

ANTIPASTI

Garlic Crust \$12.00

Olive Saltate \$6.50 (V)

Pan fried olives with garlic, chilli & sambuca

Bruschetta Pomodoro \$8.50 (2pc) (V)

Home baked bread with fresh tomato, basil, garlic & olive oil

Prosciutto e Bufala \$17.50

San Daniele prosciutto & fresh buffalo mozzarella served on a bed of rocket and cherry tomato drizzled with E.V.O

Beef Carpaccio \$19.00

Thinly sliced beef served with radicchio, parmesan, salsa verde, cracked pepper, lemon and oil dressing

Arancini \$5.00 each

Home made rice pyramid with beef Bolognese & mozzarella

Calamari Fritti \$18.50

Fresh calamari lightly dusted with flour, fried & served with aioli sauce

Gamberi all' Aglio \$18.50

Fresh prawns cooked with chilli, garlic, shallots & olive oil served with pane di casa

Cozze al Sugo \$18.00

Mussels cooked in Napolitana sauce with chilli, garlic & white wine served with pane di casa

Involtini di Melanzane \$16.50

Angel hair pasta, ricotta, prosciutto wrapped in lightly crumbed eggplant in a Napolitana sauce (3 per serve)

Polpette al Sugo \$16.00

Veal meatballs cooked in napoletana sauce

PASTA

Penne Napoletana \$18.50 (V)

Slow cooked Italian tomato sauce with fresh basil

Fusilli Alla Norma \$21.00 (V)

Napolitana sauce with fried eggplant & baked ricotta

Fettuccine Boscaiola \$21.00

Sautéed middle bacon and button mushroom served in a cream and basil sauce

Fettuccine Gamberi \$24

Prawn cutlets sautéed with garlic and basil finished with white wine and fresh cherry tomato

Gnocchi Pesto \$23.00 (V)

Cream sauce with basil pesto, shaved parmesan roasted pine nuts

Spaghetti Bolognese \$21.00

Slow cooked veal Bolognese sauce

Spaghetti Marinara \$27.50

M ix of fresh seafood cooked with garlic and basil served in a light tomato sauce

Pappardelle Ragu' \$23.00

Slowed cooked pork & veal ragu

Penne Salsiccia \$23.00

Italian pork and veal sausages, button mushrooms cooked in a pink sauce

Lasagna \$22.00

Layers of fresh pasta with bolognese, béchamel sauce & mozzarella

Gnocchi Sorrentina \$23.00 (V)

Homemade potato dumpling cooked in napolitana sauce and melted fresh fior di latte cheese

Risotto

Risotto of the day please ask your waiter

SECONDI

Vitello Pizzaiola \$27.00

Veal with capers, olives, oregano in a white wine napolitana sauce served with fresh seasonal veggies

Vitello a Funghi \$27.00

Veal with white wine, mushroom & dash of cream served with fresh seasonal veggies

Pollo Parmigiana \$27.00

Chicken schnitzel topped with eggplant, mozzarella & Napolitana sauce served with fresh seasonal veggies

Pesce spada alla griglia \$29.00

Grilled fresh swordfish served with house tomato salsa and fennel and raddichio salad

Cotoletta \$25.00

Chicken Snitzel – crumbed chicken fillets served with chips & rocket and parmesan salad

PIZZE

Pizza fantasia dello chef \$26.00

Chefs choice of pizza at the moment of order please advise for topping he can avoid for you

PIZZE ROSSE (with a tomato base)

Margherita \$19.00 (V) Fior di latte mozzarella & basil

Napoletana \$20.00 Fior di latte mozzarella, anchovies & olives

Capricciosa \$21.00 Fior di latte mozzarella, double smoked ham, mushrooms & olives

Salamino \$21.00 Fior di latte mozzarella, mild salami, capsicum, olives & chilli

Vegetarian \$22 (V) Fior di latte mozzarella, mushroom, onion, capsicum, cherry tomato and olives

Tropicale \$21.00 Fior di latte mozzarella, double smoked ham & pineapple

Meat deluxe \$22.00 Fior di latte mozzarella, double smoked ham, pepperoni, cabanossi & bacon

Suprema \$24.50 Fior di latte mozzarella, double smoked ham, pepperoni, cabanossi, mushrooms, onion, olives, capsicum & pineapple

Gourmet pizza

Chiswick \$23.00 (V) Fior di latte mozzarella, fried eggplant and grated baked ricotta

Abbotsford \$26.00 Fior di latte mozzarella, garlic and chilli prawns, cherry tomatoe and basil

Warremba \$24.00 Fior di latte mozzarella, Italian sausage, olives, capsicum and fresh rocket

PIZZE BIANCHE (WHITE BASE)

Five dock \$21 (V) Fior di latte mozzarella and roasted garlic and rosemary potato

Russell lea \$23 Fior di latte mozzarella, roasted garlic and rosemary potato and Italian sausage

Drummoyne \$25 Fior di latte mozzarella, cherry tomato, san danielle prosciutto fresh rocket and parmesan shaving

Rodd point \$22 (V) Fior di latte mozzarella, roasted pumpkin, cherry tomato, and ausparagus

Sottocasa \$25 Fior di latte mozzarella, stracchino cheese, san danielle prosciutto and truffe paste

CONTORNI

Insalata Mista \$10.00

Mixed leaf, cucumber, tomatoes, olives, Spanish onion with balsamic dressing

Insalata di Rucola \$12.00

Rocked salad with shaved parmesan & balsamic dressing

Radicchio & Finocchio Insalata \$12.00

Radicchio & fennel salad

Patatine Fritte \$8.00

Chips

Verdure al vapore \$10.00

Steamed fresh seasonal veggies

BAMBINI

All kids meals \$12.50

Penne Napoletana

Spaghetti Bolognese

Chicken Snitzel & Chips

Chicken Nuggets & Chips

Mickey mouse pizza

Kids margherita pizza with olives for eyes

Minnie mouse pizza

Kid pizza with chips and wurstel

DOLCI

Nutella Pizza \$18.00

Tiramisu' \$13.50

Italian biscuits soaked in coffee layered with mascarpone & cream

Ricotta & Pear Cheesecake \$13.50

Served with chocolate sauce and vanilla ice cream

Panna Cotta \$12.00

Served with mixed berry coulis

Affogato \$12.50

Vanilla ice cream served with a shot of espresso coffee & Frangelico

Gelato \$3 per scoop

Chocolate, Vanilla, Strawberry

- (V) vegetarian option
- Vegan cheese option for vegetarian pizza available \$3.0 per pizza
- Gluten free pizza base available additional \$3.5 per pizza

Please note all gluten free product may be contaminated with gluten

Additions too menu items will incur a fee A 10% surcharge will incur on public holidays