

EASTER SUNDAY LUNCH 2 COURSE CHOICE

\$62pp (Applies to the whole table)

COURSE 1 - Entree or Focaccia

COURSE 2 - Pasta or Pizza or Main*

KIDS MENU \$26pk (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

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

SALADS

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| 'Nsalata di Portualla | 15 |
| Orange & Fennel salad, lemon oil | |
| Insalata di rucola - Rocket salad | 15 |
| Wild rocket & parmesan, balsamic dressing | |

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| 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 \$+12

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 pangrattato al pistacchio

Fresh Cone Bay Barramundi sweet and sour eggplant caponata with pistachio pangrattato

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 Certified Black Angus Beef, Minimum 175 days grain fed MBS 3+ **\$+15**

Eye Fillet 245gr Certified Black Angus Beef, Minimum 175 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**

Beef Back Ribs cooked in Chef's BBQ sauce served with fries **Full \$+7**

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.

1.5% Surcharge on all card transactions. 10% Surcharge on Sundays & Public Holidays.