BREADS		SEAFOOD		PIZZA	
TOASTED PUGLIESE CIABATTTA, Garlic Butter OR Fresh Chilli	9 9	CHARGRILLED SQUID, with a panzanella salad and nduja dressing	32	MARGHERITA, tomato, fior di latte, basil, olive oil and	24
		CRISPY SKIN BARRAMUNDI, with a green bean &	36	parmesan	
ZUCCHINI BRUSCHETTA, topped with grilled zucchini, lemon, thyme, garlic with white anchovies and extra virgin olive oil	13.5	kipfler protato salad, roasted cherry tomato and an orange chilli glaze and crisp prosciutto		SCALLOP, in truffle and mushroom paste, with peas, fior	29
		BEER BATTERED GARFISH, with potato chips,dill mayonnaise and radicchio salad	32	di latte and spring onions SALAME CASALINGO , with tomato, fior di latte, fried shallots	27
DIPS	13.5			and basil	
* Chick pea and garlic	10.0	MEAT & POULTRY		SWISS BROWN MUSHROOM &	27
* Semi dried tomato and basil		TUSCN STYLE LAMB SHOULDER, braised in red wine and tomato with cannellini beans and kale	34	PROSCUITTO , with tomato, fior di latte, basil and fig glaze	
Colontion of prime quality Draggiutte, Colomi	26	PORK BELLY, cauliflower and tilsit puree with truffle oil, apple and a shaved fennel salad	34	GARLIC PRAWN, Australian king prawns, tomato, zucchini,	29
Selection of prime quality Prosciutto, Salami, Capocollo, olive tapenade, pickled vegetables and sundried tomato pesto, served with garlic bread		CHARGRILLED SCOTCH FILLET, on an oxtail Ragu with braised red cabbage and horseradish butter	41	pancetta, fior di latte, chilli, chives	
		CHARGRILLED CHICKEN BREAST, with a baby cos	29		
		lettuce, peacharines, tomato, and bocconcini salad, lemon		SIDES	
ENTRÉE/ SHARE PLATES		dressing and basil		POTATOES, fried kipfler potatoes, tossed through sea salt	13
ARANCINI, with pumpkin, Gorgonzola, parmesan,	14	RISOTTO & PASTA		and rosemary	14
chilli and lemon mayonnaise	1-7	ROASTED BEETROOT RISOTTO, chili, chives & Meredith Farm chevre cheese	26	STEAMED GREENS, tossed with garlic, seeded mustard and extra virgin olive oil dressing	
PUMPKIN & ZUCCHINI FRITTERS, with yoghurt, cucumber and mint	14	PRAWN RISOTTO, Australian king prawns with pancetta,	29	STELLA MIXED SALAD, iceberg, rocket, radicchio in Italian dressing	14
		peas, fresh tomatoes and basil			
	15	SPAGHETTI MARINARA , with prawns, squid, mussels, anchovies, chilli, garlic and fresh herbs	32	•	16
SPICY CHICKEN WINGS, served with a parsley and walnut dressing	13	EGG FETTUCCINE, with veal and mushroom Ragu	28	WITLOF , pear, celery, walnuts, Adelaide blue cheese with lemon	10
wantat arosoning		GNOCCHI, in a chicken cacciatore sauce, with porcini	28	and extra virgin olive oil	
ITALIAN MEATBALLS, braised in a tomato sugo	16	mushrooms, and roasted capsicum		Ç	
with shaved Parmesan and crusty bread		PENNE, with caponata, fresh ricotta and basil	27	DESSERTS	
<u>,</u> ,				TIRAMISU, with hazelnut ice	14
CHICKEN LIVER PÂTÉ, home made with Cognac,	16	OTHER MAINS		cream	
served with toasted ciabatta		OTHER MAINS STEAK SANDWICH (Only availble until 4:00pm)	23.5	SALTED CARAMEL PANNA COTTA, with popcorn	14
VITTELLO TONNATO, thin slices of sirloin veal with	21.5	Porterhouse Steak, tomato, pugliese ciabatta, aioli,	20.0	RICOTTA FRITTELLE, double	13
a tuna, capers and anchovy mayonnaise	21.5	cheese served with chips		cream and Belgian Chocolate Sauce	13
FRITTO MISTO, Australian king prawns, calamari, whitebait and lemon mayonnaise	22	SFORMATO DI MELANZANE, eggplant, potato, lentil bake with tomato, bechamel and ricotta	28		