

Appetisers

Garlic & Cheese Pizza

S 13.90 L 15.90

Garlic Pizza

S 11.90 L 13.90

Bruschetta Pizza

S 15.90 L 17.90

Garlic Bread

5.90

Herb Bread

5.90

Bruschetta Bread

7.90

Trio of Dips

15.90

Chilli Olives

10.90

Diced tomatoes marinated in basil, Spanish onion, garlic & olive oil

Wood fired bread sticks served with a trio of homemade dips

An assortment of olives, pan fried with garlic and chilli

Salad

Italian Salad

9.90

Iceberg lettuce, tomato, cucumber, Spanish onion & olives with home-made dressing

Greek Salad

10.90

Mixed leaves, fetta, capsicum, tomato, cucumber, Spanish onion & olives with a homemade dressing

Rocket Salad

10.90

Rocket lettuce, shaved Italian parmesan, walnuts and cherry tomatoes served with a peppery white wine vinaigrette

Caesar Salad

12.90

Cos lettuce, bacon, parmesan cheese, egg, Caesar dressing & croutons

With chicken add \$5.00

Pumpkin Salad

16.90

Pumpkin, goats cheese, beetroot, pinenuts and baby English spinach with a honey mustard vinaigrette

Sides

Seasonal vegetables

4.90

Mashed Potato

4.90

Dianne Sauce

4.90

Mushroom Sauce

4.90

Pepper Sauce

4.90

Chips

6.90

Entree

Salt & Pepper Calamari Served with sweet chilli sauce on mixed leaves
£17.90 M27.90

Chorizo Hot Pot Smoked chorizo, roasted capsicum, olives, crumbled fetta, chilli and basil served with crusty Italian bread
£17.90 M26.90

Pork Belly Tender pork belly topped with spicy apple & raspberry chutney
£16.90 M26.90

Stuffed Mushrooms Field mushrooms stuffed with a prosciutto & herb filling served on a creamy three cheese sauce
£16.90 M26.90

Garlic Prawns Tiger prawns cooked in a hot pot with napolitana sauce, served with Italian bread (Main size served with Arborio rice)
£19.90 M29.90

Arancini Crumbed rice balls with a three cheese filling served on napolitana sauce
£15.90 M25.90

Swiss Prawns Sautéed tiger prawns finished with a light curry cream sauce served with Arborio rice
£19.90 M29.90

Italian Meatballs Homemade Italian meatballs served in a napolitana sauce with crusty bread
£16.90 M26.90

BBQ Calamari Tender calamari strips barbequed and served with a mixed leaf salad with balsamic dressing
£17.90 M27.90

Zucchini Fritters Light & fluffy zucchini fritters served with a herb mayonnaise and mixed leaves
£16.90 M26.90

Mixed entree Platter Your choice of any 4 entrees on a platter
58.90

Risotto

Risotto Marinara Arborio rice, with a fresh selection of seafood sautéed with garlic, in a napolitana sauce with a hint of chilli
25.90

Risotto Pollo Arborio rice with chicken, mushrooms, Spanish onion and rocket in a light cream sauce
23.90

Risotto Granchio Arborio rice in a pink sauce with crab meat, Spanish onion, baby spinach, cherry tomatoes and a hint of chilli
25.90

Pasta

Spaghetti Marinara
25.90

A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

Gnocchi Calabrese
25.90

Soft potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

Penne with Chicken
22.90

Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Fettuccine Boscaiola
21.90

Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Linguine Chorizo
23.90

Linguine tossed with chorizo, olives, roasted capsicum, fetta, basil & chilli in a napolitana sauce

Gnocchi Formaggio
21.90

Soft potato dumplings in a cheesy tomato sauce with garlic & chilli

Linguine with Meatballs
22.90

Homemade Italian meatballs tossed through linguine with a napolitana sauce

Ravioli Napolitana
21.90

Spinach & ricotta ravioli in a napolitana sauce

Gnocchi Rosa
25.90

Soft potato dumplings in a pink sauce with sautéed prawns & bacon finished with shallots

Fettuccine Fresco
21.90

Mushrooms, semi-dried tomatoes, Spanish onion, pine nuts and rocket in a cream sauce

Lasagne
20.90

Layers of pasta with Bolognese sauce & mozzarella cheese, served with napolitana sauce

Penne Gamberi
24.90

Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

Spaghetti Bolognese
20.90

Made from our traditional recipe

Tortellini Fungí
22.90

veal tortellini tossed through a cream sauce with mushrooms

Mains

All mains served with seasonal vegetables unless otherwise specified

Veal Saltimbocca

31.90

Tender veal scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

Veal Marsala

29.90

Tender veal in a creamy marsala sauce with sautéed mushrooms

Chicken Gamberetti

30.90

Grilled chicken breast sautéed with prawns & bacon in a creamy pesto sauce

Chicken Avocado

29.90

Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

Chicken Granchio

31.90

Grilled chicken breast sautéed with crab meat, cherry tomatoes & baby spinach in a pink sauce

Chicken Boscaiola

28.90

Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

Eye Fillet

35.90

250g Grass fed Eye Fillet cooked to your liking with your choice of mushroom, dianne or peppercorn sauce

With tiger prawns in garlic cream sauce add \$9.90

Lamb Back strap

35.90

250g Lamb back strap pan roasted, served on mashed potato & broccoli, drizzled with a cherry tomato & rosemary butter sauce

Beef Cheek

33.90

Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

Atlantic Salmon Fillets

29.90

Oven roasted & served on a mixed leaf salad drizzled with a cracked pepper & lemon dressing (cooked medium)

Barramundi Fillets

29.90

Grilled fillets topped with lemon butter sauce & semi-dried tomato & roasted capsicum relish, served on mashed potato

Seafood Platter for One

54.90

A selection of seafood including marinated baby octopus, BBQ Calamari, Australian King prawns, salt & pepper calamari, smoked Tasmanian Salmon & barramundi fillets served with a fresh salad and chips

Gourmet Wood Fired Pizzas

Large only, no half/half, \$2.00 extra per gourmet topping, \$4.50 extra for prawns or prosciutto, Gluten Free Bases Available at extra cost

Luigi's 23.90	Tomato base, provolone cheese, sliced tomato, rocket, shaved prosciutto
Pulled Pork 24.90	Smokey BBQ sauce, pulled pork, caramelised onion, fresh rocket, garlic aioli, mozzarella
Peri Peri Chicken 22.90	Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella
Milano 26.90	Sweet chilli sauce, chopped prawns, bacon, chicken, onion, mozzarella cheese, drizzled with garlic aioli
Primavera 23.90	Tomato base, eggplant, zucchini, semi-dried tomatoes, grilled artichokes, kalamata olives, bocconcini cheese
Calabrese 22.90	Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese
Trevi 22.90	Garlic base, chicken, mushroom, bacon, onion & mozzarella, drizzled with a honey mustard sauce
Spanish 23.90	Tomato base, chorizo, mushrooms, roasted capsicum, olives, Spanish onion & bocconcini
Pollo 22.90	Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese
Pescatore 26.90	Tomato base, bocconcini cheese, sautéed seafood including prawns, octopus, calamari, fish and mussels

Traditional Wood Fired Pizzas

1.50 for half/half, 1.50 extra per traditional topping, Gluten Free Bases Available

Supreme S18.90 L21.90	Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese
BBQ Meat Lovers S18.90 L 21.90	BBQ base, ham, salami, pepperoni, onion, mozzarella cheese
Hawaiian S 15.90 L 18.90	Tomato base, ham, pineapple, mozzarella cheese
Sicilian S 16.90 L19.90	Tomato base, salami, olives, mushrooms, capsicum, onions, anchovies, mozzarella cheese
Mexicana S 16.90 L 19.90	Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese
Vegetarian S 16.90 L 19.90	Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese
Margherita S 13.90 L 16.90	Tomato base, oregano, mozzarella cheese

Dessert

All Desserts made on premises

Tiramisu

13.90

An Italian classic. Layers of coffee-soaked savoiardi biscuits & mascarpone cream

Strawberry & Mascarpone Crepes

13.90

Thin crepes filled with vanilla mascarpone and strawberry compote drizzled with white chocolate & crushed macadamia nuts

Sticky Date Pudding

13.90

Served warm with vanilla ice cream

Honeycomb Mousse

13.90

Light & fluffy honeycomb delight

Crème Brulee

13.90

Rich vanilla bean custard with a caramelized sugar topping

Chocolate Fudge Cake

13.90

Served with vanilla ice cream & chocolate ganache

Cannoli

13.90

Rich chocolate custard filled cannoli, drizzled with nutella & topped with crushed honeycomb & hazelnuts

Italian Doughnuts

13.90

Served with chocolate dipping sauce & vanilla ice cream

Affogato

7.90

vanilla ice cream served with a shot of espresso coffee. Add your favourite liqueur for \$5.00 extra

Nutella Pizza

19.90

Wood fired pizza topped with nutella, fresh strawberries & vanilla ice cream

COFFEE

			Sml	Lge
Short Black	3.00	Flat White	4.00	5.00
Long Black	4.00	Cappuccino	4.00	5.00
Macchiato	3.50	Latte	4.00	5.00
Piccolo	3.50	Chai Latte	4.50	5.50
Mocha	4.00	Iced Caramel	4.80	
Hot Chocolate	4.80	Iced Chocolate	4.80	
		Iced Coffee	4.80	

Soy & decaf add 50c Caramel, Hazelnut, Vanilla Flavours Available 50c

Irish Coffee
\$8.90

Long black with Jameson's Irish whiskey topped with whipped cream

Roman Coffee
\$8.90

Long black with Sambucca topped with whipped cream

Mexican Coffee
\$8.90

Long black with Kahlua topped with whipped cream

TEA

Black	3.50
English Breakfast	3.50
Earl Grey	3.50
Green	3.50
Peppermint	3.50
Camomile	3.50

PORT

Penfolds Grandfather	12.50
Galway Pipe	6.00

Brandy & Cognac

Chatelle Napoleon V.S.O.P	7.50
Hennessy V.S.O.P	9.50

Children's Meals

All children's meals served with vanilla ice cream with choice of chocolate, strawberry or caramel topping

Chicken Schnitzel & Chips	14
Crumbed Calamari & Chips	12
Fish Cocktails & Chips	12
Chicken Nuggets & Chips	12
Fettuccine Boscaiola	12
Spaghetti Bolognese	12
Lasagne	12
Hawaiian or Margherita Pizza	12

Customers, Please Note

Please Advise Your Waitperson If
You Have Any Food Allergies

We Do Not Split Bills

Please Advise Your Waitperson

Prior To Ordering

If You Are Seeing A Movie

10% Surcharge on Public Holidays

American Express & Diners Cards Will Incur A 2.5% Surcharge