

## ANTIPASTO / SHARE PLATES

<b>PANE ALL' AGLIO OPPURE ERBE AROMATICHE</b> Garlic OR Herb bread	8.5
<b>OLIVE VERDE ALLA SICILIANA</b> Marinated green olives sautéed in X virgin olive oil	9.5
<b>BIANCHETTI</b> Whitebait marinated & deep fried	14.0
<b>ARANCINI</b> Sicilian rice balls filled with meat & pea ragout, coated in breadcrumbs	14.9
<b>GAMBERONI</b> WA grilled Prawns sizzled in a terracotta dish with, chilli, garlic, saffron & herbs	16.0
<b>SALSICCE SICILIANE</b> Grilled Sicilian pork sausages, agro dolce onions	17.5
<b>BRUSCHETTA</b> Sicilian Caponata & house made lightly spiced pork sausage	17.5
<b>POLPETTE DELLA NONNA</b> House made pork & veal Meatballs cooked in a rich tomato ragout	17.5
<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> Butterflied Sardines sandwiched with breadcrumbs, parmesan, garlic & parsley stuffing, topped with tomato salsa	19.0
<b>FRITTO MISTO</b> Calamari, prawns, whitebait, aioli	27.9
<b>TAGLIERE DI SALUMI &amp; FORMAGGIO</b> Board of Cured Meats & Cheeses for 2	29.5

**PLEASE NOTE:** *To avoid embarrassment, for Health & Safety reasons we do not allow doggy bags.  
Thank you for understanding*

## PASTA & RISOTTI

<b>TORTIGLIONI VEGETARIANE</b> (GF available) Tube Pasta tossed with Vegetables & light tomato sauce	27.5
<b>PASTA CATANESE</b> Anchovies, fresh tomatoes', crumb bread, X-virgin oil, parmesan	26.9
<b>LASAGNA DI CASA</b> H/made Lasagna with traditional rich beef ragout & béchamel sauce	26.5
<b>TORTIGLIONI ALLA NORMA</b> Tube pasta tossed in Napoli sauce, fresh ricotta, eggplant	27.5
<b>GNOCCHI GORGONZOLA</b> H/Made pumpkin & potato Gnocchi, sweet gorgonzola, baby spinach & touch of cream	27.5
<b>SPAGHETTINI POLPETTE</b> Spaghettoni tossed with house-made pork & veal meatballs, napoli sauce, parmesan, chilli	27.9
<b>RISOTTO FUNGHI</b> Porcini mushrooms, garlic, X-virgin olive oil, white wine & pecorino cheese	27.9
<b>AGNOLOTTI CARNE</b> H/made Ravioli filled with beef & pea mash tossed in fresh tomatoes, chilli, garlic & white wine	27.9
<b>GNOCCHI RAGU</b> (GF available) H/made Gnocchi in a lamb shoulder ragout, tomato, red wine	28.5
<b>AGNOLOTTI FRUTTI DI MARE</b> H/made Agnolotti filled with Seafood tossed in fresh tomatoes, chilli, garlic & white wine	29.0
<b>SPAGHETTINI AL GRANCHIO</b> Spaghettoni tossed with crab meat, capers, chilli, herbs	29.9
<b>SPAGHETTINI AL CARTOCCIO</b> Spaghettoni with fresh seafood, chilli & garlic, baked in parchment paper (choice of 'white wine' or 'light tomato' )	31.9
<b>RISOTTO FRUTTI DI MARE</b> Risotto cooked with fresh seafood, chilli, garlic	31.9

## SECONDI / MAIN

<b>POLPETTE AL SUGO</b>	H/Made Sicilian meatballs in a rich tomato sauce with potatoes	29.5
<b>COZZE ALLA SICILIANA</b>	Pan tossed black Mussels in white wine, tomato & chilli	31.9
<b>VITELLO SALTIMBOCCA</b>	Veal, prosciutto, artichokes, white wine-butter sauce	33.5
<b>VITELLO MILANESE</b>	Herb crumbed Veal, served with roast potatoes & marinated artichokes	33.5
<b>SCALOPPINE FUNGHI PORCINI</b>	Veal slices coated in flour, sautéed in garlic, wine, porcini mushrooms	34.9
<b>ZUPPA DI PESCE</b>	Seafood Rustic dish in a bisque sauce; A combination of seafood, topped with grilled barramundi	37.9
<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; grilled & deep fried	125.0

## CONTORNI / SIDES

<b>PATATE AL FORNO</b>	Roast potatoes with rosemary & garlic	9.0
<b>SPINACI</b>	Sautéed spinach with lemon, garlic & olive oil	9.5
<b>INSALATA MISTA</b>	Mixed garden salad, onion, tomato & Italian dressing	10.5
<b>ROCKET SALAD</b>	Rocket salad, pear, parmesan, balsamic reduction	11.5
<b>VEGETALI MISTI</b>	Mixed vegetables of the day	11.0

## PIZZA

<b>FOCACCIA</b>	White base with herbs	14.0
<b>MARGHERITA</b>	Napoli sauce, buffalo mozzarella, basil & oregano	22.0
<b>DIAVOLA</b>	Napoli sauce, mozzarella & hot salami	24.0
<b>FUNGHI</b>	White base, mozzarella, portobello mushrooms & onion	25.0
<b>CAPRICCIOSA</b>	Napoli sauce, mozzarella, mushrooms, artichokes & ham	25.9
<b>FRUTTI DI MARE</b>	White base, mozzarella, calamari, prawns, garlic, chilli & fresh herbs	29.0

## DESSERTS /DOLCE

<b>TIRAMISU</b>	Sponge finger biscuits, soaked in coffee & liqueur, layered with Mascarpone (served in a glass)	14.0
<b>CRÈME BRULEE</b>	Baked vanilla custard & caramelized sugar	14.0
<b>SICILIAN HOUSE MADE GELATO</b>	Vanilla gelato with roasted almonds, glazed cherries & liqueur	14.0
<b>AFFOGATO</b>	Frangelico, vanilla ice-cream & espresso	16.9
<b>SPECIAL OF THE WEEK</b>	See Specials Board	14.0