

## Wood Fired Pizza Breads

<b>Agliata (v)</b> Garlic, sea salt & extra virgin olive oil (v)	<b>10.90</b>
<b>Profumata (v)</b> Extra virgin olive oil, rosemary & sea salt	<b>10.90</b>
<b>Repubblica (v)</b> Extra Virgin olive oil, garlic, oregano, parsley, parmesan cheese, and chilli	<b>14.90</b>
<b>Bruschetta (v)</b> Diced Roma tomatoes, oregano, extra virgin olive oil & fresh basil	<b>14.90</b>

## Entrees

<b>Carpaccio di Manzo</b> Thinly sliced fillet of beef, marinated in lemon juice & extra virgin olive oil, served with fresh fennel	<b>17.90</b>
<b>Carpaccio di Salmone</b> Thinly sliced Tasmanian smoked salmon infused with orange, lemon and lime drizzled with a zesty citronette	<b>19.90</b>
<b>Funghirelli (v)</b> Lighty cooked crumbed balls of gorgonzola filled mushrooms drizzled with balsamic vingar	<b>19.90</b>
<b>Caponata Siciliana di Melanzane (v)</b> A cold salad of eggplant fritti, and sautéed onion, celery, onion, and capers	<b>19.90</b>
<b>Antipasto Board</b> Variety of cured, smoked and air dried meats & marinated vegetables, served with our freshly baked ciabatta bread and warm chilli black olives- served on timber	<b>27.90</b>
<b>Calamari Skewers</b> Port Lincoln(SA) Calamari marinated in lemon and thyme grilled with roasted Truss tomatoes and served with fresh lemon and rocket	<b>23.90</b>
<b>Gamberi All'Aglio</b> Port Lincoln king prawns sizzled in hot olive oil with garlic, chilli, tomato & parsley served with slices of home made chargrilled ciabatta bread	<b>23.90</b>
<b>Prosciutto e Melone</b> Thinly sliced San Daniele Prosciutto served with fresh rockmelon & shaved parmesan	<b>19.90</b>

## Sides

<b>Patatine Fritte: Crispy Potato Chips (v)</b> Served with tomato or bbq sauce	<b>8.90</b>
<b>Mash Potatoes (v)</b>	<b>8.90</b>
<b>Funghi Trifolate (v)</b> Panfried mushrooms with extra virgin olive oil, garlic and parsley	<b>8.90</b>
<b>Olive Piccanti (v)</b> Black olives warmed in olive oil & hot chillies	<b>9.90</b>

## Salads

<b>Insalata Mista (v)</b> Radicchio, rocket, iceberg lettuce, cucumbers, kalamata olives, Roma tomatoes, red Spanish onions, dressed with aged balsamic vinaigrette	<b>12.90</b>
<b>Insalata Pomodoro (v)</b> Quartered roma tomatoes, Spanish onions, extra virgin olive oil and oregano	<b>12.90</b>
<b>Insalata Rucola (v)</b> Rocket, cherry tomatoes, and shavings of parmesan cheese dressed with an aged balsamic vinaigrette	<b>12.90</b>
<b>Insalata Caprese (v)</b> Roma tomatoes & bocconcini cheese, freshly sliced and topped with basil & oregano, dressed with extra virgin olive oil	<b>14.90</b>
<b>Insalata Di Feta (v)</b> Radicchio, rocket, iceberg lettuce, Bulgarian sheep's milk feta, cucumbers, kalamata olives, Roma tomatoes, red Spanish onions, dressed with an aged balsamic vinaigrette	<b>14.90</b>

## Home-Made Pasta

Proudly made on the premises, no preservatives or colourings added

<b>Crespelle</b> Savoury crepe with fresh ricotta, asparagus and scallops, finished with the light seafood infused Rosé sauce	<b>24.90</b>
<b>Prawn Ravioli</b> Prawn filled ravioli served in a light and flavorsome broth of chopped scallops, prawns and parsley	<b>28.90</b>
<b>Duck Ravioli</b> Oven baked Duck Breast with orange and ginger filling, tossed through burnt butter, sage and almond	<b>28.90</b>
<b>Roasted Pumpkin Ravioli (V)</b> Our farm grown pumpkin is filled into each ravioli then tossed through burnt butter and sage	<b>25.90</b>
<b>Gnocchi Rabbit</b> Delicate potato gnocchi served in a Home made tomato and parmesan Sauce with braised rabbit	<b>27.90</b>
<b>Gnocchi Ottanta Due (v)</b> This dish shines with life, colour and freshness. Enjoy hand made potato gnocchi tossed with kalamata olives, fresh rocket and vine ripened, roasted tomatoes, finished with a grating of imported Italian Ricotta Salata cheese just before serving	<b>23.90</b>
<b>Gnocchi Gorgonzola</b> Delicate potato gnocchi tossed through a melted Gorgonzola cheese sauce	<b>22.90</b>
<b>Lasagna del Giorno</b> Chef's selection of variable lasagna dishes- ask your friendly wait-staff	<b>variable</b>

## Pasta

<b>Spaghetti Bolognese</b> A rich, slow cooked sauce of tomato, beef & pork mince	<b>19.90</b>
<b>Penne Primavera (v)</b> Cherry tomatoes, zucchini, sweet fire roasted red capsicum & eggplant, tossed through extra virgin olive oil with a hint of Napoletana sauce	<b>21.90</b>
<b>Spaghetti Polpette</b> Slow cooked beef & pork meatballs in a traditional sauce of rich tomato & basil	<b>21.90</b>
<b>Fettuccine Carbonara</b> Traditional sauce with bacon, egg, cracked black pepper & parmesan cheese	<b>21.90</b>
<b>Penne Al Pollo</b> Wood roasted & sliced chicken breast, cherry tomatoes, basil pesto, tossed in a rich creamy sauce	<b>22.90</b>
<b>Fettuccine Amatriciana</b> Sautéed pancetta, onion & fresh chilli in a rich tomato sauce, garnished with pecorino cheese	<b>22.90</b>
<b>Spaghetti Pescatora</b> Prawn cutlets, scallops & Australian tenderized calamari, tossed through white wine, garlic & cherry tomatoes	<b>24.90</b>
<b>Rigatoni Castagne e Anatra</b> Rigatoni pasta tossed through a crushed chestnut sauce with strands of wood roasted duck	<b>27.90</b>
<b>Spaghetti Vongole</b> Baby clams, cooked in a light seafood broth & tossed through Spaghetti	<b>23.90</b>
<b>Orrechiette Broccoli e Ricotta(v)</b> Orrechiette - dome shaped pasta tossed through extra virgin olive oil, broccoli and fresh ricotta cheese	<b>23.90</b>
<b>Paccheri Al Forno (v)</b> Paccheri- cylindrical shaped pasta baked with zucchini, eggplant roasted capsicum and goat's cheese	<b>24.90</b>

## Risotto

<b>Risotto Pollo e Funghi</b> Traditional Italian risotto with chicken breast slices & mushrooms	<b>23.90</b>
<b>Risotto Noce</b> Traditional Italian Risotto with porcini mushrooms walnuts and finished with truffle oil	<b>27.90</b>

## MAINS

<b>Rabbit Tegamina</b>	<b>34.90</b>
Braised Balsamic Rabbit with quartered potatoes, fresh thyme, onion, mushrooms in a Napoletana sauce served in a traditional Italian clay pot	
<b>Pork Belly</b>	<b>29.90</b>
Crispy grilled Pork belly with mash potatoes	
<b>Balsamic Lamb Cutlets</b>	<b>35.90</b>
Grilled with the reduction of balsamic served with fresh rocket and mash potato	
<b>Eye Fillet (220g)</b>	<b>36.90</b>
Grass fed local Angus Beef (Hall Region) Preservative Free, Chemical Free, and Hormone Free Cooked to your liking served with either mushroom or pepper sauce	
<b>Scotch Fillet (220g)</b>	<b>35.90</b>
Grass fed local Angus Beef (Hall Region) Preservative Free, Chemical Free, and Hormone Free Cooked to your liking served with either mushroom or pepper sauce	
<b>Spatchcock</b>	<b>34.90</b>
Butterflied, honey glazed Spatchcock, grilled and seasoned with thyme-Finished with a balsamic vinegar reduction	
<b>Pollo L'unico</b>	<b>29.90</b>
Oven baked chicken breast, smothered in a cream sauce with fresh asparagus & semi dried tomatoes, finished with crushed cashews	
<b>Veal Scaloppine Ai Funghi</b>	<b>29.90</b>
Tender veal fillet medallions, pan-fried with mushrooms, shallots, white wine & demi-glaze reduction	
<b>Veal Saltimbocca Alla Romana</b>	<b>29.90</b>
Tender veal fillet medallions, wrapped in prosciutto di San Daniele, pan-fried with butter, white wine & sage	
<b>Veal Pizzaiola</b>	<b>29.90</b>
Tender veal fillet medallions pan fried, served in a spicy tomato & herb sauce with kalamata olives & cherry tomatoes	
<b>Filetto di Salmone</b>	<b>32.90</b>
Salmon fillet, crusted with sesame seeds, topped with spinach served with a lemon chilli butter	
<b>Pesto Barramudi Fillet</b>	<b>35.90</b>
Barramundi fillet pan-fried and sealed with a pesto pan gratata	

## WOOD FIRED PIZZA

Classiche \$20.90

<b>MARGHERITA</b>	mozzarella & tomato passata & basil
<b>TROPICALE</b>	mozzarella & tomato passata leg ham & pineapple
<b>DIAVOLA</b>	mozzarella & tomato passata salami & chilli
<b>CALABRESE</b>	mozzarella & tomato passata salami olives red onion & chilli
<b>CAPRICIOSA</b>	mozzarella & tomato passata leg ham mushrooms olives & artichokes
<b>NAPOLETANA</b>	mozzarella & tomato passata anchovies olives & basil
<b>FUNGHI</b>	mozzarella garlic oil mushrooms & parsley

Belle \$22.90

<b>VERDE</b>	Basil Pesto base artichokes tomatoes & bocconcini
<b>PETRAS</b>	Zucchini bocconcini crumbled feta & oregano leaves
<b>CANALETTO</b>	Potato garlic oil sausage & rosemary
<b>L'UNICO</b>	mozzarella & tomato passata sausage mushrooms tomatoes
<b>'NDUJA</b>	mozzarella & tomato passata 'Nduja (spicy spreadable salami typical of Calabrian region)
<b>SASETTA</b>	mozzarella & tomato passata gorgonzola smoked speck rocket & sticky balsamic
<b>MARINARA</b>	mozzarella & tomato passata baby octopus shrimp mussels baby squid clams

Bellissimi \$24.90

<b>SAN DANIELE</b>	mozzarella tomatoes rocket Prosciutto di S. Daniele & shaved Parmesan
<b>CARNE</b>	mozzarella & tomato passata leg ham bacon sausage and salami
<b>POLLO BBQ</b>	bbq base mozzarella roasted chicken red onion & mushroom
<b>POLLO PESTO</b>	mozzarella & tomato passata roasted chicken roasted capsicum and pesto
<b>SALMONE</b>	crème freche smoked Tasmanian salmon dill capers & red onion
<b>COSTA NOSTRA</b>	mozzarella Prawns & Squid in lemon garlic and chilli & roasted capsicum
<b>CALZONE</b>	bocconcini & tomato passata salami roasted capsicum artichokes olives & basil