

# PIZZA BREADS

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**Garlic pizza bread** 12

**Basil pesto bread** 15



**Cheese pizza bread** 14

**Bruschetta** 17  
Topped w diced cherry tomatoes, onion, sweet basil, olive oil, salt

# ANTIPASTI / STARTERS

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**Olives selection**    
Delicious selection of green Sicilian olives and black Kalamata olives 14

**Caprese**    
Sliced fresh mozzarella cheese, vine tomatoes, sweet basil and balsamic glaze, seasoned w salt and olive oil 22


**Calamari Griglia**  
Tender squid rings, cooked on the grill w lemon and cracked pepper, served w aioli dip and green salad 22

**Scamorza**  
Grilled Scamorza cheese w cured italian prosciutto and fresh mesclun salad 24

**Minestrone**   
"Traditional" Italian soup made w fresh seasonal vegetables, pasta and pomodoro, served w ciabatta bread 20

**Antipasto - (For Two)**  
Traditional Italian style mixed platter w a selection of italian cured meats, ciabatta bread, sicilian olives, mozzarella cheese, mediterranean sundried tomatoes and green salad 38

**Fegatini**  
Fresh NZ farmed chicken livers pan fried then flamed w Vecchia brandy, served w sweet Marsala crema, white button mushrooms and mediterranean sundried tomatoes 24

**Capesante**   
Fresh NZ scallops pan fried and seasoned w sea salt then served over Italian arborio rice w saffron and pomodoro 24



# PASTA & RISOTTO

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## Spaghetti Aglio olio

Simple Neapolitan dish, spaghetti pasta, olive oil, roasted garlic, parmesan cheese, red pepper flakes **S 17 / L 21**

## Fettuccine di Pollo

Fettuccine pasta served w chicken pieces, smoked bacon, button mushrooms and white onion in a bechamel crema **S 23 / L 29**

## Rigatoni Al Forno

Rigatoni pasta mixed w italian panchetta meat, then baked in the oven w mozzarella cheese and bechamel crema **S 24 / L 30**

## Risotto di Pollo

Italian arborio rice w saffron, chicken pieces, porcini mushrooms, sundried tomatoes and served w green salad **30**

## Fettuccine Salmone

Home made Fettuccine pasta w king salmon slices, mediterranean capers, american mustard and fresh arugula in a bechamel crema **32**

## Spaghetti Bolognese

Traditional spaghetti pasta served in a slow cooked prime beef mince and pomodoro sauce **S 22 / L 28**

## Gnocchi Primavera

Home made potato gnocchi pasta topped w fresh seasonal vegetables then sauteed in a light peeled pomodoro sauce **S 23 / L 29**

## Lasagne

Layers of pasta filled w slow cooked prime beef mince, pomodoro and cheesy bechamel, then baked in the oven w mozzarella cheese and oregano **S 25 / L 31**

## Risotto Marinara

Italian arborio rice w saffron served w a medley of seafood that includes green lipped mussels, tiger prawn cutlets, tasmanian scallops, prime shrimps, calamari squid and caramelised onion **37**

## Spaghetti Scoglio

Home made spaghetti served w a medley of seafood that includes green lipped mussels, tiger prawn cutlets, tasmanian scallops, prime shrimps, calamari squid and garlic, w a touch of Italian pomodoro sauce **37**



# PIZZERIA

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## Napoletana

Tomato base, mozzarella, oregano and olive oil **S 18 / L 23**

## Siciliana

Tomato base, mozzarella, fish fillets of anchovies and black kalamata olives **S 21 / L 26**

## Calabreze

Tomato base, mozzarella, spicy salami and oregano **S 22 / L 28**

## Bianca

White Bechamel base, mozzarella, button mushrooms and pistachio nuts **S 22 / L 28**

## Quattro Formaggi

White bechamel base, 4 cheese's include mozzarella, gorgonzola, parmesan and provolone **S 24 / L 30**

## Capricciosa

Tomato base, mozzarella, shaved ham, button mushrooms and kalamata black olives **S 24 / L 30**

## Prosciutto

Tomato base, mozzarella, cured Italian prosciutto meat slices, white button mushrooms and fresh green leaves **S 24 / L 30**

## Primavera

Tomato base, mozzarella, roasted capsicum, grilled zucchini and fresh tomatoes **S 24 / L 30**



*Gluten free base add \$5*

# MAINS

(All mains are served w oven roasted potatoes and house vegetables)

## Pollo Siciliana

Free range chicken breast simmered in a red wine sauce w tomatoes, roasted capsicum and chili, then topped w fresh rocket, mozzarella cheese and oregano

38

## Pollo Frangelico

Free range chicken breast sauteed w nonpareil almonds then topped w dessert apricots and camembert cheese in a sweet Frangelico liqueur crema

38

## Scaloppine Marsala

White veal scallopini tenderized and braided in flour then cooked in a traditional "Marsala" sweet wine crema w mushrooms

38

## Scaloppine Romana

White veal tenderized and braided in flour, pan fried w roasted garlic, black kalamata olive's and Italian parsley, then simmered in red wine pomodoro sauce

38

## Pesce Piccata

Pan fried fish fillet of today's choice served over pomodoro arborio rice then topped with mediterranean capers and salted butter

42

## Bistecca Grande - "Serving time 35 Min"

Premium rib eye fillet 200g. grilled to your taste then flamed w brandy, cooked w button mushrooms, smoked bacon and caramelised onions in bechamel crema sauce

45



# SIDES

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## Insalata Italiana



wild greens, tomatoes and cucumber in olive oil and red wine vinaigrette dressing

12

## Verdure



Seasonal roasted vegetables

13

## Side of Spaghetti



12

## Patate Al Forno



Rosemary roasted potatoes drizzled w olive oil

11

## Patatine fritte



Potato fries served with tomato, aioli and Italian seasoning

14



## Kids menu \$20 each

(Includes free kids ice cream: Vanilla or Chocolate)

FOR CHILDREN 12 YEARS AND UNDER



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## Kids pasta w Bolognese

Choice of: Spaghetti or Penne

## Kids fettuccine Alfredo

Fettuccine pasta w chicken pieces in creamy sauce

## Kids Margherita pizza



Tomato base and mozzarella cheese

## Kids Chicken pizza

Tomato base, mozzarella cheese and chicken pieces

'Buon Appetito'



# DOLCE

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## **Tiramisu**

Savoardi lady fingers dipped in coffee then layered w mascarpone cream served w Bayley's liquor on the side

18

## **Passionfruit Cheesecake**

Buttery cookie crust, Vanilla cream and passionfruit glazing served w Limoncello liquor on the side

18

## **Gelato**

Italian gelato ice cream, ask the waiting staff for today's flavours

14

## **Affogato**

Vanilla ice cream drowned in a shot of espresso coffee served w Bayley's liquor on the side

16

## **Special coffee**

Shot of espresso coffee served w your favourite liquor then topped w whipped cream

16

"If you have paparazzi, you know you've gotten somewhere"

