

## ANTIPASTO / SHARE

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

## PASTA & RISOTTI

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

## SECONDI / MAIN

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

## CONTORNI / SIDES

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

## PIZZA

<b>MARGHERITA</b>	Napoli sauce, buffalo mozzarella, basil & oregano	19.5
<b>DIAVOLA</b>	Napoli sauce, mozzarella & hot salami	21.5
<b>FUNGHI</b>	White base, mozzarella, portobello mushrooms & onion	23.0
<b>CAPRICCIOSA</b>	Napoli sauce, mozzarella, mushrooms, artichokes & ham	24.5
<b>FRUTTI DI MARE</b>	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*