

PASTA & RICE

Gnocchi di Patate (v) 24.5
POTATO DUMPLINGS WITH FRESH TOMATO & HERB SAUCE

Fettuccini alla Panna 24.5
RIBBON NOODLES IN A BACON, CREAM & PARMESAN SAUCE

Fettuccini al 'Gianni' (v) 24.5
RIBBON NOODLES WITH SUNDRIED TOMATO, EGGPLANT, CARAMELIZED ONION, MUSHROOM & BROCCOLI, IN A LIGHT CREAM SAUCE

Penne Arrabbiate 24.5
PENNE PASTA WITH ITALIAN SAUSAGE, ONIONS, OLIVES, CHILLI (to your liking), TOMATO & HERB SAUCE

Spaghetti Marinara 31.5
PRAWNS, FISH & MUSSELS WITH YOUR CHOICE OF EITHER NAPOLITANA - TOMATO, GARLIC & HERB SAUCE OR CREAMY - CREAM, GARLIC & HERB SAUCE

Risotto alla Casetta 25.5
CREAMY RISOTTO, WITH CHICKEN, MUSHROOMS & BACON

SEAFOOD

Cozze 26
FRESH MUSSELS (when available) WITH TOMATO, GARLIC, FRESH HERBS, WINE & CHILLI (to your liking), SERVED WITH FRESH BREAD

Gamberi Piccanti 43.5
KING PRAWNS SAUTEED IN GARLIC, ONION, TOMATO & CHILLI (to your liking), SERVED ON A BED OF STEAMED RICE

Griglia di Mare 50
MIXED GRILLED SEAFOODS, INCLUDING : SQUID, PRAWNS, SCALLOPS, FISH FILLET, MUSSELS & OYSTERS

Pesce del Giorno M.P.
FRESH FISH FILLET, PANFRIED OR GRILLED, & SERVED WITH A LIGHT LEMON BUTTER SAUCE AND HOMEMADE CHIPS

MIXED SALAD 8
LETTUCE, TOMATO, ONION, CAPSICUM, CUCUMBER, MUSHROOMS & OLIVES

MIXED VEGETABLES 8
A MEDLEY OF FRESH IN SEASON STEAMED VEGETABLES

ONE ACCOUNT PER TABLE - no individual accounts
ALL PRICES GST INCLUSIVE

MAIN COURSE

Chicken Caesar	25
COZ LETTUCE, PROSCIUTTO, ANCHOVIES, PARMESAN, CROUTONS, EGG & PEPPERCORN SAUCE, SERVED WITH WARM PANFRIED, HERBED CHICKEN	
Pollo Fiorentina	35
CHICKEN BREAST CRUMBED & FILLED WITH SPINACH & THREE ITALIAN CHEESES, SERVED WITH A PINK PEPPERCORN SAUCE SERVED WITH HOMEMADE CHIPS	
Saltimbocca	34.5
VEAL SLICES FILLED WITH COPPA & ITALIAN CHEESES, SIMMERED IN A WHITE WINE, FRESH HERB & MUSHROOM SAUCE SERVED WITH HOMEMADE CHIPS	
Scaloppini al 'Gianni'	32.5
VEAL SLICES SAUTEED IN A BASIL, GARLIC, WINE & MUSHROOM SAUCE - SERVED WITH HOMEMADE CHIPS	
Medallions alla Casetta	40.5
MEDALLIONS OF PRIME FILLET STEAK, WITH A MUSHROOM & CREAM SAUCE, SERVED WITH CREAMY MASH POTATO	
Filletto al Pepe	40.5
TENDER FILLET STEAK IN A CRUSHED BLACK PEPPERCORN & COGNAC CREAM SAUCE, SERVED WITH CREAMY MASH POTATO	

ENTREE

Garlic or Herb Bread	4.5
Plain Bread	4.5
Soup of the Day	11.5
Oysters Natural	(each :: minimum 6) 2.9
Oysters Kilpatrick	(each :: minimum 6) 3.5
Bruschetta (v)	13
PARMESAN, ONIONS, TOMATO, GARLIC & FRESH HERBS	
Mediterranean Platter for Two	30
SUNDRIED TOMATO, OLIVES, FETTA, PATE DIP, PROSCIUTTO, GRILLED ITALIAN SAUSAGE, DRY BREAD STICKS & FRESH ITALIAN BREAD	
Formaggio Fritto	18
FRIED CAMEMBERT WEDGES, CRUMBED WITH ALMONDS, SERVED WITH PORT WINE PEAR SLICES AND TOAST	
Garlic Prawns	25
KING PRAWNS IN A GARLIC BUTTER SAUCE, SERVED SIZZLING	
Calamari	20
TENDER FRIED SQUID RINGS, IN A LIGHT BATTER, SERVED WITH HOMEMADE TARTARE SAUCE	

Corkage on BYO Wine - \$6 per bottle
Cakeage on BYO Cakes - \$2.50 per head