

## Antipasto / Primi

|   |                                  |    |
|---|----------------------------------|----|
| <i>Mix Plate of Antipasto</i>                                 | (GFO)(DFO)                       | 24 |
| <i>Burrata with Roasted cherry tomatoes and Gnocco fritto</i> | (GFO)(VEG)                       | 30 |
| <i>Primi Cotoletta (2)</i>                                    |                                  | 22 |
| <i>Home Marinated Olives</i>                                  | (GF)(DF)(V)                      | 12 |
| <i>Prosciutto e salami</i>                                    | (GFO)(DF)                        | 28 |
| <i>Verdure Sottolio / Pickle vegetable</i>                    | (GF)(DF)(V)                      | 16 |
| <i>Calamari e Zucchini fritti arugula e aioli</i>             |                                  | 27 |
| <i>Provolone dolce (6)</i>                                    | (VEG)                            | 16 |
| <i>Trio cheese Croquette e Mayonnaise (4)</i>                 | (VEG)                            | 20 |
| <i>Beef Carpaccio, Capers e Parmigiano</i>                    | (GF)                             | 28 |
| <i>Pork Salsicce Bruschetta</i>                               | 1 for 12/ 2 for 19<br>(GFO)(DFO) |    |
| All Entree come with house made ciabatta bread and EVOO       |                                  |    |
| Gluten-Free Bread available                                   |                                  |    |

## Extra

|  |   |
|--|---|
| <i>Homemade Ciabatta Bread with EVOO and Dark Balsamic (3)</i> | 2 |
|--|---|

## Pasta Di Casa

Homemade Fresh Pasta

|  |                      |    |
|--|----------------------|----|
| <i>Tortellini di Vitello e Brodo con Polpette</i>                      |                      | 28 |
| <i>Chicken Broth vegetables chicken meatballs with veal Tortellini</i> |                      |    |
| <i>Gnocchi fatti in casa con Pomodoro</i>                              | (GFO)(DFO)           | 32 |
| <i>Homemade gnocchi with Passata, Garlic, Basil</i>                    |                      |    |
| <i>Tagliatelle con Panna, Funghi, Prosciutto Cotto</i>                 |                      | 32 |
| <i>Ham, Mushrooms Cream</i>  | (GFO)(VEGO)          |    |
| <i>Fettuccine alla Bolognese</i>                                       | (GFO)(DFO)           | 33 |
| <i>Veal, Pork Ragu</i>   |                      |    |
| <i>Fettuccine Verde alla Puttanesca</i>                                | (GFO)(DFO)(VEGO)(VO) | 32 |
| <i>Olives, capers, Anchovies, Passata, Chilli &amp; Garlic</i>         |                      |    |
| <i>Agnolotti con Zucca e Ricotta</i>                                   |                      | 34 |
| <i>Pumpkin Ricotta Parcels with Pinenut sage Butter</i>                |                      |    |
| <i>Tagliatelle con Salsicce in Bianco</i>                              | (GFO)(DFO)           | 33 |
| <i>Homemade Pork Sausage Basil Fennel seed &amp; Chilli</i>            |                      |    |
| <i>Lasagna di Casa</i>   |                      | 36 |
| <i>Pork, Veal, Eggs, Mushrooms Mozzarella and Bechamel</i>             |                      |    |
| <i>Papardelle con Maiale alla Toscana</i>                              | (GFO)(DFO)           | 35 |
| <i>Braised Pork Shoulder and Black Olives</i>                          |                      |    |

(GFO) denotes can be Gluten Free (DFO) can be Dairy Free (VGO) can be Vegetarian, (VO) Can be Vegan, (GF) is for Gluten free (DF) is for dairy free please ask our (VEG) Vegetarian (V) Vegan friendly staff for any alternatives

Fresh Pasta will melt in your mouth if you prefer Al Dente please choose Dry Pasta

Please note this is not a **Gluten-Free** friendly venue as we made our Fresh Pasta and Bread in the house daily.

## Dry Pasta

|   |             |    |
|---|-------------|----|
| <i>Spaghetti con Vongole</i>  | (GFO)(DFO)  | 38 |
| <i>Coffin Bay Cockles, EVOO Garlic chilli and glaze with white wine</i> |             |    |
| <i>Penne Alla Parmigiana</i>  |             | 31 |
| <i>Fry Eggplants cook in Pasata and Parmesan Cheese</i>                 |             |    |
| <i>Spaghetti Chitarra alla Carbornara</i>                               | (GFO)(VEGO) | 33 |
| <i>Guanciale, Eggs, Pecorino &amp; Black Pepper</i>                     |             |    |
| <i>Linguine Tutto Mare</i>  | (GFO)(DFO)  | 42 |
| <i>Prawns, Crabmeat, Calamari, Mussels, Cockles</i>                     |             |    |
| <i>Rigatoni con Polpette</i>  |             | 35 |
| <i>Veal and Pork Meatballs braised in Mutti pelati sugo</i>             |             |    |
| <i>Spirale with Vodka Rose Sauce</i>                                    | (GFO)       | 30 |
| <i>Cream cook with Passata sauce with a touch of vodka</i>              |             |    |

\* B O R S A \*

Benvenuto we make our Fresh Pasta and Ciabatta bread daily our dry pasta comes from Abruzzo and Puglia Italy

**please note Credit card Surcharge 1 %**

**More on next page**

## Carne / Meat

*Veal Scaloppine Saltimbocca* (GFO)(DFO) 35

*Veal and Prosciutto pan fried with Rosemary potatoes and green salad*

*Cotoletta alla Milanese* 35

*Crumbed Pork Loin, green salad and Fried Rosemary Potato and Side Salad*

## Sides Dishes

*Green salad EVOO and white balsamic* (GF)(DF)(V) 10

*Sicilian Orange Salad red onion chilli & basil* (GF)(DF)(V) 14

*Crispy fried Potatoes Rosemary and Garlic* (DF)(V) 10

## Dolci

*(4) Mini Ricotta Cannoli* Nut Free 15

*(3) Profiteroles Filled with Tiramisu Cream and Hazelnut* 16

*Chocolate Bath*

*Vanilla Panna Cotta, Strawberries hazelnut Praline* Can be Nut Free 15

*Affogato with Fresh espresso* 10

*Affogato with Frangelico, Amaretto, Kahlua, Cointreau* 17

**please note Credit card Surcharge 1 %**

## Share Festa

Minimum 5 guests

*Festa 2 Course Share* 45 pp

Share Antipasto then Share Pasta

*Festa Grande 3 Course Share* 66 pp

Share Antipasto, Share Pasta and then 2 types of meat with sides

Seafood pasta + \$5 PP

## Mezza Share Festa

Minimum 5 guests

*Festa 2 Course Mezza* 50 pp

Share Antipasto then Individual Pasta

*Festa Grande 3 Course Mezza Share* 71pp

Share Antipasto, individual Pasta and then 2 types of meat with sides

Seafood pasta + \$5 PP

Please ask about our Private Parties Tell us how you like to Party full share, half share both available .

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