



Appetizers & Entrees

- Wood fired pizza crust with garlic & herbs (serves 2) - \$12
- Duo of bruschetta - tomato, Spanish onion & basil - mushroom & thyme - \$10
- Olives marinated with rosemary, garlic & olive oil - \$6
- Cuculli - soft, creamy arancini with peas, mint and ricotta, served with tomato chutney - \$12
- Mixed leaf salad with witlof, fennel, ricotta & olive tapenade - \$13
add grilled chicken breast - \$18
- Char grilled calamari with roast capsicum, Kalamata olives, sun dried tomato & rocket, with a lemon and garlic dressing - \$16
- Seared tuna with beans, cherry tomato, potato, cucumber, Spanish onion, spinach & basil - \$18
- Sfilatino - wood fired rolled pizza with smoked mozzarella & ham (serves 2) - \$18
- Antipasto plate with roast tomato, grilled asparagus, marinated feta & olives, roast capsicum, chorizo, salami and prosciutto (serves 2) - \$18

Mains

- Home made potato gnocchi with spinach & gorgonzola cream sauce - \$20
add grilled chicken breast - \$25
- Risotto with scallops and fresh, green asparagus spears - \$25
- Home made lasagna with beef & wild mushrooms - \$23
- Home made prawn ravioli with a chunky tomato, capsicum & basil sauce - \$24
- Penne with grilled eggplant, tomato, ricotta and basil - \$20
- Home made seasonal fish pie in saffron veloute, served with rocket - \$25
- Roast chicken fillet with fennel, roast pumpkin and almond salad - \$25
- Barramundi fillet with caponata and olive tapenade - \$26
- Piccata - pork scallopini with verdura frita of broccoli, asparagus and zucchini, served with a lemon & white wine butter sauce - \$25
- Fiorentina style t-bone steak with rosemary potato, wilted spinach and anchovy butter - \$27
- Rocket, mixed or Greek salad - \$7 French fries - \$7 Garlic or Herb bread - \$6