Anti	pasti	to	Sh	are
4 11111	Publi			iui C

Assaggini Sicilian pickled white anchovy fillets, sultanas

ποσαγγιι	and nine nute with erectini			
	and pine nuts with crostini marinated Sicilian olives	15.00 11.00		
		17.50		
Bruschetta (v) fresh tomato & basil				
Herby Ga	arlic Pizza Crust (v)	13.00		
Our famo	ous thin pizza crust by the slice on disp gluten free pizzas	lay 17.50 3.50 extra		
Stracciat	ella & Prosciutto or Caponata (v) (se creamy mozzarella with hazelnuts and sa served with a garlic pizza crust.	,		
Funghi F	ritti (v) shallow fried parmesan herbed crumbed field mushrooms with truffle aid	oli 22.00		
Calamari	Fritti (gf) lightly dusted and shallow fried served on a bed of rocket with a house balsamic dressing (e) 26.00			
Polpette	Sicilian meatballs (6) - Pork, veal, ricotta and tomato sugo	,		
Trota	House cured ocean trout with orange fennel and pomegranate	25.50		
Le Fiori	stuffed ricotta zucchini flowers served with aioli	24.00		
	Salads to Share			
Mixed Gr	r <mark>een Salad</mark> add grilled haloumi	11.00 8.00		
Rocket, I	Lemon, Pear and Parmigiano Salad add Wagyu Bresoala	12.00 12.00		
Healthy S	Salad Roasted beetroot and pumpkin was walnuts, quinoa, goats cheese and a	ith		
	raspberry vinaigrette	24.00		
Buffalo N	Milk Mozzarella Salad served with summ tomatoes, basil, olives and oregano	ner 24.00		
Super Fo	od Salad a combination of avocado, mixed and grains with tangy apple cider dressin add grilled organic chicken	ng 19.00 extra 7.00		
	add house cured ocean trout	extra 8.00		

House Specialties

Pasta of the Day - see specials

Risotto of the Day - see specials

Agnolotti Di Manzo Giant homemade beef filled ravioli with a pepper, parmesan and pecorino emulsion (famous Roman **cacio e Pepe**) (6pc) 28.50

Fregola toasted pebble-shaped pasta with **prawns**,

27.50 bisque, chilli and peas. Amazing!

Ravioli Di Zucca (v) home made roasted pumpkin ravioli with burnt butter sage and hazelnuts 27.50

Paccheri Alla Matriciana crispy guanciale (cured **pork** cheek), sautéed tomato fillets & chilli, topped with Italian pecorino cheese 28.00

Spaghetti allo scoglio medley of fresh seafood with white wine, parsley, garlic & chilli in a light seafood sauce - simply outstanding 35.00

Pappardelle con Ragu Di Anatra hand made egg

ribbon pasta with our famous **DUCK** ragu 35.00

Pasta alla Norma (v) Rigatoni with fried aubergine,

26.50 tomato, basil and ricotta

Tagliatelle con Sugo di Funghi Porcini mixed local

mushrooms, pancetta, peas & porcini 32.00

Pappardelle con Ragu Bolognese

Hand made egg ribbon pasta prepared in the traditional style from Bologna 30.00

Cannelloni (v) filled with ricotta and spinach 26.50

Seafood

Acqua Pazza (crazy water) a selection of fresh seafood with king prawns cooked in a light tomato, basil & chilli seafood broth served with crusty bread (traditional fish stew) 52.00 Pesce Del Giorno (fish of the day) see specials

Gamberi split king tiger prawns lightly sautéed in lemon, garlic and white wine served with a fresh Italian salad 52.00

Grigliato Misto a daily selection of mixed grilled seafood with lemon, garlic, parsley and chilli 50.00

Cozze 1kg live Port Lincoln mussels in crazy water and fregola with crusty bread 46.00

Mains

Vitello al Limone tender veal medallions with a beautiful tangy lemon jus 44.00 add mixed mushrooms 7.00 Cotoletta alla Milanese Parmesan crumbed veal fillet served with Italian mixed salad 42.00 Manzo (beef of the day) see specials Spatchcock Grilled whole baby chicken with colourful roasted tomatoes, mint, olives, capers and sherry vinegar 38.00 Porchetta (roasted pork belly) with chilli, fennel, lemon zest & caramelised onion 36.00

Sides

10.00 Italian fries with aoli Seasonal mixed greens with olive oil, lemon and garlic 15.50 Sicilian Caponata (v) slow braised grilled vegetables. 17.00

Kid's menu available on request

Ask our staff for gluten free options (v) = Vegetarian 10% surcharge on Sundays and Public Holidays Corkage \$4.00 pp (Thurs night only)