



## Appetizers & Entrees

- Wood fired pizza crust with garlic & herbs (serves 2) - \$12
- Duo of bruschetta - tomato, Spanish onion & basil - mushroom & thyme - \$10
- Grilled polenta with prosciutto & fior di latte - \$14
- Warm, balsamic lamb salad with butternut pumpkin, asparagus, rocket & feta - \$18
- Panzanella - Tuscan bread salad with red & yellow peppers, olives, capers and anchovies - \$14
- Fritto misto of calamari, scallops, artichokes & sage with lemon aioli - \$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 spinach & ricotta gnocchi with nut brown sage butter - \$20  
add grilled chicken breast - \$25
- Risotto with scallops and fresh, green asparagus spears - \$25
- Home made lasagna with beef & wild mushrooms - \$23
- White crab & prawn linguini with chilli and parsley - \$25
- Penne with grilled eggplant, tomato, ricotta and basil - \$20
- Home made seasonal seafood pie in saffron veloute, served with rocket - \$25
- Roast chicken fillet with fennel, roast pumpkin and almond salad - \$25
- Grilled salmon with salsa verde, new potatoes and green beans - \$26
- Veal saltimbocca with polenta, wilted spinach and pine nuts - \$25
- Grilled scotch fillet, béarnaise sauce, crushed Kipfler potatoes & roasted Roma tomatoes - \$27
- Rocket, mixed or Greek salad - \$7    French fries - \$7    Garlic or Herb bread - \$6

*10% discount for take away orders*