



## STUZZICHINI

**Bruschetta** - tomatoes, Spanish onions, basil, bocconcini and balsamic reduction **\$10.50**

**Garlic bread** –garlic butter and herbs **\$5**

**Arancini** –Bolognese filled arancini served over Napolitana sauce and garnished with shaved parmesan **\$12**

**Mixed Olives** –served warmed with chilli, garlic, basil, lemon zest and toasted panni di casa **\$9**

**Cheese and Bacon fries** – crispy bacon and mozzarella cheese melted over the top of crispy fries and finished with ranch dressing on top **\$11.90**

## ENTRÉE

**Antipasto della casa**- selection of cured meats, olives, provolone cheese, arancini, bruschetta and crusty bread **\$20** for 1 for 2 **\$30**

**Garlic prawns hot pot** - with olive oil garlic and napoletana sauce served with crusty bread **\$22**

**Chilli octopus hot pot**- tender baby octopus braised in garlic, chilli, fresh herbs and napolitana sauce, served with crusty bread **\$21**

**Calamari calabrese** - **spicy** coated calamari lightly fried and served with chilli, garlic and sundried tomatoes **\$18**

**Grilled bocconcini cheese** – wrapped in prosciutto and served over a bed of rocket with cherry tomatoes and drizzled with a balsamic reduction **\$18**



## SALADS

**Italian salad**- mix leaf salad , tomatoes , olives, Spanish onions & cucumber **\$13**

**Greek salad** –mix leaf salad, olives, feta, cucumber, onion and tomatoes **\$13**

**Rocket** –rocket, shaved parmesan and balsamic reduction **\$13**

**Chicken Caesar** - cos lettuce, bacon, croutons, eggs, chicken and parmesan **\$18**



## PASTA AND RISOTTO

**Spaghetti aolio gamberitti** – prawns sautee in olive oil, fresh herbs, garlic, chilli and cherry tomatoes  
**\$24**

**Lasagna** – pork and veal filled lasagna finished off famous sauce **\$19**

**Fettuccine boscaiola** – creamy sauce with mushroom and bacon **\$21**

**Spaghetti Bolognese** – pork and veal mince **\$21**

**Spaghetti amatriciana**- pancetta, onions, chilli, pepercino Romano, herbs in a napolitana sauce **\$23**

**Penne genevesi** – creamy sauce with sundried tomatoes, chicken, pine nuts and mushrooms **\$22**

**Gnocchi gorgonzola** –served in a creamy gorgonzola sauce and finished with toasted walnuts and rocket **\$24**

**Chicken, mushroom and spinach risotto**- hint of garlic, butter, parmesan and finished with a little cream **\$22**

**Risotto with smoked salmon**- cream based risotto with cherry tomatoes, garlic and zucchinis **\$24**

**Gnocchi alla calabrese**- gnocchi with fresh herbs, spicy salami & boccincini tossed in a napolitana sauce **\$22**



## MAINS

**CAPE BYRON ANGUS STRIPLOIN 300g** – Char grilled to your liking and served with chips and salad and your choice of sauce. Mushroom, gravy, green peppercorn or hollandaise **\$29**

**TAGLIATA DI MANZO** - Cape Byron angus striploin cooked to your liking and served over a bed of rocket, cherry tomatoes, and shaved parmesan and dressed with a balsamic reduction **\$29**

**BARRAMUNDI IN AQUA PAZZA** - crispy pan fried barramundi fillets served with mashed potatoes, baby spinach and a tomato salsa **\$26**

**KING PRAWNS GRILL** - marinated king prawns bbq and served with salad and steamed rice **\$34**

**CHICKEN ALLA ROMANA** - chicken breast topped with sage, prosciutto and cooked in a sauce of white wine, butter and parmesan, served with vegetables and mashed potatoes **\$28**

**CHICKEN BOSCAIOLA** – chicken breast cooked in a rich creamy sauce with mushrooms and bacon served with mashed potatoes and vegetables **\$26**

**CHICKEN SCHNITZEL** - served with chips and salad with a choice of mushroom, gravy, green peppercorn or hollandaise sauce **\$22**