>veal slices, filled with coppa and cheese, white wine, herb, tomato sauce served with roast potato and decoration vegetables</i>	
<b>scaloppini al 'Gianni'</b>	33.50
<i>veal slices, basil, garlic, wine, mushroom sauce served with roast potato and decoration vegetables</i>	
<b>filetto di casa</b>	M.P.
<i>tender fillet steak with <b>either</b> peppercorn, cognac, cream sauce <b>or</b> mushroom, cream sauce, served with mash potato and decoration vegetables</i>	