

ANTIPASTI E STUZZICCHINI Starters

Olive Miste House cured mixed olives **sm3/lge 6**

Pane Della Casa Plain bread 4 Garlic bread 7

Focaccia Pizza bianca with Sicilian tapenade **10**

Bruschetta Tomato 5 Grilled capsicum & salted ricotta **6**

Minestrone Vegetable soup **8**

Ostriche Half dozen oysters Natural **17** Kilpatrick **18**

Arancini Della Casa Arancini of the week (2) **8**

Polpette Di Carne Meatballs with tomato sugo (3) **12**

Cacciatore Alla Griglia Grilled Italian sausage with lemon **12**

Antipasto Della Casa Mixed plate of house prepared antipasti (tasting plate) **sm14/lge24**

Antipasto Di Terra Italian cold meats, cheese, Italian preserves **sm14/lge24**

Fegatini di Pollo alla Veneziana Chicken livers panfried with onions & white wine **14**

Carpaccio di Manzo Thinly sliced raw beef, rocket, parmesan, extra virgin olive oil **18**

Melanzane alla Parmigiana Baked eggplant, tomato, cheese **15**

Calamari Fritti Flour dusted flash fried calamari with aioli **16**

Frittura Di Pesce Italian style battered & deep fried sand whiting **15**

Gamberi Sorrento Prawns with garlic, tomato, cream **MP**

Gluten free options are available on some dishes upon request, however we cannot guarantee that our products are 100% allergen free

No separate billing (even split only). BYO Wine only Tuesday to Thursday \$10 corkage per bottle

INSALATE Salads

Insalata Cesare Radicchio, cos, pancetta, crouton, egg, blue cheese dressing **20**

Insalata Caprese Tomato, buffalo mozzarella, basil, extra virgin olive oil **15**

Insalata di Pomodoro Tomato, cucumber, onions, basil, extra virgin olive oil **7**

Insalata di Tonno e Ceci Chickpeas, Italian tuna, celery, carrot, extra virgin olive oil **9**

Rucola, Radicchio, Pera, Parmigiano Rocket, radicchio, pear, parmesan, e.v olive oil, balsamic **9**

Insalata Povera Mixed lettuce, extra virgin olive oil, red wine vinegar **6**

PASTA E RISOTTO

Spaghetti Aglio, Olio e Pangrattato Spaghetti with garlic, olive oil, seasoned crumb **sm14/lge20**

Penne All'Arrabbiata Penne with tomato sugo & chilli **sm14/lge20**

Spaghetti Alla Carbonara Spaghetti with bacon, egg, cream, pecorino cheese **sm15/lge21**

Rigatoni Al Ragù Del Giorno Rigatoni with a meat & tomato sugo. Changes daily **sm16/lge22**

Spaghetti Alla Gricia Spaghetti with pancetta, leeks, garlic, olive oil **sm16/lge22**

Fettuccine Ai Funghi e Grappa Fettuccine with mushroom & grappa **sm17/lge23**

Casarecce Alla Norma Casarecce with eggplant, cherry tomato, salted ricotta **sm17/lge23**

Penne Con Polpette Penne with meatballs in tomato sugo **sm19/lge26**

Linguine Alla Marinara Spaghetti with mixed seafood & tomato **lge30**

Gnocchi Al Pomodoro House made potato gnocchi with tomato sugo **lge24**

Lasagne Della Casa House made lasagne with meat & béchamel **lge24**

Ravioli Con Spinaci e Ricotta House made spinach & ricotta ravioli with tomato sugo **lge25**

Fagottini Con Gorgonzola e Noci House chicken & spinach fagottini, gorgonzola, walnuts **lge28**

Risotto Al Verde Risotto with seasonal green herbs & pecorino **lge24**

Risotto al Vino Rosso e Salsiccia Risotto with red wine, Italian sausage, thyme **lge24**

Risotto Funghi Misti Risotto with mixed mushrooms **lge26**

SECONDI Mains

Pesce Del Giorno Fish of the day MP

Cozze all'Arrabbiata Chilli mussels 25

Pollo Arrosto Half pan roasted chicken with herbs & side of spaghetti bolognese 28

Pollo Alla Cacciatora Braised chicken, olives, white wine with mashed potato 28

Pollo Alla Milanese Crumbed chicken thighs, roast potato, seasonal vegetable 25

Costoletta di Maiale Grilled pork chop & herbs with fennel & apple salad 28

Saltimbocca Pork escalopes panfried with prosciutto, sage & white wine, fried polenta 30

Scaloppine Alla Zingara Veal escalopes panfried with garlic & chilli, roast potato, seasonal veg 28

Scaloppine Al Limone Veal escalopes panfried with lemon, roast potato, seasonal vegetable 28

Scaloppine Alla Marsala Veal escalopes panfried with Marsala, roast potato, seasonal vegetable 28

Vitello Parmigiana Crumbed veal with tomato sugo & cheese, roast potato, seasonal veg 30

Bistecca Del Giorno Grilled Steak of the Day MP

CONTORNI Sides

Piselli Con Pancetta Peas with pancetta, egg, parmesan, onion 9

Verdure Del Giorno Daily vegetables 8

Patate Arrostiti/Patatine Fritte/Puré di Patate Roast potatoes/Chips/Mashed Potato 6

Spaghetti Bolognese Side serve to meat & chicken dishes 7

BAMBINI Kids Only

Spaghetti Bolognese or Napoletana 10

Pollo Alla Milanese Crumbed chicken thighs & chips 12

Pesce e Patatine Fried fish & chips 14

PIZZA (*Scusa no half half*)

ROSSE (*with a tomato base*)

Margherita Tomato, mozzarella, basil 18

Napoletana Tomato, mozzarella, olives, capers, oregano, garlic 19

Capricciosa Tomato, mozzarella, ham, mushroom, oregano, olives, anchovies 22

Calabrese Tomato, mozzarella, soppressa salami, n'duja (spicy Calabrian salami paste), roasted pepper, chilli 24

Sicliana Tomato, mozzarella, eggplant, ricotta, basil, pecorino, garlic 22

Caprese Tomato, cherry tomato, black olives, oregano, fresh basil, buffalo mozzarella 26

Sorrento Tomato, mozzarella, prosciutto, rocket, parmigiano 24

Strega Tomato, mozzarella, cherry tomato, anchovies, garlic, black olives, chilli 20

Tropicale Tomato, mozzarella, ham, pineapple 20

Calzone Tomato, mozzarella, salami, ham, ricotta, black pepper 24

BIANCHE (*without a tomato base*)

Salsiccia Mozzarella, Italian sausage, friarelli (Neapolitan broccoli rabe) 25

Salina Mozzarella, olive oil, capers, caramelised onion, gorgonzola, oregano 22

Alfonso Mozzarella, pancetta, red onion, diced tomato, chilli 22

Patate Mozzarella, potato, rosemary, caramelised onion, provolone dolce 22

Funghi Mozzarella, sauteed mushroom, thyme, pecorino 22

Ortolano Mozzarella, grilled zucchini, eggplant, cherry tomato, artichokes, fresh basil, parmigiano 22

Salmone Capers, smoked salmon, red onion 26

EXTRAS Prosciutto 5 Buffalo mozzarella 6 Anchovies 2 Ham/Soppressa salami/N'Duja 3
Vegetables/Olives 2