

Saluti

M E N U

S T U Z Z I C H I N I

Pane di casa , extra virgin olive oil, aged balsamic (4 pezzi)	10
Wood fired grissini crusty herbed pizza sticks (8 pezzi)	10
Italian olives , dried black olives, garlic and chilli served warm GF	10
Garlic crust , crushed garlic, oregano, fior di latte	14
Bee Sting crust , spicy Calabrese nduja, fior di latte, honey	16
Tomato bruschetta , baby grape tomatoes, fresh basil, extra virgin olive oil (2 pezzi)	12
Arancini , mushroom, pea, bocconcini (3 pezzi)	16

P R I M I

Nannate Fritte	28
Traditional Italian white bait fritters, served with baby tomatoes, lime aioli and rocket (2 pezzi)	
Fiore di Zucchine (3 pezzi)	24
Lightly battered zucchini blossoms, filled with ricotta, parmigiano, lemon zest, black currants, served with garlic aioli & tomato relish	
Melanzane in Carozza	24
Crumbed eggplant, filled with ham & provolone cheese, fried, served on Napolitana, drizzled with fresh basil pesto	
Gamberi al Aglio GF	26
Old school garlic prawns, served in a cast iron dish with garlic, chilli, olive oil, tomato & crusty bread	
Panzanella Insalata GF	24
Heirloom tomatoes, olives, bocconcini, fresh basil, crunchy bread, extra virgin olive oil & balsamic glaze served with prosciutto	

P A S T A & R I S O T T O

PAPPARDELLE al RAGU	28
Traditional slow cooked beef brisket & tomato ragu	
TORTELLINI alla BOSCAIOLA	26
Beef tortellini, garlic, bacon, mushroom and cream	
PACCHERI alla SICILIANA	24
Pasta with fried eggplant, Napolitana, fresh basil, parmigiano & fresh ricotta	
PENNE CON SALMONE AFFUMICATO	26
Pasta with garlic, shallots, Tasmanian smoked salmon, cream & black fish roe	
GNOCCHI NAPOLITANA	30
Gnocchi, house made, tomato sugo, stracciatella, basil	
LINGUINE CON GAMBERI	30
Pasta with king prawns, garlic, chilli, broccolini , cherry tomatoes	
LASAGNA	26
Nonna Carmela's homemade traditional lasagna with slow cooked beef ragu & buffalo mozzarella	
CANNELLONI	26
Nonna Carmela's sister Maria's homemade spinach & ricotta cannelloni with silverbeet, fresh ricotta, Napolitana & mozzarella	
SPAGHETTI MARINANA	48
Blue swimmer crab, Moreton Bay bug, prawns, mussels, octopus, calamari & clams served in garlic, basil & napolitana	
LOBSTER & SCALLOP RISOTTO	42
Lobster tail and scallop risotto with fresh tomato, basil and garlic butter sauce	

S E C O N D I

PETTO DI POLLO	34
Panfried chicken breast fillet, silverbeet, sundried tomatoes, roasted pine nuts & cream	
GRILLED SCOTCH FILLET (400gm) GF	46
Served with broccolini & potatoes	
GRAINFED RIBEYE (400gm)	46
Grilled, served with garlic mushroom cream sauce	
COSTOLETTE DI AGNELLO	44
Crumbed lamb cutlets, baby heirloom carrots, cavolo nero, potato mash and red wine glaze	
BARRAMUNDI GRIGLIATA GF	39
Grilled barramundi fillet served with baby tomato, olive, caper salsa & basil pesto	
SALMONE ATLANTICO GF	39
Grilled Atlantic salmon fillet served with asparagus, potato leek mash and lime creme fraiche	

PLATTERS TO SHARE

ANTIPASTO BOARD GF	18 per person
An assortment of cured meats, cheese, marinated vegetables, olives & specialties of the day (minimum 2 people)	
HOT ENTRÉE BOARD	18 per person
House made pork & beef meatballs, mushroom pea arancini, prosciutto & provolone potato crumbed croquettes & fried lolligo calamari (minimum 2 people)	
CALAMARI FRITTI	36
Crispy semolina fried lolligo calamari, served with aioli and fresh lemon (served approx 3)	
COSTOLETTE di AGNELLO	75
Crumbed lamb cutlets, served w/heirloom carrots and baby potatoes (6pezzi)	
SPALLA di AGNELLO GF	75
6 hour slow roasted lamb shoulder, rosemary jus & baby potatoes	
PORCHETTA	65
Slow roasted pork belly rolled w/garlic, sage, rosemary served w/fennel, rocket , orange salad (6pezzi)	
GRIGLIATA di CARNE GF	140
Grilled meat platter, lamb cutlets (4) , pork n fennel sausages (3), scotch fillet (400gms), chicken thigh fillet (4) & boned – rolled porchetta (300gms)	
PIATTO di PESCE MISTO	180
Seafood Platter, oysters natural (6), grilled king prawns (6), lobster tail (2), Hervey Bay scallops (6), grilled fish & fried lolligo calamari	

SIDES

BEER BATTERED CHIPS	10
KIPFLER POTATOES , rosemary salt GF	12
BROCCOLINI , preserved lemon dressing GF	12
BABY DUTCH CARROTS , hazelnuts, honey GF	12
MIXED LEAF SALAD , extra virgin olive oil, balsamic vinaigrette GF	10
RADICCHIO , rocket, pear ,walnut, white balsamic vinaigrette GF	10
ROCKET , shaved parmesan, extra virgin olive oil, balsamic vinaigrette GF	12

KID'S MENU

Penne Napolitana	10	Crumbed chicken tenderloin & chips	15
Spaghetti Bolognese	12	Fish & chips	15
Pizza Margherita	12	Ham & Pineapple Pizza	15
Beef slider & chips	15	Vanilla gelato	5

WOOD FIRED PIZZA CHOICES

24

SUPREME tomato sugo, shaved leg ham, pepperoni, mushroom, roasted pepper, spanish onion, kalamata olives, cheese

MEATLOVERS BBQ sauce / tomato sugo, shaved leg ham, pepperoni, cabanosi, bacon, cheese

AMERICANO tomato sugo, mozzarella and pepperoni

CALABRESE tomato sugo, salami, ricotta, kalamata olives, chilli, mozzarella

CAPRICCIOSA tomato sugo, shaved leg ham, mushroom, kalamata olives, mozzarella

MARGHERITA tomato sugo, fior di latte, basil

NAPOLETANA tomato sugo, olive, anchovy, oregano, cheese

VEGETARIAN garlic base, roasted pumpkin, spinach, fetta cheese, fior di latte, balsamic glaze, honey

PRIMAVERA tomato sugo, fior di latte, mushrooms, olives, sundried tomato, zucchini, ricotta

BBQ CHICKEN tomato sugo, chicken, mushroom, Spanish onion, roasted capsicum, fior di latte, BBQ sauce

PESCATORE tomato sugo, tiger prawn, bottle squid, cherry tomato, fresh oregano, fior di latte.

ADORE tomato sugo, prosciutto, spicy salami, cherry tomato, kalamata olive, fior di latte, basil

SALUTI tomato sugo, njuda, salami, fior di latte

NOVELLA fior di latte, black truffle, mushroom, prosciutto

REQUANA rosemary potato, pancetta, black truffle, mozzarella

Gluten free base available upon request. Additional \$5

