
Primi Piatti

Bruschetta 10

Toasted Italian bread with freshly chopped tomato, onion & basil

Calamari fritti 18

Squid in a light batter & deep fried

Calamari all'aglio 18

Squid in garlic, parsley & cream sauce

Herb & garlic bread 7,50

Four slices per serve

Calamari alla griglia 18

Squid grilled with lemon, garlic & parsley

Gamberi impanati 18

Prawns crumbed & deep fried

Gamberi all'aglio 20

Prawns pan cooked with garlic

Cape sante 20

Scallops in a light batter and deep fried

Misto mare 20

Scallops, squid & prawns deep fried

Soup & bread complimentary with all main courses

Pasta

Spaghetti alla bolognese 23 / 26**Spaghetti aglio e olio** 21 / 23

Spaghetti tossed with garlic, parsley and oil

Spaghetti marinara 31 / 36

Squid, scallops & prawns marinated in garlic, chilli, olive oil & mixed with spaghetti

Ravioli alla bolognese 24 / 27

Meat ravioli in a classic bolognese sauce

Ravioli alla panna e funghi 27 / 30

Meat ravioli in a cream, tomato & mushroom sauce

Ravioli con spinaci e ricotta alla panna e funghi 27 / 30

Spinach & ricotta ravioli in a cream, tomato & mushroom sauce

Pappardelle della casa 28/31

Pappardelle with tomato, capsicum, bacon & chilli

Penne napoletana 21 / 23

Penne tossed with fresh tomato sauce

Lasagna 29

Traditional meat lasagna

Pesce

Seafood dishes are served with salad or vegetables

Calamari fritti 29 / 34

Squid in a light batter & deep fried

Calamari all'aglio 29 / 34

Squid in garlic, parsley & cream sauce

Calamari alla griglia 29 / 34

Squid grilled with lemon, garlic & parsley

Gamberi impanati 33

Prawns crumbed & deep fried

Gamberi all'aglio 35

Prawns pan cooked with garlic

Cape sante 30 / 35

Scallops in a light batter and deep fried

Misto mare 30 / 35

Scallops, squid & prawns deep fried

Spiedini di pesce alla griglia 36

Skewers of grilled squid, scallops & prawns

Pesce alla griglia 30 / 35

Grilled fish fillets of the day

Carne

Meat dishes are served with salad or vegetables

Saltimbocca	33	Cotoletta	28/33	Bistecca di filetto alla panna e funghi	47
Veal pan cooked with white wine & topped with prosciutto & cheese		Crumbed veal		Fillet steak with creamy mushroom sauce	
Scaloppine al vino bianco	33	Cotoletta con pomodoro	29/34	Filet mignon	47
Medallions of veal pan cooked with white wine		Crumbed veal topped with fresh tomato sauce		Fillet of beef wrapped with bacon, served with grilled tomato & mushrooms	
Scaloppine alla marsala	33	Cotoletta alla parmigiana	30/35	Bistecca fiorentina	46
Medallions of veal cooked with a sweet marsala sauce		Crumbed veal with fresh tomato sauce & melted cheese		T-bone steak	
Scaloppine piccanti con pomodoro e peperoncini	35	Filetto di maiale alla friulana	29/35	Bistecca alla griglia	38
Medallions of veal cooked with fresh tomato & chilli		Pork fillet pan cooked with garlic, parsley & cream		Grilled porterhouse steak	
Scaloppine alla panna e funghi	35	Pollo arrosto	30		
Medallions of veal cooked with a cream & mushroom sauce		Roast chicken with spaghetti			

Sides

Served only with main course

Spaghetti alla bolognese	3,50	Lasagna	6	Mushroom sauce	3
Spaghetti aglio e olio	3,50	Garden salad	8	Pepper sauce	3
Ravioli	5	Bowl of Chips	6	Garlic & cream sauce	3

Bevande

BYO		Coca Cola	4		
Wine Corkage (per bottle)	6	Coke No Sugar	4	Mineral water 750ml	8
		Lemonade	4	Apple juice	4
		Lemon Lime & Bitters	4	Orange juice	4

All prices include GST

Allergies: Please speak to a staff member if you have any questions regarding allergies