



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 **\$14**

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**



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
\$25

Lasagna – pork and veal filled lasagna in a creamy tomato sauce **\$20**

Fettuccine boscaiola – creamy sauce with mushroom and bacon **\$22**

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

Spaghetti amatriciana- pancetta, onions, chilli, peperoncino 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 **\$23**



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 **\$30**

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 **\$30**

BARRAMUNDI IN AQUA PAZZA - crispy pan fried barramundi fillets served with mashed potatoes, baby spinach and a tomato salsa **\$28**

KING PRAWNS GRILL - marinated king prawns bbq and served with salad and steamed rice **\$36**

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 **\$29**

CHICKEN BOSCAIOLA – chicken breast cooked in a rich creamy sauce with mushrooms and bacon served with mashed potatoes and vegetables **\$28**

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