

entree, share, small PLATES

garlic bread - 3 pieces - garlic butter (v)	4.50
plain bread - 5 pieces - served with butter or oil & vinegar (v)	4.50
bruschetta - italian toasted bread, topped with tomato, onion, herbs, parmesan & pesto (v)	10.00
grilled haloumi - 4 pieces - marinated in italian herbs & olive oil (v) (gf)	9.50
grilled italian sausage - 4 pieces - served with fresh lemon (gf)	8.50
arancini funghi - 4 pieces - risotto with mushrooms, crumbed, fried, with napolitana sauce (v)	9.50
arancini bolognese - 4 pieces - risotto with bolognese, crumbed, fried, with napolitana sauce	9.50
polpette - 4 pieces - pork, veal & beef meatballs, with napolitana sauce	10.00
fried dirty martini olives - 10 pieces - marinated in vermouth & vodka, feta stuffed, crumbed & fried (v) (gfa)	8.50
oysters kilpatrick - per oyster - bacon, worcestershire sauce, tomato, oven baked (gf)	4.50
antipasto platter - serves 4 - cured meats, olives, polpette, arancini, garlic & fresh bread	34.00
entree calamari - lightly battered, fried, with tartare sauce (gfa)	14.00
whitebait - lightly dusted, fried, with tartare sauce (gfa)	10.50
garlic prawns - 4 prawns - served sizzling, butter & garlic sauce (gfa)	14.50
garlic prawns - 7 prawns - served sizzling, butter & garlic sauce (gfa)	25.00
fried prawns - 4 prawns - crumbed, fried, with tartare sauce (gfa)	14.50
fried prawns - 7 prawns - crumbed, fried, with tartare sauce (gfa)	25.00
add chips & salad to entree/small plate for a light meal	+ 6.50

PASTA

lasagna - homemade, oven baked	18.50
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choice of: spaghetti or penne or homemade fettuccine or [homemade gnocchi add +5.00], with :

bolognese – rich tomato and meat sauce	18.50
casetta – sundried tomato, eggplant, broccoli, mushrooms, pesto, cream (v) [vegan available]	18.50
carbonara – bacon, egg and cream	18.50
arrabiate – italian sausage, olives, herb & tomato, chilli (mild/med/hot)	22.00
funghi – mushroom, herb & tomato, chilli (mild/med/hot) (v) [vegan available]	18.50
marinara – prawns, mussels, fish, garlic, herb & tomato, with or without chilli (mild/med/hot)	29.50

add chicken	+ 5.00	add mushrooms	+3.00	bowl of chilli oil	+2.50
add 4 meatballs	+ 8.00	gluten free	+2.00		

10% SURCHARGE ON SUNDAY AND PUBLIC HOLIDAYS.

VISA, MASTERCARD, EFPTOS & CASH ACCEPTED.

NO SPLIT BILLING AVAILABLE.

main courses

served as listed

chilli mussels (<i>when available</i>) - (mild/medium/hot) (gfa)	24.00
garlic prawns - 10 prawns - served sizzling, butter & garlic sauce (gfa)	34.50
fried prawns - 10 prawns - crumbed, fried, with tartare sauce (gfa)	34.50
chilli prawns - 10 prawns - served sizzling, tomato, herbs, chilli (mild/med/hot) sauce (gfa)	34.50
main calamari - lightly battered, fried, with tartare sauce (gfa)	26.50
fish of the day - pan fried or grilled, with lemon butter sauce (gfa)	32.00
chicken parmigiana - breast, crumbed, fried, topped with napolitana sauce & grilled cheese (gfa)	18.50
pollo fiorentina - breast, crumbed, fried, spinach & cheese filled, with pink peppercorn sauce (gfa)	28.00
scaloppine - veal slices, sautéed in butter, with mushroom, wine & pesto sauce <u>or</u> marsala sauce (gfa)	25.00
saltimbocca - veal slices, filled with coppa & cheese, in a tomato, herb & wine sauce (gfa)	26.00
veal parmigiana - veal, crumbed, fried, topped with napolitana sauce & grilled cheese (gfa)	18.50
fillet steak - with peppercorn cognac sauce <u>or</u> mushroom cream sauce (gfa)	36.00

SIDES & SALADS

bowl of chips	6.00
bowl of mash	6.00
bowl of onion risotto	5.00
side of spaghetti bolognese with main course	6.00
side of spaghetti napolitana with main course	6.00
side of spaghetti carbonara with main course	6.00

mixed salad (vegan) (gf) small 5.00 large 10.00
iceberg, cucumber, capsicum, red onion, tomato, mushroom, carrot, olives, italian dressing

add grilled chicken breast +8.00
add grilled haloumi (v) +7.50

mixed vegetables (v) small 5.00 large 10.00
cauliflower cheese, steamed broccoli, carrots & beans

lemon basil salad - rocket, rice, tomato, cucumber, toasted almonds, lemon basil vinaigrette (vegan) (gf) 15.00
add grilled marinated tempeh for vegan dish (vegan) +7.50
add grilled chicken breast +8.00
add grilled haloumi (v) +7.50