



## ANTIPASTI & SECONDI

<b>Tagliere Tradizionale</b>	<b>29.00 (for 2)</b>
Traditional Italian cured meats, mixed imported cheese and home made marinated vegetables	
<b>Patatine</b>	<b>8.50</b>
Hand cut chips seasoned with rock salt, rosemary and extra virgin olive oil	
<b>Arancini</b>	<b>10.50 (3 pieces)</b>
Sicilian rice ball made daily	
<b>Mozzarella in Carozza</b>	<b>9.50 (3 pieces)</b>
Bocconcini mozzarella crumbed and fried	
<b>Involtino Melanzane</b>	<b>10.50 (2 pieces)</b>
Grilled eggplant stuffed with mozzarella, tomato and basil	
<b>Spiedino di Pollo free range</b>	
Grilled marinated chicken skewers served with salmoriglio (parsley,garlic,vinegar e.v.o.*)	
	<b>15.00 (3 pieces)</b>
Chicken skewers served with couscous and baby spinach	
	<b>Main 29.00</b>
<b>Agnello</b>	
Grilled lamb cutlet on radicchio to share	
	<b>19.00 (3 pieces)</b>
Grilled lamb cutlets served with broccolini and seasoned potato	
	<b>Main 34.00</b>
<b>Italian Bread</b>	<b>4.00</b>

## LA PASTA

We use fresh pasta made daily gluten free available

<b>Gnocchi Della Casa</b>	<b>19.00</b>
San Marzano D.O.P. Napoletana sauce with fresh basil	
<b>Spaghetti Nero di Seppia</b>	<b>22.00</b>
Spaghetti squid ink with home made fresh pesto and prawns	
<b>Spaghetti Con le Vongole</b>	<b>19.00</b>
Clams extra virgin Olive oil garlic chilli and parsley	
<b>Orecchiette alla Pugliese</b>	<b>22.00</b>
Orecchiette with broccolini and fresh italian sausages	
<b>Risotto Pappagallo</b>	<b>22.00</b>
Risotto of the day	
<b>Ravioli Di Casa</b>	<b>24.00</b>
Ravioli of chefs choice	

## LE NOSTRE PIZZE

<b>PIZZA BIANCA</b>	<b>13.00</b>		
Pizza with garlic infused oil and rock salt			
<b>ARRABIATA</b>	<b>16.00</b>		
Cherry tomato, garlic, hot chilli and parsley			
<b>NAPOLI</b>	<b>16.00</b>		
San marzano tomato DOP, anchovies, olives and capers			
<b>MARGHERITA</b>	<b>17.00</b>		
San marzano tomato DOP, mozzarella and fresh basil			
<b>TRICOLORE</b>	<b>22.00</b>		
San marzano tomato DOP, buffalo mozzarella and fresh basil			
<b>SICILIANA</b>	<b>18.00</b>		
San marzano tomato DOP, mozzarella, roasted eggplant, salted ricotta and fresh basil			
<b>VASTESE</b>	<b>19.00</b>		
San marzano tomato DOP, mozzarella ventricina (hot salami vastese style)and roasted capsicum			
<b>CAMPAGNOLA</b>	<b>19.00</b>		
Mozzarella, cherry tomato, zucchini, eggplant, roasted capsicum and parsley			
<b>CAPRICCIOSA</b>	<b>22.00</b>		
San marzano tomato DOP, mozzarella, leg ham, mushrooms, artichokes and olives			
<b>AMATRICIANA</b>	<b>19.00</b>		
San marzano tomato DOP, flat pancetta, grated pecorino and parmesan			
<b>UGHETTO</b>	<b>22.00</b>		
Mozzarella, fresh hot Italian sausage and broccoli			
<b>MISTO DI BOSCO</b>	<b>22.00</b>		
Mixed wild mushrooms with truffle oil and shaved parmesan			
<b>PAPPAGALLO</b>	<b>24.00</b>		
Mozzarella, mushrooms, san daniele prosciutto, rocket and truffle ricotta			
<b>ATLANTICO</b>	<b>23.00</b>		
Rocket, salmon, capers, red onion and lemon juice			
<b>ADRIATICO</b>	<b>24.00</b>		
Mozzarella, garlic prawns, zucchini, cherry tomato			
<b>SAN DANIELE</b>	<b>23.00</b>		
Rocket, cherry tomato, prosciutto san daniele and shaved parmesa			
<b>CALZONE</b>	<b>20.00</b>		
Tomato, mozzarella, ham and mushrooms			
<b>Extras</b>			
Buffalo Mozzarella	<b>5.00</b>	Fresh Mild or Hot Sausage	<b>3.00</b>
Prosciutto Crudo	<b>4.00</b>	Salmon	<b>3.00</b>
Salami	<b>3.00</b>	Ham	<b>3.00</b>
Vegies	<b>2.00</b>	Anchovies	<b>2.00</b>

## INSALATE

<b>Verde di stagione</b>	<b>7.00</b>
Mixed green salad in season	
<b>Caprese</b>	<b>10.00</b>
Fresh buffalo mozzarella tomato & basil	
<b>Bresaola</b>	<b>10.00</b>
Rocket, bresaola, parmesan and lemon juice	
<b>Radicchio</b>	<b>9.00</b>
Radicchio, gorgonzola, vin cotto and shaved fennel	

## MENU BAMBINI

<b>Kids salad plate</b>	<b>5.00</b>
Carrot, celery, cucumber and cheese	
<b>Pasta</b>	<b>7.50</b>
Penne with tomato and basil	
<b>Spaghetti</b>	<b>7.50</b>
with olive oil and parmesan	

## DOLCI DELLA CASA

<b>PANNA COTTA</b>	<b>9.50</b>
Served with strawberries in marsala	
<b>STRUFOLONI (Sweet pizza)</b>	<b>9.50</b>
Nutella and Banana or Nutella and Strawberry	
<b>TIRAMISU</b>	<b>9.50</b>
Made fresh with mascarpone and coffee	
<b>TORTA DELLA CASA</b>	<b>9.50</b>
Italian sponge cake with chocolate, custard and Liqueur	
<b>PERE AL VINO</b>	<b>9.50</b>
Poached pears in red wine served with mascarpone cream	
<b>TRIS GELATO</b>	<b>9.00</b>
Vanilla, chocolate & hazelnut Gelato with chocolate sauce	
<b>FRITTELLE DI RICOTTA</b>	<b>9.50</b>
Ricotta donuts served with vanilla gelato	

Choose from our selection of fresh cakes from our display cabinet



## BEVERAGES

### Coffee, Tea and Hot Drinks

	small	large
Espresso	2.50	
Double Espresso	3.00	
Flat white	3.50	4.00
Cappuccino	3.50	4.00
Latte	3.50	4.00
Short Macchiato	3.00	
Long Macchiato	4.00	
Mocha	4.00	4.50
Long Black	3.50	
Hot Chocolate	4.00	4.50
Tea	3.50	
- Extra shot of coffee		50c
- Soy milk, rice milk, lactose free milk		50c
- Flavoured coffee (hazelnut, vanilla, caramel)		50c

### Iced Drinks and Milkshakes

Affogato	6.00
Iced coffee	6.00
Iced Mocha	6.00
Iced Chocolate	6.00
Strawberry Milkshake	6.00
Chocolate Milkshake	6.00
Vanilla Milkshake	6.00

### EMMA AND TOM JUICES

4.50

## SOFT DRINK/WATER

Spring Water Icy Crown	3.00
Sparkling water San pellegrino	sml 3.00
Sparkling and Spring Water Fiuggi	Lrg 5.00
Coke/Coke Zero/Sprite	3.50
S.Pellegrino chinotto/aranciata/limonata/pompelmo and aranciata rossa	3.50

## BEERS

Italia		Western Australia	
Peroni Leggera	6.00	Rogers	7.00
Peroni Nastro Azzurro	7.00	Feral White	8.00
Birra Castello	7.00	Little Creature pale ale	8.00
Birra Morestti	7.00	Eagle Bay Kolsch	9.00

## SPIRITS AND MIXES

(Lemonade, coke, tonic, soda, juice)

Johnny Walker Black	9.00	Campari	9.00
Jack Daniel's Whiskey	9.00	Aperol	9.00
Rum Bacardi	9.00	Absolute Vodka	9.00
Tequila Reserve Silver	9.00	Bombay Gin	9.00
Rum Pampero	10.50	Belvedere Vodka	10.50
Tequila Reserve Reposado	10.50	Hendrix Gin	10.50
Glenmorangie single malt	10.50	Maker's Mark Bourbon	10.50

### ITALIAN LIQUEUR

Amaro D'Abruzzo, Limoncello, Liquero, Genziana, Amaro Averna, Fernet Branca, Sambuca, Frangelico, Ratafia 8 Poli Grappa Classica

10.00

## WINE LIST

### Sparkling Wine

	Glass	Bottle
Vignarosa Prosecco extra dry	7.50	30.00
Mascarereri Prosecco Doc	9.00	36.00
Marramiero spumante brut (chardonnay Pinot noir)		55.00
Cuvee Zero spumante extra brut bianco		59.00

### White Wine Italy

Mandoleto Pinot grigio 2013 Veneto	7.50	29.00
Di Berardino Trebbiano D'abruzzo ORGANIC 2014	7.50	29.00
Marramiero Dama Trebbiano D Abruzzo DOC 2014	7.50	29.00
Di Berardino Pecorino ORGANIC 2014		36.00

### White Wine Western Australia

Glenmore Savignon Blanc Margaret River 2013	7.50	32.00
Lenton Brae Semillon Sauvignon Blanc Margaret River	8.00	35.00
Marq Wine Fiano 2014 Margaret River	8.50	39.00
McHenry Hohnen Chardonnay 2014 Margaret River	8.50	39.00

### Red Wine Italy

Mandoleto Nero D'avola 2014	7.00	29.00
Sicilia Marramiero Dama Cerasuolo D'abruzzo doc 2014	8.00	30.00
Di Berardino Montepulciano D'abruzzo organic 2012	8.00	30.00
La Vendetta Sangiovese 2013 Toscana	8.00	30.00
Marramiero Dama Montepulciano D'abruzzo DOC 2013	8.50	32.00
Langhe Nebbiolo Doc 2012 Cascina Chicco Piemonte		36.00
Marramiero Incanto Montepulciano D'abruzzo DOC 2012		45.00
Cascina Chicco Barbera D'alba granera alta 2013		45.00
Marramiero INFERI Montepulciano D'abruzzo DOC 2011		89.00
Tempore le buche Sareano 2005 Cab.Sav.Merlot Toscana		89.00
Memento Sangiovese-Shiraz 2007 Toscana		89.00

### Red Wine Western Australia

Mazza Bastardo Rose Donnybrook	7.00	30.00
Harewood Estate Shiraz 2013 Denmark	7.50	32.00
Mazza Tempranillo 2008 Donnybrook	8.00	35.00
Mazza Cinque 2009 Donnybrook	8.50	39.00
Harewood Estate Pinot Noir 2014 Denmark	8.50	39.00
Amigo's Red Shiraz grenache Mataro 2012 M.River		42.00
Lenton Brae Cabernet Merlot 2014 Margaret River		42.00

## APERITIVO

Spritz - aperol, prosecco, soda water, orange	12.00
Negroni - campari, red vermouth, gin	12.00
Americano - gin, campari, red vermouth, prosecco, soda,	14.00
Garibaldi - campari, gin, orange juice, crushed ice	12.00
Espresso Martini - vodka, kalhua, frangelico, espresso	14.00
Dry Martini - gin, dry vermouth green olive	12.00



## DINNER MENU

Open Monday to Saturday, 8am until late

Closed Sunday