

LUNCH

Antipasti to Share

Assaggini Sicilian pickled white anchovy fillets, sultanas and pine nuts with crostini	15.00
marinated Sicilian olives	11.00
Bruschetta (v) fresh tomato & basil	17.50
Herby Garlic Pizza Crust (v)	13.00
Our famous thin pizza crust by the slice on display	17.50
gluten free pizzas	3.50 extra
Stracciatella & Prosciutto or Caponata (v) (serves 4-5) creamy mozzarella with hazelnuts and salsa verde served with a garlic pizza crust.	29.00
Funghi Fritti (v) shallow fried parmesan herbed crumbed field mushrooms with truffle aioli	22.00
Calamari Fritti (gf) lightly dusted and shallow fried calamari served on a bed of rocket with a house balsamic dressing	(e) 26.00 (m) 35.00
Polpette Sicilian meatballs (6) - Pork, veal, ricotta and tomato sugo	26.00
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 Green Salad	11.00
add grilled haloumi	8.00
Rocket, Lemon, Pear and Parmigiano Salad	12.00
add Wagyu Bresola	12.00
Healthy Salad Roasted beetroot and pumpkin with walnuts, quinoa, goats cheese and a raspberry vinaigrette	24.00
Buffalo Milk Mozzarella Salad served with summer tomatoes, basil, olives and oregano	24.00
Super Food Salad a combination of avocado, mixed pulses and grains with tangy apple cider dressing	19.00
add grilled organic chicken	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 , bisque, chilli and peas. Amazing!	27.50
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 , tomato, basil and ricotta	26.50
Tagliatelle con Sugo di Funghi Porcini mixed local mushrooms , pancetta, peas & porcini	32.00

Classics

Lasagna di Casa home made pasta with bolognese sauce	26.50
Cannelloni (v) filled with ricotta and spinach	26.50
Bolognese, Carbonara, Boscaiola, Napoli or Basil Pesto spaghetti, tagliatelle or rigatoni	(E) 23.00 (M) 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

Italian fries with aoli	10.00
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)*