

An Italian Affair

Stuzzichini ~ Appetizers

GARLIC OR HERB BREAD 5.5
(2 slice per serve)

BISCOTTO (V)
traditional Nonna's Bruschetta with tomato pulp,
evo oil and oregano on aged bread 6.5

PANE AGLIO PARMIGIANO
Tuscan bread with garlic butter topped with
fresh grated Parmesan cheese and grilled 6

PANE CON OLIO (V)
balsamic vinegar & evo oil with fresh bread 6

PIATTO DI TRE
tasting plate of anchovy fillets, fetta cheese
and sautéed olives served 14

PANE (V)
Nonna Maria's basket of fresh crusty bread 3

ZUPPA DEL GIORNO
Soup of the Day. Please check with your waiter 10

GRANA PADANO (V)
aged parmesan cheese served with green olives and
grissini 12

OLIVE NERE (V)
pan-fried black olives sautéed with a pinch of
chilli, garlic and flambéed in brandy. 9.5

FEGATO VENEZIANO
calf liver floured and sautéed in pan with onions,
white balsamic served on a crouton 17

SALSICCIA CONTADINA
Italian sausage sizzling in a cast-iron pan with
chick peas and spinach evo oil 18

ARROSTO DI ZUCCA (V)
roast pumpkin wedges with rocket and dolce
latte blu cheese 16

BRUSCHETTA AL POMODORO (V)
Tuscan bread topped with diced tomato, basil, garlic,
balsamic vinegar & evo oil. 5/slice

Stuzzichini di mare ~ Seafood Appetizers

OSTRICHE/OYSTERS
Selected (AAA Grade) Sydney Rock Oyster
Natural, Kilpatrick or Mornay Oysters 6 / 18 or
12 / 30

COZZE AL VAPORE
Boston Bay (SA) mussels steamed open with,
white wine, chilli, garlic, evo oil and parsley 18

GAMBERI AL SUGO
fresh prawns, pot braised in evo oil, basil,
pomodoro sauce, garlic & chilli; served sizzling
prawns 18

COZZE CON SUGO
Boston Bay (SA) mussels sautéed with white wine,
fresh chilli, basil, garlic in pomodoro sauce 18

CAPELANTE CON FAGIOLINI
Japanese scallops with chorizo sausage and
snow peas in a light cream sauce 22

SALE E PEPE CALAMARI
lightly fried fresh calamari 19

GST Inclusive

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Pasta

Fresh eggs and the finest quality flour are used to make our pasta of Agnolotti, Lasagna, Gnocchi including other pasta styles. Please ask your waiter for our daily pasta special.

Please note: We also have Gluten Free Pasta

TORTELLINI BOSCAIOLA

diced bacon, mushrooms, shallots with shaved Grana Padano cheese and cream sauce 18

SPAGHETTI BOLOGNESE

our classic veal/pork ragu with our special pomodoro sauce 17

PAPPARDELLE GAMBERI

ribbon like pasta with prawns, chilli, garlic, bacon, basil, cherry tomatoes and olive oil 25

SPAGHETTI ALLA MARINARA

fresh selection of seafood, white wine, garlic, basil and our pomodoro sauce 25

RIGATONI POLLO E PESTO

short pasta with grilled chicken pieces, combined with a creamy pesto sauce 18

LASAGNE DA NONNA

oven baked egg pasta sheets, layered with mozzarella, boiled egg, beef ragu and besciamella, grated Grana Padano parmesan cheese; with pomodoro & basil sauce 19

RISOTTO PANCETTA

Arborio rice with pancetta, sautéed in pan with onions, sage, stock, peas and evo oil and finished with Grana Padano parmesan cheese 18

PENNE CARBONARA

short pasta tossed in pan with crispy bacon pieces, white wine and finished with egg yolk, parmesan cheese 18

GNOCCHI CON RAGU

slow cooked ragu of beef in a pomodoro sauce 20

PENNE DI VEDURA MISTA

fresh seasonal vegetables, oven-roasted then tossed in a pan with walnuts, pomodoro and fresh basil 18

Price is GST inclusive

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Pesce ~ Fish

Ask about today's selection; handpicked each day from Sydney Fish Market

Two options to complement your fresh fish

LA CAPONARA: grilled and finished with zucchini, eggplant, capsicum, baby spinach, onion and garlic

OR

LA PESCA: sliced potato, chunky tomato, capers, olives and oregano salsa

Secondi Piatti ~ Mains

HOT POT DI MARE Our Classic!

A terracotta pot simmering with a selection of fresh seafood, together with fish stock, white wine, dill, basil, diced potato in a pomodoro sauce and crusty bread 42

POLLO CON FINOCCHIO

tender chicken breast fillets stuffed with pancetta, pesto, roasted capsicum and served with a roasted fennel cream sauce 25

FILETTO CON DIJON

Nth Queensland 250gm grain-fed Eye Fillet steak char-grilled with prawns; light Dijon mustard sauce, served on a bed of mash potato 35

VITELLO VALDOSTANA

crumbed veal, layered with smoked ham, dolce provolone cheese and pomodoro sauce; served with potato mash 25

ANGNELLO TOSCANA

June Lamb fillets marinated and bbq with rosemary, white wine and garlic; served with grilled eggplant, baby beetroot and, sweet potato; finished with juniper port jus 33

COSTATE DI MANZO

400gm grain-fed Rib-eye; char-grilled with garlic and rosemary, complimented with a creamy mushroom pepper sauce and roast potatoes 38

Price is GST inclusive

An Italian Affair - Beverage

Whites

VILLA MARIA	<i>Sauvignon Blanc, NZ</i>	32
VINO GUSTO	<i>Verdelho, Vic</i>	7/26
VILLA CALAPPIANO	<i>Pino Grigio, Italy</i>	7/29
BORGO CIPRESSI	<i>Toscana Bianco - fruity taste, Italy</i>	27.5
VILLA CALAPPIANO	<i>Chardonnay, Italy</i>	27.5
BORGO CIPRESSI	<i>Vernnicca Di S. Gimignano - dry taste, Italy</i>	27.5
VINO GUSTO	<i>Sauvignon Blanc, Vic</i>	7/26
BELLA MODELLO FIGLIA,	<i>Pino Grigio, Italy</i>	32

Sparkling

CESCON PROSECCO	<i>Italy</i>	10/49
MOET CHANDON NV,	<i>France</i>	115

Reds

BORGO CIPRESSI	<i>Sangiovese, Italy</i>	29 (serve with: chicken, pasta or red meat)
VILLA CALAPPIANO	<i>Chianti - dry taste, Italy</i>	31 (serve with: veal or pasta)
BORGO CIPRESSI	<i>Toscana, Italy</i>	28 (serve with: pasta or red meat)
VINO GUSTO	<i>Cabernet Sauvignon or Merlot or Shiraz, Victoria</i>	7/24
BORGO CIPRESSI	<i>Montepulciano D'Abruzzo,</i>	29 (fruity taste serve with: roast, meat, pasta or cheese)
BELLA MODELLO FIGLIA,	<i>Sangiovese, Italy</i>	32



Citibank Rewards customers receive a bottle of award winning wine, compliments of Citibank. Ask how.

Bottled Beer

Cascade Light	6.5
Crown Lager	7
James Boag's Premium	7
Peroni - Italy	8
Corona - Mexico	8

HOUSE SPIRITS 6.5

Black Douglas, Brandy, Jim Bean, Vodka, Gin, Bacardi

TOP SHELF SPIRIT 7

JW Black, Southern Comfort, Kahlua, Midori, J. Daniel, Wild turkey, Chival Regal

Standard nip of 30ml

BYO Wine only is welcome, however a BYO bottle charge of \$4.50 is applicable to per bottle per table

Non-alcoholic Drink

SOFT DRINKS

	Glass	Jug
Pepsi	4	13
Pepsi max	4	13
Schweppes Lemonade	4	13
Schweppes Soda Water	4	13
Solo Lemon Squash	4	13
San Pellegrino Chinotto	5	15
Lemon/lime/bitters	5	15
Lemon/lime/soda	5	15
SAN BENEDETTO Mineral Water 1lt	8.5	

JUICES

Orange	5	15
Apple	5	15
Pineapple	5	15

GST inclusive ~ Wine by Glass 150ml ~ Spirits 30ml ~ Dessert wine by Glass 60ml

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Insalate ~ Salads

INSALATA MEDITERRANEA

salad of mix leaf, cucumber, Roma tomato, fetta cheese, spanish, onion, olives, capsicum and basil, drizzled with lemon thyme vinaigrette 12

INSALATA RUCOLA

baby rocket with oven roasted tomato, walnuts, topped with shaved Grana Padano cheese and balsamic vinaigrette 10

INSALATA CAPRESE

chunky Roma tomatoes, bocconcini cheese, onions, fresh basil and drizzled with evo oil 12

INSALATA DI PATATE

Italian style potato salad with garlic, carrots strips, onions and parsley dressed with evo oil and white vinegar 10

Contorni ~ Sides

FAGIOLI AGLI SPINACI

sautéed baby spinach with garlic, chilli, Spanish beans, onions and olive oil 9

CHIPS

Sprinkled with sea salt 6

PATATINE FRITTE

potato roasted in oven with rosemary 6

PURÈ DI PATATE

potato mash drizzled with evo oil and parsley 6

FUNGHI IN PADELLA

fresh field mushrooms, sautéed with garlic, fresh parsley and extra virgin oil 7

VERDURE IN PADELLA

selection of seasonal vegetable drizzled with spinach olive oil 8.5

PISELLI ALLA FIORENTINA

peas, pancetta, onions in pan with evo 8

Price is GST inclusive



When It Comes To Taste – We Think You Should Be
The Judge. If you don't think our product is what it says on
the Menu and leaves you less than satisfied. Please tell us and
we'll fix the problem at once and if not... then it's On Us.