

APPERTISERS / SHARE PLATES

garlic bread (3 pieces) [v]
garlic butter, toasted

plain bread (5 pieces) [v]
with butter or balsamic & olive oil

antipasto
arancini funghi, grilled haloumi, dirty martini olives, cold cut meats, pickled vegetables, prosciutto, cold cut meats, black olives, garlic & plain bread

bruschetta (2 slices, cut in half) [v]
italian fresh bread, topped with tomato, onion, herbs, parmesan & pesto

dirty martini olives (10 pieces) [gfa +1.00] [v]
green olives, stuffed with fetta, marinated in vodka & vermouth, crumbed & fried

grilled haloumi (4 pieces) (v) [gf]
marinated in italian herbs & olive oil

arancini funghi (4 pieces) (v)
mushroom and cheese, rice balls, crumbed, fried, with a napolitana sauce

garlic prawns [gf]
we recommend ordering bread to soak up the amazing garlic butter sauce!
garlic, butter, served sizzling (4) pieces
(7) pieces

whitebait [gfa +1.00]
lightly battered, with homemade tartare sauce

entree calamari [gfa +1.00]
hand cut - in house - calamari rings, lightly battered, fried, with homemade tartare sauce

NO BYO

NO INDIVIDUAL BILLING - BILL IS ITEMISED - WE CAN SEPARATE PAYMENTS

PASTA

lasagna

beef, homemade, oven baked

spaghetti bolognese [gluten free - penne pasta - available +2.00]

spaghetti, tossed in a rich tomato & meat (beef) sauce

gnocchi napolitana

homemade potato dumplings, in a rich tomato, fresh herb & parmesan sauce

penne casetta [gluten free - penne pasta - available +2.00] [v] [vegan available - tomato base]

penne pasta, in a sundried tomato, eggplant, broccoli, mushrooms, pesto, cream sauce

fettuccini carbonara [gluten free - penne pasta - available +2.00]

homemade fettuccini, in a bacon, egg, cream sauce

penne arrabiate [gluten free - penne pasta - available +2.00]

penne pasta, in a rich tomato, italian sausage, olives, with or without chilli (mild/medium/hot)

fettuccini funghi [gluten free - penne pasta - available +2.00] [v] [vegan available]

homemade fettuccini, in a rich tomato, mushrooms, herbs, with or without chilli (mild/medium/hot)

spaghetti marinara [gluten free - penne pasta - available +2.00]

spaghetti, with a tomato, prawns, fish, mussels, garlic, herbs, with or without chilli (mild/medium/hot)

add grilled chicken

add mushrooms

bowl of chilli in oil

change to gnocchi

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LIGHT MEALS

- served as listed, additional sides available-

chilli mussels (when available) [gf]

*wine, garlic, tomato sauce, fresh herbs, chilli (mild/medium/hot)
served with 2 pieces of plain or garlic bread*

garlic prawns (10 pieces) [gf]

*garlic, butter, served sizzling,
served with 2 pieces of plain or garlic bread*

main calamari [gfa +2.00]

*hand cut - in house - calamari rings,
lightly battered, fried, with homemade tartare sauce, served with chips*

SIDE DISHES

bowl of chips [gf] [v]

served with a homemade herb and aioli sauce

mixed vegetables [gfa] [v]

cauliflower cheese, steamed broccoli & carrots

small - serves 1 to 2 people

large - serves 3 to 4 people

small mixed salad [gfa] [v]

*iceberg lettuce, cucumber, red onion, mushrooms, carrot,
olives, capsicum, homemade italian dressing*

small - serves 1 to 2 people

large - serves 3 to 4 people

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MAIN COURSES

- served as listed, additional sides available-

fish of the day [gfa +2.00]

*grilled or pan fried, light lemon butter sauce,
with your choice of garlic mash, roast potato or chips.*

pollo fiorentina [gfa +2.00]

*chicken breast, filled with spinach & cheese, crumbed, fried,
with a beurre monté pink peppercorn sauce.*

with your choice of garlic mash, roast potato or chips.

add a side of spag bolognese or napolitana or carbonara

saltimbocca [gfa +1.00]

*pork fillet slices, filled with coppa (italian salted ham) & cheese,
served in a tomato, fresh herb & white wine sauce,*

with your choice of garlic mash, roast potato or chips.

add a side of spag bolognese or napolitana or carbonara

scaloppini gianni or marsala [gfa +1.00]

pork fillet slices, sautéed in butter with your choice of :

➤ **gianni** - mushroom, pesto & white wine sauce

➤ **marsala** - sweet marsala

with your choice of garlic mash, roast potato or chips.

add a side of spag bolognese or napolitana or carbonara

DAILY MAIN COURSE SPECIALS

PLEASE ASK YOUR WAITPERSON FOR DETAILS

SENIOR SIZE MEALS AVAILABLE

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DESSERTS

tiramisu [v]

*mascarpone, marsala, cream, savoiardi biscuits,
coffee & chocolate with ice cream & cream*

limoncello cheesecake [v]

*chilled lemon cheesecake with a splash of limoncello
with ice cream & cream*

chocolate cherry cassata [v]

*layered vanilla & chocolate ice cream, chocolate mud cake,
whipped cream and glazed cherries*

sticky date & pecan pudding [v]

served warm with ice cream & cream

death by chocolate [v]

*chocolate mud cake, drenched in chocolate and kahlua sauce,
served warm with ice cream & cream*

crème caramela [v] [gf]

lightly baked egg custard with a caramel sauce, ice cream & cream

affogato [v] [gf] (decaf available)

vanilla ice cream [gf], chocolate flakes, toasted almonds, espresso coffee

one scoop - no alcohol

two scoops - no alcohol

one scoop - 30ml alcohol

two scoops - 30ml alcohol

alcohol choices : frangelico, baileys, amaretto, kahlua, drambuie

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