

# ANTIPASTO SHARE

**Pesto and Parmesan Pizza \$14**

**Garlic Cheese Pizza \$14**

**Bruschetta Pizza \$16**

*A Facebook fav, garlic cheese pizza, topped with bruschetta and balsamic*

**Antipasto Platter for Two \$28**

Italian cured meats, cheese, marinated olives and vegetables, evoo, balsamic and focaccia

**Vegetarian Antipasto Platter for Two \$24**

Marinated vegetable and olives, cheese, evoo and balsamic and homemade focaccia (v)

# ENTREE

**Stone Baked Garlic Bread \$8**

**Warm Marinated Olives \$12**

With homemade focaccia (vn, gf on request)

**Stuffed Zucchini Flowers \$17**

With three cheese and lemon and honey vinaigrette (v, gf)

**Calabrian-style Seared Prawns \$17**

Tomato consommé broth, Calabrian chilli, porcini dust and candied sage (gf)

**Calamari Fritti \$16**

Crispy seasoned squid with red pepper and parmesan pesto (gf)

**Crispy Pork Belly \$16**

Minted bean salad, toasted almonds, lemon and saffron gel and pancetta (gf) (n)

**Spring Rolls Ragu \$16**

The *Italian version* spring roll, filled with pork ragu and smoky tomato relish

# MAINS

**250g Riverina Eye Fillet \$38**

Horseradish puree, sautéed green beans, sweet potato fried crisps and wild mushroom jus (gf)

**Veal Involtini \$32**

Riverina striploin, stuffed with ricotta, pine nuts, spinach, creamy potato puree, greens and chianti jus (gf, n)

**Slow Roasted Porchetta \$28**

Crispy rolled pork belly, fennel rubbed, charred capsicum, spinach, potato puree & Italian BBQ glaze (gf)

**Classic Italian Meatballs \$26**

Homemade veal and pork meatballs, chunky tomato and chilli infused sauce, parmesan shard and focaccia

**Poached Salmon Fillet \$32**

Aromatics, organic Tasmanian black garlic risotto, asparagus, Jerusalem artichoke crisps & vinaigrette (gf)

# CLASSICO

**250g Riverina Sirloin** with potato mash and vegetables OR salad and chips **\$33**

Choose (1): creamy mushroom, green pepper jus, red wine jus or plain gravy (all gf)

**Crumbed Chicken Breast** with potato mash and vegetables OR salad and chips **\$24**

Choose (1): creamy mushroom, green pepper jus, red wine jus or plain gravy (all gf)

**Chicken Parmigiana** with potato mash and vegetables OR salad and chips **\$26**

**Barramundi (Battered OR Grilled)**, house salad, chips, tartare and lemon **\$28**

# SIDES

**Chips** with rosemary salt and aioli \$8

**Creamy Mash Potato** 'chefs special' \$8

**Sautéed Greens** with olive oil (vn, gf) \$8

**Garden Salad** with house vinaigrette (v, gf) \$8

**Roasted Sweet Potato Salad** with cannelloni beans, spinach, tomato & capers (v, gf) \$12

# PIZZA – STONE BAKED

Pizzas 12" Bases

**Margarita** - mozzarella, buffalo mozzarella, tomato and fresh basil (v) \$20

**Domenico** - prosciutto, buffalo mozzarella and fresh wild rocket \$23

**Francesco** - smoked ham, prosciutto, pepperoni, steak and smoky BBQ sauce \$25

**Michele** - king prawns, pesto, shallots, tomatoes and fresh wild rocket \$26

**Vinny** - fully loaded pepperoni and fresh mozzarella \$22

**Giuseppe** - smoked ham, pepperoni, mushrooms, capsicum, olives and shallots \$22

**Salvatore** - seasoned chicken, capsicum, caramelised onion, tomato and mint yoghurt \$22

**Antonio** - sweet potato, tomato, caramelised onion, dukkha, yoghurt and rocket (v) \$22

*\*\*Gluten free base available \$3 extra*

# PASTA & RISOTTO

**Garlic Prawn Linguini**, sautéed garlic, chilli, onion and shallots, olive oil, parsley and parmesan \$24

**Ragu Bolognese**, slow cooked beef in rich Italian tomato sauce and parmesan \$22

**Carbonara Linguini**, traditional italian-style with bacon, spring onions, garlic, egg and parmesan \$22

**Boscaiola Linguini**, with bacon, mushrooms, shallot, white wine cream and parmesan \$22

**Roasted Sweet Potato Risotto**, semi-dried tomatoes, spinach, basil & parmesan (gf, v, vn on request) \$22

+ Add chicken for \$4 or Add prawns for \$6

# KIDS MENU – BAMBINI

## MAINS \$12

Grilled Chicken with mash and veg (gf)

Chicken Schnitzel with chips

Battered Fish with chips

Spaghetti Bolognese

## DESSERT \$4

Vanilla Ice-Cream with choice: chocolate, strawberry or caramel sauce

# DESSERTS

Our dessert menu changes daily. See our team for tonight's selection.

# DESSERT BEVERAGES

## Affogato with Liqueur \$16

Espresso coffee dessert with ice-cream and choice of liqueur – Baileys, Frangelico, Tia Maria or Kahlua (gf)

Vanilla Espresso Martini \$16 - Espresso coffee, Kahlua and vanilla infused vodka

Toblerone \$16 - Baileys, Frangelico, Kahlua, cream and honey