

TAKE AWAY

BREADS AND ENTREES

- Garlic Bread (V) - \$6.00 4 Pieces
- Tomato bruschetta with red onion, basil pesto and parmesan (V) - \$6 per piece
- Calamari fritti with creamy verde (DF, GF*) - \$18.50
- Three cheese arancini with truffle oil and relish (V) - \$18.50
- Ricotta and herb stuffed field mushroom with napolitana sauce and relish (V, GF) - \$18.50
- Garlic, chilli and tomato prawns with toasted sourdough (DF, can be GF) - \$21.50
- Veal, pork, pine nut and chilli meatballs with napolitana sauce and toasted sourdough - \$18.50

PASTA

- Gluten free pasta available +\$2
- Spaghetti bolognese - \$23.00
- Rigatoni pollo with chicken breast, basil pesto and rosa sauce - \$23.00
- Linguine boscaiola with mushrooms, onions, shallots and speck in a creamy parmesan sauce - \$23.00
- House made lasagne - \$23.00
- Linguine with veal, pork, pine nut and chilli meatballs and napolitana sauce - \$23.00
- Spaghetti marinara with prawns, mussels, calamari and scallops in a rosa sauce with chilli - \$30.00
- Linguine with prawns, tomato and creamy pesto - \$30.00
- Rigatoni with slow braised lamb, mushrooms, chilli and salsa verde - \$29.00
- Fusilli arrabbiatta with napolitana sauce, chilli and basil pesto - \$18.00

MAINS

Please let us know if you require a gluten free / dairy free main

- Seafood hot pot with prawns, mussels, scallops, calamari and salmon in a creamy bisque served with toasted sourdough - \$35.00
- Traditional porchetta (rolled pork belly) served with creamy mash, broccolini, relish and aioli - \$32.00
- Atlantic salmon fillet with pumpkin puree, asparagus, caponata, pangrattato and aioli - \$32.00
- Chargrilled beef eye fillet with creamy mash, asparagus, aioli and a ricotta and herb stuffed field mushroom - \$40.00
- Prosciutto wrapped chicken breast with twice cooked roast potatoes, seasonal vegetables and a creamy sage and white wine sauce - \$32.00
- Veal scallopini in a creamy mushroom and marsala sauce with twice cooked roast potatoes and seasonal vegetables - \$35.00

Crumbed veal layered with chargrilled eggplant, napolitana sauce and mozzarella, served with mash and seasonal vegetables - \$35.00

KIDS

All \$11.00

Spaghetti bolognese

Fusilli napolitana

Linguine boscaiola

Linguine with veal, pork, pine nut and chilli meatballs

SIDES AND SALAD

Beetroot, ricotta, walnuts, mesclun, creamy verde - \$15.00

Mixed lettuce, tomato, red onion, pine nuts, ricotta, balsamic dressing - \$15.00

Pumpkin, fetta, pepitas, mesclun, fregola, balsamic dressing - \$15.00

Twice cooked potatoes - \$10.00

Seasonal vegetables, pangrattato, parmesan - \$10.00

DESSERT

All \$13.00

House made tiramisu

Warm chocolate brownie with chocolate ganache and hazelnut gelato

Vanilla panna cotta with berry coulis and tuile biscuit (can be GF)

Affogato - vanilla gelato, crushed honeycomb, espresso shot add a shot of frangelico +\$5 (GF)

Trio of Gelato (can be GF)