

# Pane e Stuzzichini

## **Ciabatta**

fresh wood fired ciabatta bread with e.v. olive oil, aged balsamic vinegar  
add a bowl of warm green olives

## **Pane all' aglio**

traditional garlic buttered ciabatta bread

## **Bruschetta**

grilled ciabatta with sun dried tomato pesto, roasted capsicum and bocconcini cheese

## **Bruschetta tradizionale**

wood fired bread brushed with e.v. olive oil, garlic then topped with diced tomato and basil

## **Focaccia Rossa**

pizza bread with e.v. olive oil, tomato, garlic and herbs

## **Focaccia Bianca**

pizza bread with e.v. olive oil, oregano, rosemary, sea salt and pepper

# Original pizza

## **Traditional**

tomato, mozzarella, ham, mushrooms, salami, olives and onions

## **Napoletana**

tomato, mozzarella, anchovies, olives, e.v. olive oil and garlic

## **Margherita**

tomato, mozzarella and basil

## **Bambino**

tomato, mozzarella, ham and pineapple

# Gourmet pizza

## **Mediterranean**

tomato, mozzarella, roasted capsicum, roasted eggplant, sun dried tomato and fetta cheese

## **Prosciutto e rucola in bianco**

cream base, mozzarella, fresh prosciutto, taleggio cheese and fresh rocket

## **Pizzicante**

tomato, mozzarella, soppressa salami, chilli, caramelised onion and persian fetta

## **Calzone di carne**

folded pizza filled with tomato, mozzarella, veal strips, italian sausage, salami, chicken and caramelised onions

## Antipasti

### Antipasto di casa (serves two)

a tier selection of hot and cold Italian delicacies

### Carpaccio di carne

layers of thinly sliced raw eye fillet marinated with e.v. olive oil, lemon juice and shaved parmesan cheese

### Calamari

lightly fried served mediterranean style with dill aioli and a garden salad

### Gamberi all'aglio

sauteed prawns served in a fresh garlic italian parsley, brandy cream sauce

### Anatra di bosco

roasted duck breast served with a peking flavour sherry mushroom cream sauce

### Carpaccio di salmone

thinly sliced smoked salmon served with fresh asparagus, lemon juice and a rocket salad with horseradish cream

### Zuppa del giorno

soup of the day

### Fegatini di pollo

chicken livers pan fried with cognac, dijon mustard and onions, finished with a touch of cream

### Melanzane alla parmigiana

layers of grilled eggplant, parmesan cheese, basil, napoli sauce accompanied by a fresh herb salad

## Insalate e Contorni

### Fritto misto insalata

lightly fried calamari, prawns and sea scallops mixed with rocket lettuce and a zesty aioli dressing

### Ceasar salad

original with anchovies or with chicken and avocado

### Insalata caprese

fresh tomato, bocconcini cheese, basil, baby capers and red onions, e.v. olive oil and oregano

### Greek salad

tomato, cucumber, fetta, spanish onion, kalamata olives, dressed with lemon juice, e.v. olive oil and oregano

### Rucola casareccia

rocket lettuce served with e.v. olive oil, shaved grana padano parmesan and lemon juice

### Insalata mediterranean

mixed salad greens with grilled chicken fillet, sun dried tomatoes, fetta cheese, ciabatta bread soaked in olive oil and balsamic vinegar

## **Pasta** (feel free to change pasta with sauces, entrée size available \$2 less)

### **Penne alla arrabbiata calabrese**

soppressa salami, bacon, tomato, onions and chilli

### **Spaghetti alla carbonara** (original no cream)

egg, bacon, garlic, pepper and extra olive oil (cream optional)

### **Spaghetti bolognese**

premium ground beef ragout with tomato, garlic, herbs and red wine

### **Spaghetti marinara**

select authentic seafood from our local shores served in a white wine, garlic sauce with a touch of tomato

### **Penne pollo rosso**

sauteed chicken, sun dried tomato, onions, vodka in a tomato cream sauce

### **Linguine ai gamberi fetta**

seared king prawns, tomato, olives, fetta and chilli finished with napoli sauce

### **Penne casa mia**

tomato, mushrooms, roasted eggplant, capsicum, onions and olives

### **Linguine alle cicale**

moreton bay bug meat, roasted capsicum, pine nuts, basil in a tomato brandy cream sauce

### **Spaghetti al salmone**

smoked salmon tossed with spanish onion, baby capers in a vodka cream sauce and red caviar

## **Pasta della nonna and risotto**

### **Gnocchi sorrentina**

potato dumplings with italian sausage, onions, tomato and chilli, gratinated with bocconcini cheese

### **Gnocchi gorgonzola e spinaci**

potato dumplings in a creamy sauce of dolce gorgonzola cheese, rocket and walnuts

### **Agnellotti di ricotta e spinaci**

home made large ravioli filled with spinach and buffalo ricotta cheese finished in a napoli cream sauce

### **Risotto marinara**

arborio rice served with our own authentic seafood mix

### **Risotto pollo ai funghi di bosco**

arborio rice served with chicken breast pieces, field and porcini mushrooms, fetta cheese and a natural stock

### **Risotto di agnello**

arborio rice served with tender de-boned lamb shank, tomato, carrots, celery and onion

### **Pasta al forno**

fresh lasagna filled with bechamel sauce, bolognese, ham off the bone, egg, parmesan and mozzarella cheese

## **Mains** (served with contorni)

### **Pesce mediterranean**

sea perch baked in the oven with olive oil, capers, olives, garlic, onions and tomato

### **Pesce santo**

grilled perch fillet on garlic, rosemary potatoes with a roasted capsicum, olive and caper salsa

### **Griglia - mista**

lightly floured then grilled prawns, scallops and calamari served on a bed of rice with a garlic aioli mediterranean dressing

### **Saltimbocca alla romana**

veal medallions topped with prosciutto, swiss cheese finished in an e.v. olive oil, sage, garlic white wine sauce

### **Scaloppine ai funghi**

veal medallions sauteed with fresh mushrooms and shallots in a white wine sauce (cream optional)

### **Scaloppine eggplant**

veal medallions topped with eggplant parmigiana napped with a white wine, garlic tomato sauce

### **Scaloppine al limone**

veal medallions with a sauce of white wine, lemon, garlic and e.v. olive oil

### **Pollo ai gamberi bianchi**

tender chicken breast topped with king prawns and avocado and a garlic brandy cream sauce

### **Pollo pepato**

chicken breast topped with a rich sauce of mushrooms, green peppercorns, blue vein cheese and french mustard

### **Parmigiana di pollo**

crumbed chicken breast topped with eggplant, prosciutto, mozzarella cheese and napoli

### **Bistecca ai gamberi and bugs**

eye fillet with moreton bay bug meat and king prawns finished with a garlic brandy cream sauce

### **Bistecca rossini**

fillet steak with field mushrooms, caramelised shallots, roasted garlic, spinach finished in a traditional tuscan red wine jus

### **Bistecca D.P.M.**

fillet steak cooked to your liking with a choice of diane, pepper or mushroom sauce

### **Sides**

mixed greens

garlic and rosemary potatoes

mashed potato

side salad