

ANTIPASTO / SHARE

POLENTA DI PATATE H/made Polenta Chips; crispy on the outside, soft & melting inside	8.5
OLIVE VERDE ALLA SICILIANA Marinated green olives sautéed in X virgin olive oil	8.5
BIANCHETTI Whitebait marinated & deep fried	12.0
ARANCINI Sicilian rice balls filled with meat & pea ragout, coated in breadcrumb & napoli dip	14.9
POLPETTE DELLA NONNA House made pork & veal Meatballs cooked in a rich tomato ragout	14.9
SALSICCE SICILIANE Grilled Sicilian pork sausages, agro dolce onions	16.0
BRUSCHETTA See specials board	16.0
GAMBERONI WA grilled Prawns sizzled in a terracotta dish with, chilli, garlic, saffron & herbs	16.0
FRITTO DI CALAMARI Calamari dusted with chickpea flour, deep fried, h/dressing	17.9
TAGLIERE DI FORMAGGIO Cheese board	18.5
SARDE BECCAFICO SICILIANE Butter-flied Sardines sandwiched with breadcrumbs, parmesan, garlic & parsley stuffing, topped with tomato salsa	19.0
FRITTO MISTO Calamari, crab, whitebait, aioli	26.9
TAGLIERE DI SALUMI & FORMAGGIO Board of Cured Meats & Cheeses for 2	28.5

PASTA & RISOTTI

TORTIGLIONI VEGETARIANE (GF available) Vegetarian pasta	22.5
LASAGNA DI CASA H/made Lasagna with traditional rich beef ragout & béchamel sauce	23.5
LINGUINE CATANESE Anchovies, fresh tomatoes', crumb bread, X-virgin oil ,parmesan	24.9
TORTIGLIONI ALLA NORMA Tube pasta in a Napoli sauce, fresh ricotta, eggplant	24.9
GNOCCHI GORGONZOLA H/Made pumpkin & potato Gnocchi, sweet gorgonzola, baby spinach & touch of cream	24.9
LINGUINE POLPETTE Linguine, house-made pork & veal meatballs, napoli sauce, parmesan, chilli	25.9
RISOTTO FUNGHI Porcini mushrooms, garlic, X-virgin olive oil, white wine & pecorino cheese	25.9
GNOCCHI RAGU (GF available) H/made Gnocchi in a lamb shoulder ragout, tomato, red wine	25.9
RAVIOLI - CARNE / FRUTTI DI MARE H/made Ravioli filled with either; BEEF & pea mash, OR SEAFOOD , tossed in fresh tomatoes, chilli, garlic & white wine	26.9 / 27.9
LINGUINE AL CARTOCCIO Linguine with fresh seafood, chilli & garlic, baked in parchment paper (choice of - 'white wine' or 'light tomato')	28.9
RISOTTO FRUTTI DI MARE Risotto cooked with fresh seafood, chilli, garlic	29.5

SECONDI / MAIN

COZZE ALLA LIVORNESE	Pan tossed black Mussels in white wine, tomato & chilli	28.5
PEPATA DI COZZE E VONGOLE	Pan tossed black Mussels, Clams, garlic, chilli, white wine	28.5
SCALLOPINE SALTIMBOCCA	Veal, prosciutto, artichokes, white wine-butter sauce	29.5
VITELLO MILANESE	Herb crumbed Veal, served with roast potatoes & marinated artichokes	29.5
SCALOPPINE FUNGHI PORCINI	Veal slices coated in flour, sautéed in garlic, wine, porcini mushrooms	29.5
ZUPPA DI PESCE	Seafood Rustic dish with a combination of seafood, grilled barramundi in a bisque sauce	33.5
PESCE DEL GIORNO	Fish of the day – See our Specials board	market price
SEAFOOD PLATTER (for 2 or more people)	A selection of fresh seasonal seafood	95.0

CONTORNI / SIDES

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

PIZZA

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

Due to the nature of our kitchen at times 100% gluten/nut free cannot be guaranteed. Please advise Staff of any dietary/allergy requirement