



## anti

zuppa del giorno	(soup of the day)		<b>poa</b>
bruschetta	tomato & basil		<b>8.5</b>
assaggio di bruschette miste	(selection of three bruschetta's to taste)		<b>12.5</b>
antipasto	vegetariano (selection of char-grilled vegetables & olives)		
	misto (selection of Italian cold meats & char-grilled vegetables)		<b>14.5</b>
gamberi con aglio	(sizzling garlic prawns with/without chilli)		<b>16.5</b>
polipo alla piastra	(char-grilled octopus)		<b>14.5</b>
salsiccia Italiana alla griglia	(char-grilled Italian sausage with fresh lemon)		<b>8.5</b>
calamari fritti	(salt & pepper shallow-fried calamari)		<b>12.5</b>
<b>pane al forno</b>	(bread from the oven with olive oil & balsamic vinegar)		<b>3</b>
<b>pizza bianca (schacciata)</b>	pizza-style bread with <b>olive oil &amp; garlic or rosemary, rocksalt, olive oil &amp; garlic or pesto</b>		

**small 7**

**large**

**10.5**

## pasta & risotto

risotto			<b>poa</b>
pasta fresca	(house-made fresh pasta of the day)		<b>poa</b>
penne all'arrabbiata	(penne, garlic, chilli, basil, napoli)		<b>14</b>
<b>with chorizo</b>	(chilli spiced sausage)		<b>18.5</b>
penne alla Norma	(penne, basil, eggplant, olives, napoli)		
<b>with/ without chilli</b>			<b>16.5</b>
aglio, olio, peperoncino	(linguine, olive oil, garlic, parsley & chilli)		<b>14</b>
spaghetti alla marinara	(spaghetti, mussels, vongole, prawns, reef fish, calamari & napoli)		<b>22.5</b>
fettucine al salmone	(fettucine, Tasmanian smoked salmon, white wine, dill & cream)		<b>21.5</b>
fettucine con pollo	(fettucine, chicken, roasted capsicum, capers, cream & white wine)		<b>19.5</b>
spaghetti Bolognese	(spaghetti & slow cooked traditional Italian meat ragu)		<b>18.5</b>
linguine carbonara	(linguini, pancetta, egg, cream)		<b>18.5</b>
linguine mare monte	(linguini, prawns, mushroom, spring onion, chilli, white wine)		<b>21.5</b>
lasagne	(traditional Italian style lasagne with house-made fresh pasta)		<b>21.5</b>

## seconde

scallopine di cervo	(venison topside served rare with mash, seared greens & slow-oven roasted roma tomato)		<b>27.5</b>
saltimbocca alla Romana	(pan fried veal, prosciutto & sage with beans & rosemary potatoes)		<b>27.5</b>
insalata tiepida con filetto d'agnello	(a warm salad of lamb fillet, crispy pancetta, wood-oven roasted potatoes, pear, walnut, gorgonzola & aioli)		<b>28.5</b>
pollo alla cacciatore	(slow-cooked chicken in a rich tomato, olive, mushroom & pancetta sauce on kipfler potatoes)		<b>26.5</b>
salmone tasmaniano al forno con fagioli, pomodorini, acciughe e patate	(tray-baked Tasmanian Atlantic Salmon with green beans, cherry tomatoes, anchovies & olives on wood fired crushed potato)		<b>28.5</b>
frittata di verdure con rucola, parmigiano a scaglie ed olio tartufato	(vegetable frittata with a rocket and parmesan salad and white truffle oil)		<b>22.5</b>
<b>con pollo ( with chicken)</b>			<b>26.5</b>



## **pizze**

margherita	(tomato, cheese, & basil)		<b>14.5</b>
	<b>with rucola (rocket)</b>	extra	<b>3</b>
	<b>with prosciutto</b>	extra	<b>4</b>
ai funghi	(mushrooms, tomato, cheese)		<b>17</b>
siciliana	(olives, anchovies, capers, tomato, cheese)		<b>17.5</b>
quattro formaggio	(4 cheeses)		<b>18.5</b>
capricciosa	(ham, mushrooms, artichokes, anchovies & olives)		<b>19.5</b>
	<b>with egg</b>	extra	<b>3</b>
gamberi, aglio arrostito, peperoncini e rucola	(banana prawns, chilli, roasted garlic & rocket)		<b>20</b>
tropicale	(prosciutto & fresh pineapple)		<b>18.5</b>
zucca arrostita, gorgonzola e noci	(roasted pumpkin, blue cheese & walnut)		<b>19.5</b>
pollo	(char-grilled chicken, bocconcini, eggplant & zucchini)		<b>19.5</b>
salsiccia e cipolle	(home-made sausage meat, caramelised onion, tomato & cheese)		<b>19.5</b>
piccante	(salami, chilli, basil, tomato, cheese)		<b>18.5</b>
vegetariano	(pumpkin, red onion, mushrooms, spinach, eggplant & pine nuts)		<b>20</b>
salmone	(smoked salmon, capers, fresh lemon)		<b>20</b>
del mare	(mixed seafood, chilli, mushroom, tomato & cheese)		<b>22.5</b>
calzone	(folded pizza, salami, spinach & mushrooms)		<b>20</b>
calzone con pollo	(folded pizza, chicken, pumpkin, gorgonzola & spinach)		<b>20</b>
calzone vegetariano	(folded pizza, roasted vegetables, spinach, mushroom & goats cheese)		<b>20</b>
<b>extra toppings:</b>	<b>vegetables -3,</b>	<b>meat - 4,</b>	<b>seafood - 5</b>

## **insalate / contorni**

rucola e parmigiano	(rocket & parmesan)	<b>8.5</b>
caprese	(tomato, basil, bocconcini)	<b>8.5</b>
caprese al tonno	(tomato, basil, bocconcini, tuna & olive oil)	<b>10.5</b>
insalata di fagioli verdi	(fresh green bean salad with spinach, rocket, red onion, orange & pine nuts)	<b>10.5</b>
insalata siciliana	(mixed leaf, cherry tomato, olives, red onion & fried green capers)	<b>10.5</b>
patate al rosmarino	(rosemary potatoes)	<b>4.5</b>

## **drinks**

orange juice		<b>3</b>
soft drinks	pepsi, lemonade, coke, diet coke	<b>3.5</b>
mineral water	San Pellegrino 500ml	<b>5.5</b>
	San Pellegrino 1 litre	<b>7.5</b>
chinotto, aranciata, aranciata amara/rosa, limonata, pompelmo		<b>4.5</b>

**please see waitperson for separate 'il dolci' dessert menu**

**BYO \$3 PER PERSON**

**10% service charge applies on public holidays, all prices incl. gst, 55c credit charge applies**

**Proprietors: Michael Whatley & Charlotte Brown**