

ITALY

café ristorante e bar

ANTIPASTI

Olivi (V) \$9

Sicilian green & black olives marinated in red wine vinegar, virgin olive oil, fennel seeds, chilli

Stromboli (VE) \$10

Rolled Sicilian pizza, garlic, rosemary, extra virgin olive oil

Funghi e Melanzane Grigliati (V) \$16

Grilled sliced portobello mushroom and eggplant, marinated in virgin olive oil & balsamic vinegar

Piatti di Nino \$25

Cured Italian meats served with Provolone cheese quarters & crostini

Caprese Nuova \$15

Burrata mozzarella served with cherry tomatoes topped with pesto and virgin olive oil

Arancina \$7

Saffron pear shaped rice ball filled with 3 meat ragu, peas, mozzarella

Calamari Fritti \$16

Lightly floured and fried calamari served with rucola and aioli

Carpaccio del Giorno \$19

Raw Meat or Fish of the Day thinly sliced

***NO CASH – CARD ONLY**

***NO SEPARATE ACCOUNTS**

***10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS**

PASTA

Tagliatelle Ragu Bolognese \$25

veal, pork, chicken, tomato ragu

Gnocchi Pomodoro Napoletana (V) \$26

potato dumplings, tomato sugo, fresh basil

Ravioli di Carne Emilia Romagna \$26

pasta pillows filled with beef and parmigiana, tomato sugo, sage

Fettucine Pesto Genovese (V) \$27

basil, pinenuts, virgin olive oil, parmigiana

Bucatini Amatriciana Laziano \$27

pancetta, onion, tomato, chilli, pepper

Rigatoni Salsiccia Calabrese \$29

pork sausage, tomato sugo, onion, chilli

Linguini Granchio Sardo \$29

crabmeat, rucola, virgin olive oil, chilli, pepper, rock salt

Spaghetti Marinara Siciliana \$32

prawns, calamari, cockles, mussels, anchovy, virgin olive oil, chilli, pepper

Risotto Porcini Piemontese (V) \$30

porcini mushrooms, parmigiana, pepper, truffle oil

Lasagna di Mamma \$26

home made pasta sheets layered with 3 meat ragu of veal, pork, chicken, done with mozzarella/parmigiana and home made tomato sugo

WOODFIRED PIZZA

MARGHERITA (V) \$20

San Marzano pomodoro, trecce, fresh basil, virgin olive oil

**Buffalo Mozzarella Extra \$5*

NAPOLETANA \$23

San Marzano pomodoro, trecce, cherry tomatoes, Sicilian anchovies, black olives, oregano, virgin olive oil

QUATTRO FORMAGGI (V) \$25

Trecce, provolone, gorgonzola piccante, parmigiano, virgin olive oil

CAPRICCIOSA \$27

San Marzano pomodoro, trecce, leg ham, artichoke, mushroom, black olives

CASALINGA \$24

San Marzano pomodoro, trecce, casalinga salami (Opt. Fresh Hot Chilli)

SICILIANA (V) \$25

San Marzano pomodoro, trecce, eggplant, ricotta, basil, virgin olive oil

PROSCIUTTO \$26

San Marzano pomodoro, trecce, San Daniele prosciutto, shaven parmigiano, virgin olive oil

CAMPAGNA \$29

Trecce, Sicilian pork & fennel sausage, mushroom, gorgonzola piccante, shaven parmigiano, virgin olive oil

AUSTRALIANO \$22

San Marzano pomodoro, trecce, leg ham, pineapple

VEGAN (VE) \$26

San Marzano pomodoro, grilled eggplant, mushrooms, black olives and pesto

**Gluten free pizza base available \$5*

**(V) – Vegetarian*

SECONDI

Cotoletta Milanese \$24

Crumbed veal cutlet, virgin olive oil, parsley, lemon with panzanella salad

Pollo Parmigiana \$26

Crumbed chicken breast fillet, tomato sugo, melted mozzarella cheese, parsley with panzanella salad

Saltimbocca \$32

Veal cutlets thinly sliced, topped with ham, mild provolone cheese, sage and side of spinach

Bistecca Fiorentina \$43

500gr T-Bone Beef steak, olive oil, rosemary with caponata

Pesce del Giorno POA

CONTORNI Insalata di Casa (VE) \$10

Mixed leaf lettuce, cherry tomatoes, red wine vinegar, virgin olive oil, salt

Caponata Nostra (VE)

Roasted eggplant, capsicum, onion, celery, tomatoes, black olives, virgin olive oil, salt

Spinaci (VE)

Sauteed spinach, virgin olive oil

Patati al Forno (VE)

Roasted potatoes, , rosemary, rock salt

DOLCE

Cannoli \$8

Served in small cinnamon shell with fresh choc chip ricotta or pistachio ricotta

Rum baba \$10

Custard filled sponge cake soaked in rum syrup

Tiramisu \$12

Classic homemade Tiramisu

Coppa di Gelato \$12

Three gelato flavours of your choice

CALZONE NUTELLA \$18

Half moon shaped Pizza filled with Nutella served with Ricotta of the day & topped with icing sugar