

Elegant. Attentive. Traditional.

Starter Woodfired Breads

Profumata **10.90**
extra virgin olive oil, rosemary & sea salt (v)

Agliata **10.90**
extra virgin olive oil, garlic & sea salt (v)

Monte Bianco **10.90**
Italian mozzarella & sea salt (v)

Bruschetta Al Prosciutto **11.90**
toasted Italian bread topped with roma tomatoes, prosciutto parma, bocconcini, extra virgin olive oil & basil

Mazzini **16.90**
extra virgin olive oil, prosciutto parma slices

Salads

Insalata Mista **10.90**
mesculin, cucumber, kalamata olives, roma tomatoes & Spanish onion, drizzled with a white balsamic vinaigrette (v)

Rocket, Pear & Parmesan Salad **11.90**
drizzled with a citrus vinaigrette (v)

Insalata Caprese **11.90**
roma tomatoes & bocconcini, arranged around rocket & drizzled with extra virgin olive oil, basil & seasoning (v)

Entrées

Soup of the Day *(please ask your friendly waiter)* **variable**
served with fresh bread

Large Pacific Oysters *(sourced from Coffin Bay S.A.)*
Natural served chilled with fresh lemon **14.90/ 23.90**
Kilpatrick roasted with strips of bacon & Worcestershire sauce **16.90/25.90**

Stuffed Mushroom **16.90**
large field mushroom, stuffed with an asparagus & parmesan risotto, served on mesculin, accompanied with a polenta bake (v)

Grilled Italian Salsicce **16.90**
(made on the premises, no preservatives or colourings added)
2 pork sausages, topped with a roasted capsicum, onion & tomato relish, served on potato mash

Antipasto **18.90**
variety of cured meats & vegetables marinated in-house (vegetarian option available)

Fried Calamari **18.90**
Australian tenderised calamari strips, dusted with chef's specially seasoned flour, served on mesculin & splashed with a spring onion vinaigrette. Accompanied by a lime, basil & caper aioli & fresh lemon

Garlic Prawns **21.90**
black tiger prawn cutlets, tossed through fresh garlic & olive oil with cracked black pepper, parsley & shallots, in a white wine & cream sauce, served around a risotto stuffed zucchini bake

Home-Made Pasta

Spinach & Ricotta Ravioli filled with ricotta cheese & spinach, tossed through napoli sauce, topped with shaved parmesan (v)	20.90
Veal Ravioli filled with slow braised veal, tossed through napoletana sauce & topped with shaved parmesan	20.90
Beef Cannelloni rolled in home-made pasta sheets, topped with Napoli sauce and mozzarella and finished under the grill	22.90
Ravioli Gamberi e Peperoncino (chili prawns ravioli) Hand made ravioli filled with chili infused prawns then topped with a light sauce of cherry tomato, parsley and garlic infused oil	23.90
Gnocchi Al Quattro Formaggi Potato gnocchi, in a festival of 4 cheeses then sauteed with baby spinach & topped with shaved parmesan	24.90
Capelli D'Angelo angel hair pasta served with Moreton Bay bug & crab meat, sautéed with white wine, dill and chives finished with a touch of napoletana sauce	26.90
All home-made pastas are made on the premises with no preservatives or colourings added	
Pasta	
Pappadelle All' Amatriciana pancetta sauteed with onion in a rich tomato sauce, garnished with parsley and pecorino cheese	19.90
Penne Carbonara pancetta, egg yolk & parsley, tossed through a creamy cheese sauce, garnished with cracked black pepper & parmesan	20.90
Tagiolini Primavera cherry tomatoes, zucchini, crisp artichoke hearts, fresh asparagus & extra virgin olive oil (v)	20.90
Penne Pollo chicken breast pieces, tossed through an avocado, rocket pesto, shallot, napoletana, cream & cheese sauce	21.90
Fettuccine Vitello slices of marinated eye fillet, tossed through a mushroom, tomato, roasted coloured capsicum & cream sauce	21.90
Farfalle L'unico chicken breast pieces, semi-dried tomatoes & basil pesto, tossed through a creamy cheese sauce	21.90
Fettuccine Pescatora black tiger prawn cutlets, roe-on scallops, black mussels & Australian calamari, tossed through a white wine, parsley, garlic infused oil, sea salt, diced roma tomato & napoletana sauce	25.90

Mains

Chef's Fish of the Day	variable
Grilled Italian Salsicce <i>(made on the premises, no preservatives or colourings added)</i> 3 pork sausages, topped with a roasted capsicum, onion & tomato relish,	25.90
Sirloin (Grain Fed) char-grilled to your liking, set on potato mash & served with your choice of sauce: mushroom & red wine/green peppercorn/cognac, cream & shallots/rosemary & port served on potato mash	26.90
Veal Scaloppine Ai Funghi tender veal fillet medallions, pan-fried with a mushroom, shallot, white wine & a demi-glaze reduction	26.90
Veal Saltimbocca Alla Romana tender veal fillet medallions, wrapped in prosciutto parma & pan-fried with a white wine & fresh sage sauce	28.90
Atlantic Salmon-Macadamia Crusted macadamia crusted fresh Atlantic salmon fillet, oven-baked & finished with a lemon & herb butter	28.90
Fritto Misto mixed plate of lightly dusted & seasoned calamari rings, scallops, prawn cutlets & fish fillet, fried & served on mesculin, splashed with a spring onion vinaigrette, accompanied by lime, basil & caper aioli & fresh lemon	28.90
Chicken Scampi oven-baked chicken breast, topped with grilled New Zealand scampi & black tiger prawn cutlets, in a creamy Armagnac, lemon & fresh herb sauce	28.90
Quails 2 quails, marinated with roasted peppers, cherry tomatoes, garlic, various wines, fresh herbs, spices & extra virgin olive oil, char grilled & finished in the oven, served on tomato scented pan-fried haloumi cheese	30.90
Slow Roasted Duck wild berry & red wine glazed duck, slowly roasted & served with a sauté of wild mushroom & roasted hazelnuts	30.90
Eye Fillet (Grain Fed) char-grilled to your liking, set on potato mash & served with your choice of sauce: <i>mushroom & red wine/green peppercorn/cognac, cream & shallots/rosemary & port</i>	30.90
Lamb Cutlets 4 tender French cut lamb cutlets, char-grilled to your liking, set on a potato mash, drizzled with a rosemary & aged port jus, served around a balsamic reduction	31.90
All main meals served with chef's selection of vegetables	



Margherita tomato, Italian mozzarella & basil (v)	17.90
Calabrese hot calabrese salami, roasted mild banana peppers, black olives, tomato & Italian mozzarella	19.90
Paesana provolone, broccoli, spicy Italian sausage, tomato & Italian mozzarella	19.90
Capri grilled eggplant, goat's cheese, basil pesto, tomato & Italian mozzarella (v)	19.90
Romana pancetta, cherry tomatoes, pecorino cheese, tomato & Italian mozzarella	19.90
Bocelli danish blue cheese, hot calabrese salami, Italian mozzarella & tomato	19.90
Napoli anchovy fillets, semi-dried tomatoes black olives, capers, tomato & Italian mozzarella	19.90
Ortolana broccoli, zucchini, roasted mild banana peppers, eggplant, tomato & Italian mozzarella (v)	19.90
Parma slices of prosciutto parma, provolone, tomato & Italian mozzarella	21.30
Giadiniera roasted potatoes, rosemary, marinated artichoke hearts, semi-dried tomatoes, fresh asparagus, roasted mild banana peppers, tomato & Italian mozzarella (v)	21.90
Martorana Focaccia base topped with bresaola, buffalo mozzarella and cherry tomato	21.90
Estate Iceberg lettuce, tuna, red onion, corn, cherry tomato and artichokes	21.90
Calzone Fellini pizza base filled with speck, italian mozzarella, zucchini, cherry tomato, folded over, sealed & brushed with olive oil	21.90
Calzone Brigantino pizza base filled with leg ham, bocconcini, grilled eggplant, black olives, tomato & Italian mozzarella, folded over, sealed & brushed with olive oil	21.90
Manzoni leg ham, porcini mushrooms, black olives, marinated artichoke hearts, tomato & Italian mozzarella	22.90
Marinara marinated baby prawns, red onions, fresh chilli, rocket & tomato, drizzled with cocktail sauce (no mozzarella)	22.90
Genovese lemon & dill infused fresh Atlantic salmon pieces, capers, rocket, tomato & Italian mozzarella	22.90
L'unico spicy Italian sausage, cherry tomatoes, porcini mushrooms, tomato & Italian mozzarella	22.90



Reggina leg ham, roasted potatoes & Italian mozzarella	19.90
Casertana imported Italian bufala milk mozzarella, cherry tomatoes & basil	19.90
Michelangelo (six cheeses) provolone, asiago, danish blue, bocconcini, pecorino & Italian mozzarella (v)	19.90
Raffaello porcini mushrooms, roasted potatoes & Italian mozzarella (v)	21.90
Pavarotti slices of bresaola (air-dried beef eye fillet), rocket, shaved 'grana padano' parmesan & Italian mozzarella	22.50
Trentino prosciutto speck, creamed roasted pumpkin, provolone & Italian mozzarella	22.50
Poseidon Freshly prepared mix of fresh seafood topped on a base of tomato, basil and mozzarella	22.90
Pollo roasted chicken, basil pesto topped on a base of tomato basil and mozzarella	21.90

Sweet Dessert Calzone

Calzone Tropicana pizza base filled with caramelised banana, roasted almonds & mascarpone cheese, folded over, sealed & brushed with maple syrup & almonds	14.90
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Extras

Standard/Italian mozzarella	2.80
Other cheese	3.50
Salami/sausage/ham/pancetta	3.90
Atlantic salmon/prawns	4.50
Prosciutto/bresaola/speck/porcini	5.50

**Our pizza's are one size only. We do not do half/half pizza's.
We only use the finest ingredients. All meals are available for take away.**

**BYO—\$9 PER BOTTLE
SUNDAY SURCHARGE 10%, PUBLIC HOLIDAY SURCHARGE 18%**