
ANTIPASTO

POLENTA DI PATATE <i>H/made Polenta Chips; crispy on the outside, soft & melting inside</i>	8.5
OLIVE VERDE ALLA SICILIANA <i>Sicilian style marinated green olives sautéed in X virgin olive oil</i>	9.5
BIANCHETTI <i>Whitebait marinated & deep fried</i>	12.0
ARANCINI <i>Traditional Sicilian rice balls filled with meat & pea ragu, coated in crispy breadcrumb served with a napoli dip</i>	14.9
POLPETTE DELLA NONNA <i>House made pork & veal Meatballs cooked in a rich tomato ragu</i>	14.9
BRUSCHETTA <i>Special of the day – See specials board</i>	16.0
GAMBERONI <i>WA grilled Prawns sizzled in a terracotta dish with, chilli, garlic, saffron & herbs</i>	16.0
FRITTO DI CALAMARI <i>Calamari dusted with chickpea flour, deep fried, with rocket, h/dressing</i>	17.9
TAGLIERE DI FORMAGGIO <i>Cheese board</i>	18.5
SARDE BECCAFICO SICILIANE <i>butter flied Sardines sandwiched with breadcrumbs, parmesan, garlic & parsley stuffing, served on a bed of mash potatoes topped with tomato salsa</i>	19.0
TAGLIERE DI SALUMI & FORMAGGIO <i>Board of Cured Meats & Cheeses for 2</i>	28.5

PASTA & RISOTTI

PENNE VEGETARIANE (GF available) <i>Penne tossed in tomato & fresh vegetables of the day</i>	22.5
LASAGNA DI CASA <i>H/made Lasagna with traditional rich beef ragu & béchamel sauce</i>	23.5
LINGUINE CATANESE <i>Linguine with anchovies, fresh tomatoes', crumb bread, X-virgin olive oil & parmesan</i>	24.9
LINGUINE POLPETTE <i>Linguine with beef & pork meatballs, tossed in a rich tomato ragu & parmesan</i>	25.9
RISOTTO FUNGHI <i>Porcini mushrooms, garlic, X-virgin olive oil, white wine & pecorino cheese</i>	25.9
GNOCCHI RAGU (GF available) <i>H/made fluffy potato Gnocchi with a rich slow cooked tomato & lamb shoulder ragu</i>	25.9
GNOCCHI GORGONZOLA <i>H/Made fluffy pumpkin & potato Gnocchi with sweet gorgonzola cheese, baby spinach & touch of cream</i>	24.9
RAVIOLI - Carne/Frutti di Mare <i>H/made Ravioli filled with either; BEEF & pea mash, OR; SEAFOOD, tossed in fresh tomatoes, chilli, garlic & white wine</i>	26.9 / 27.9
LINGUINE AL CARTOCCIO <i>Linguine with fresh seafood, chilli & garlic, baked in parchment paper (choice of 'white wine' or 'light tomato' base sauce)</i>	28.9
RISOTTO FRUTTI DI MARE <i>Risotto cooked with fresh seafood, chilli, garlic</i>	29.5

PLEASE NOTE: FOR HEALTH & SAFETY REGULATIONS WE DO NOT ALLOW DOGGY BAGS

SECONDI / MAIN

COZZE ALLA LIVORNESE <i>Pan tossed black Mussels in white wine, tomato & chilli</i>	26.9
PEPATA DI COZZE E VONGOLE <i>Pan tossed black Mussels, Clams, garlic, chilli, black pepper & white wine</i>	26.9
PETTO DI POLLO <i>Grilled chicken breast served with salad or roast potatoes</i>	27.5
VITELLO MILANESE <i>Herb crumbed Veal, served with roast potatoes & marinated artichokes</i>	29.5
SCALOPPINE FUNGHI PORCINI <i>Veal slices coated in flour, sautéed in garlic, wine & porcini mushrooms</i>	29.5
ZUPPA DI PESCE <i>Seafood Bisque with a combination of seafood in a bisque sauce served with grilled Barramundi on top</i>	33.5
BISTECCA DI FILETTO <i>Eye Fillet (250) with either roast potatoes/salad (mushroom or peppercorn sauce)</i>	37.5
PESCE DEL GIORNO <i>Fish of the day – See our Specials board</i>	market price
SEAFOOD PLATTER <i>(for 2 or more people) A selection of fresh seasonal seafood</i>	90.0

CONTORNI / SIDES

SPINACI <i>Sautéed spinach with lemon & olive oil</i>	8.0
INSALATA MISTA <i>Mixed garden salad, onion, tomato & Italian dressing</i>	8.5
PATATE AL FORNO <i>Roast potatoes with rosemary & garlic</i>	9.0
ROCKET SALAD <i>Rocket salad with Italian dressing & Parmesan</i>	9.5
VEGETALI MISTI <i>Sautéed mixed vegetables of the day</i>	9.5

PIZZA

MARGHERITA <i>Napoli sauce, buffalo mozzarella, basil & oregano</i>	19.5
DIAVOLA <i>Napoli sauce, mozzarella & hot salami</i>	21.5
FUNGHI <i>White base, mozzarella, portobello mushrooms & onion</i>	23.0
CAPRICCIOSA <i>Napoli sauce, mozzarella, mushrooms, artichokes & ham</i>	24.5
FRUTTI DI MARE <i>White base, mozzarella, calamari, prawns, garlic, chilli & fresh herbs</i>	28.0

PLEASE NOTE: FOR HEALTH & SAFETY REGULATIONS WE DO NOT ALLOW DOGGY BAGS