

# antipasto

olives 8

ciabatta 8

garlic bread 8

bruschetta 16

focaccia rossa 17

focaccia bianca 15

piatto di sant' danielle prosciutto 14

# entree

octopus - baby octopus pan fried w/ tomato, chilli, garlic and black olives gf 25

calamari - lightly fried served mediterranean style with dill aioli and a garden salad 22

beef carpaccio sliced raw eye fillet marinated with e.v. olive oil, lemon, parmesan and rocket gf 25

croquettes - filled w/ ham, salami, mozzarella & parmesan cheese served w/ gorgonzola cream sauce 22

scallops - pan seared & cooked in a shallot, mushroom, brandy cream sauce topped w/ crispy prosciutto 25

garlic prawns - local king prawns pan fried served in a garlic, brandy, cream sauce with side salad 25

minestrone soup - house made w/ seasonal vegetables, in a traditional style broth, served with ciabatta 18

rocket salad - leaves served with e.v.o., pear, gorgonzola, walnuts, honey truffle dressing gf v 21

greek salad - cucumber, fetta, tomatoes, olives, onion, oregano, lemon juice and olive oil dressing 20

caprese salad - buffalo mozzarella, truss tomatoes, EVO, onions, capers, basil & balsamic reduction v 22

gf - gluten free.      df - dairy free.      v - vegetarian.

# *pizza*

gluten free base 4

bambino - tomato, mozzarella, ham and pineapple 24

margherita - tomato, mozzarella and basil, v (add salami \$2 ) 22

gamberi - tomato, tallegio cheese, king prawns, pineapple and olives 36

marinara - tomato, mozzarella, king prawns, calamari, clams and garlic 36

traditional - tomato, mozzarella, ham, mushrooms, salami, olives and onions 26

calzone - folded pizza w/ veal, chicken, sausage, salami, tomato, mozzarella, topped w/ napoli tomato 32

# *pasta*

entrée \$3 less

penne alla amatriciana - pancetta bacon, onions, chilli, basil and Napoli tomato sauce 29

penne pollo rosso - chicken breast pieces, sun dried tomato, onions, vodka, tomato dash of cream 28

fettuccine alfredo - ham, mushrooms, onion, garlic and cream sauce 28

fettuccine boscaiola - bacon, mushroom, onion, shallots, touch of tomato and garlic cream sauce 28

spaghetti marinara - local seafood served in white wine and garlic with a touch of tomato 39

spaghetti bolognese - premium ground beef ragout with tomato, garlic, herbs and red wine 27

spaghetti alla carbonara - egg, pancetta bacon, garlic, pepper, extra olive oil and cream sauce 27

linguine ai gamberi fetta - seared king prawns, olives, fetta, chilli and napoli sauce 39

linguine alla cicale - moreton bay bugs, roasted capsicum, pinenuts, napoli tomato and touch of cream 39

ravioli di ricotta spinaci - ravioli filled w/ spinach, buffalo ricotta and napoli cream sauce v 32

gnocchi alla gorgonzola - potato dumplings w/ gorgonzola cheese walnuts and rocket cream sauce v 32

lasagna al forno - (main only) filled w/ béchamel, ham, salami and egg finished in a bolognese sauce 34

gnocchi sorrentina - pork & fennel sausages, basil, onion, chilli, white wine, Napoli tomato 36

# *main*

served with a side of vegetables or salad

cone bay barramundi - fresh fillet, grilled served w/ chips and salad 38

whole NZ sole - served with a lemon, caper butter sauce with salad and chips 42

mediterranean fillet of sea perch - baked w/ capers, olives, onions, basil in a napoli tomato 38

zuppa di pesce - fresh seafood mix w/ an olive oil white wine Napoli sauce, w/ crusty bread 35

cotoletta - snitzell with aioli served with a side of spaghetti bolognese 38

scaloppine funghi - medallions w/ mushrooms, shallots, white wine and cream sauce 44

scaloppine limone - medallions w/ a sauce of white wine, lemon, garlic and e.v. olive oil 38

saltimbocca - medallions w/ pancetta, swiss cheese e.v. olive oil, sage, garlic and white wine 44

scaloppine boscaiola - medallions w/ bacon, mushroom, onion, shallots, tomato and garlic cream 44

scaloppine marsala - medallions w/ a marsala and cream sauce 38

pollo parmigiana - chicken breast, eggplant, pancetta, parmesan cheese and napoli 38

pollo gamberi - chicken breast, king prawns, avocado and garlic brandy cream sauce 40

pollo pepato - chicken breast, mushroom, green peppercorn, blue vein and french mustard sauce 40

eye fillet steak - choice of dianne / mushroom/ pepper/ red wine jus 48

bistecca ai gamberi - eye fillet steak, bug meat & prawns in a garlic brandy cream sauce on mash 52

primavera - topped with a salsa of avocado & bruschetta tomato on a bed a mash potato 48

lamb shanks - slow cooked in carrot, onion, celery & Napoli tomato sauce served on a creamy mash potato 44

## sides

broccolini gf 9

mashed potato 8

honey carrots gf 9

beer battered chips 8

mixed leaf side salad gf df 8

mixed seasonal vegetables gf df 9

rosemary & garlic roasted potatoes 9

## bambini

calamari & chips 16

spaghetti bolognese 16

tempura fish & chips 16

penne pasta & cheese 12

crumbed chicken & chips 18

## dessert

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 9

affogato - Italian delicacy of vanilla bean ice cream, bailey's and espresso coffee mixed to your desire 18

lemon blitz - lemon sorbet served with a shot of limoncello 16

sticky toffee pudding - warm date pudding, caramel sauce served w/ vanilla bean ice cream and cream 16

brownie - homemade chocolate brownie, with a warm chocolate ganache & vanilla bean ice cream 16