

# MOTHERS DAY LUNCH & DINNER 2 COURSE CHOICE

**\$58pp (Applies to the whole table)**

**COURSE 1 - Entree or Focaccia**

**COURSE 2 - Pasta or Pizza or Main\***

**KIDS MENU \$24pk (Applies for children under 12 years old)**

**Includes - Choice of one kids meal, one soft drink or juice & one scoop of gelato**

## FOCACCIE

*All'aglio*  
Garlic, EV olive oil, salt

*Al Rosmarino*  
Rosemary, EV olive oil, salt

*Pugliese*  
Oregano, cherry Tomatoes, EVOO

## PRIMI - ENTREE

*Antipasto della casa per due persone, con Salumi, arrosto di verdure e formaggi* (Entree for 2p)  
**Antipasto for two with assorted cured meats, roasted vegetables & Italian cheese**

*Prosciutto di San Daniele, Burrata all'olio di tartufo e limone*

**24 months cured San Daniele prosciutto, hand made Burrata cheese, truffled oil & lemon**

*Calamari fritti con rucola, aioli e aceto balsamico*

**Crispy fried baby calamari, rocket, aioli & balsamic glaze**

*Zuppa di cozze con pomodoro piccante, zafferano e vino bianco*

**Boston Bay mussels cooked in tomato, white wine, saffron & chilli**

*Gamberi all'aglio e peperoncino, pomodorini e verjuice*

**Garlic and chilli red ocean prawns in olive oil, fresh tomatoes and verjuice**

*Polpette della Nonna*

**Our Nonna's famous beef meatballs served with bread**

**PIZZA - All our pizzas are made with Fior di latte Mozzarella cheese and San Marzano tomatoes**

<b>Suprema</b>	Tomato, fior di latte, ham, mushrooms, cacciatore, capsicum, olives, red onion
<b>Rustica</b>	Tomato, fior di latte, hot salami, gorgonzola, roasted capsicum, Italian sausage
<b>Margherita</b>	Tomato, fior di latte & basil
<b>Marinara</b>	Tomato, garlic, oregano & olive oil
<b>Funghi &amp; Ham</b>	Tomato, fior di latte, mushrooms & double smoked ham
<b>Napoletana</b>	Tomato, fior di latte, anchovies, olives, capers & oregano
<b>Prima Cucina</b>	Tomato, fior di latte, mushrooms, sausage, gorgonzola & truffle oil
<b>Capricciosa</b>	Tomato, fior di latte, ham, mushroom, artichokes & olives
<b>Ciccia</b>	Tomato, fior di latte, ham, cacciatore, sausage & pancetta
<b>Di Terra</b>	Tomato, fior di latte, eggplant, zucchini, artichokes, mushrooms & capsicum
<b>Bufala</b>	Tomato, buffalo mozzarella & basil
<b>San Daniele.</b>	Tomato, fior di latte, rocket, cherry tomatoes, prosciutto, parmesan & olive oil
<b>Diavola</b>	Tomato, fior di latte, hot salami & chilli oil
<b>Gamberi</b>	Tomato, fior di latte, garlic prawns, roasted zucchini, cherry tomatoes & rocket
<b>Siciliana</b>	Tomato, fior di latte, eggplant, pecorino cheese & basil
<b>N'duja</b>	Fior di latte, potato, N'duja, olives, rocket & parmesan cheese
<b>Campagnola</b>	Fior di latte, potato, porcini, mushrooms, sausage, truffled oil & pecorino Sardo
<b>4 Formaggi</b>	Fior di latte, provolone, pecorino & gorgonzola
<b>Provola</b>	Fior di latte, provolone, pancetta, heirloom tomatoes, chilli oil
<b>Gustosa</b>	Fior di latte, Italian sausage, potato, onion & rosemary
<b>Calzone Tradizionale</b>	Tomato, fior di latte, smoked ham, mushroom & fresh ricotta

## SALADS

*'Nsalata di Portualla* 15  
Orange & Fennel salad, lemon oil

*Insalata di rucola - Rocket salad* 15  
Wild rocket & parmesan, balsamic dressing

*Baby spinach salad* 16  
w/ cured lemon, balsamic, pecorino & pistachio

*Insalata mista - Mixed salad* 15  
Mixed leaves, tomatoes, cucumber onion, carrot

**PASTA** ( gluten free pasta - gluten free Gnocchi +\$2.5 )

*Spaghetti ragu alla Bolognese*

**Spaghetti with slow cooked beef ragu in Italian tomatoes, wine and basil**

*Casarecce alla N'duja, melanzane, olive, prezzemolo*

**Casarecce pasta, N'duja (Calabrese hot salami paste) eggplant, olives and parsley**

*Ravioli di ricotta alla crema di zucca, salvia e granella di Amaretti*

**Ricotta ravioli, roasted pumpkin sauce, sage & crumbled Amaretti**

*Risotto con funghi misto, mantecato al Tartufo*

**Risotto of wild mix mushrooms, truffle paste and Stracchino cheese**

*Linguine al nero di seppia con granchio, porri e tarragon*

**Fresh squid Ink linguine pasta with king crab meat, baby leek & tarragon**

*Fettuccine con gamberi, aglio, olio, peperoncino, spinaci e capperi*

**Fresh fettuccine pasta with prawns in garlic, olive oil & chilli, spinach & capers**

*Gnocchi di patate con gamberetti, granchio e radicchio*

**Potato gnocchi with prawns, crab meat & caramelised radicchio in pink sauce**

*Pappardelle al ragu d'agnello, rosmarino e porcini*

**Fresh pappardelle with slow braised lamb ragu, rosemary & porcini mushrooms**

*Spaghetti allo scoglio in rosso*

**Spaghetti with mixed seafood, prawns, mussels & crab meat in tomato sauce**

## SECONDI / MAIN

*Gamberi alla griglia con salmoriglio e peperoncino* \$+10

**Grilled Australian XL green king prawns, salmoriglio sauce & chilli**

*Orata con pomodori ciliegini arrostiti, basilico e asparagi di mare*

**Pan fried SA Snapper fillet, roasted heirloom cherry tomatoes, basil & Samphire**

*Barramundi con caponata di melanzane agrodolce e pangratatto al pistacchio*

**Fresh Cone Bay Barramundi sweet and sour eggplant caponata with pistachio pangratatto**

*Vitello con funghi e spinaci*

**Veal fillets, wild mushrooms, baby spinach, wine & cream sauce with potato puree**

## CARNE ALLA GRIGLIA / FROM THE GRILL

- All steaks served with potato puree, sautéed spinach & your choice of sauce or butter

Scotch Fillet 300gr Rangers Valley, Angus Angus Black Onyx Angus Beef 300 days grain fed MBS 3+ \$+15

Eye Fillet 230gr Rangers Valley, Angus Black Onyx Beef 300 days grain fed MBS 3+ \$+19

*Salmoriglio* – Extra Virgin olive oil, lemon, parsley, oregano & garlic - *Bearnaise sauce*

*Rosemary Butter* – *Garlic Butter*

**Pork Ribs** cooked in Chef's BBQ sauce served with fries half

## SIDE DISHES

*Patate fritte* – Beer battered steak fries 10

*Broccolini Steamed EVO Oil* 12

*Pure' di patate* – Potato puree 12

*Spinaci* - Sautéed baby spinach 12

## KIDS MENU

**Includes - Choice of one kids meal, one soft drink or juice & one scoop of gelato**

**Spaghetti or Rigatoni pasta with Bolognese or Napoletana Sauce**

**Margherita Pizza**

**Calamari and Chips**

Unfortunately we do not allow changes or personal creations to the menu. Please advise us how can we help with any allergies or dietary requirements.

1.2% Surcharge on all card transactions. 10% Surcharge on Sundays.