



Dinner

ANTIPASTO

PIZZETTA: Shaw River buffalo bocconcini, roma tomatoes, prosciutto and rocket	\$14.80
OLIVE e PARMIGIANO: Ligurian olives, reggiano parmesan and grissini	\$13.80
BRUSCHETTA: Bruschetta goats cheese peperonata	\$9.80
OSTRICA - minimum of four: Sydney Rock Oyster wiht gorgonzola and pistachio or natural	\$3.00/ \$2.500
\$3.00 per person cakeage 10% surcharge on public holidays Price includes GST	

PRIMI

GAMBERI con AAGLIO e PANNA: Garlic king prawns in chive lemon cream	\$21.80
FEGA TINI di POLLO: Sauteed chicken livers with bacon, sugar peas and caramelised onions	\$15.80
QUAGLIE SAL TINBOCCA: Grilled quail fillets wrapped in pancetta with smashed peas and vincotto	\$19.80
CALAMARI FRITTI: Fried baby calamari with mild garlic aioli and rocket	\$17.80
PEPATA di COZZE : Steamed Eden blue mussels in saffron mascarpone	\$16.80

CONTORNI

Hand cut potatoes : with chilli and herbs	\$6.80
Peas: speak and quail egg strapazzate	\$7.80
Seasonal vegetables	\$5.80
Roma tomato and white bean salad (cold)	\$5.80

INSALATA

RADICCHIO e FINOCCHIO: Radicchio and fennel with white balsamic	\$7.80
RUCOLA: Rocket, avocado and grade tomatoes	\$9.80
SPINACI: Baby spinach leaves, crispy pancetta and Gorgonzola Blue Cheese	\$8.80

PASIE

RAVIOLI: Three mushroom ravioli in sage and burnt butter	\$19.80
PARRPARDELLE: Wagyu beef briskett ragu with ricotta	\$19.80
LINGUINT: Prawn, vongole and calamari in naopolitana	\$19.80
BUCATINI: Napolitana ans regiano parmesan	\$15.80
CASARECCE: Chorizo, black olives, spanish onions, tomato and pecorino cheese	\$17.80
SPAGHETTI: Pork cheek, onion, egg and white wine	\$16.80
RISOTTO: Squid, ink sauce and parsley oil	\$16.80
MAIN COURSE ADD	\$4

SECONDI

no food items have been added to this course yet

SECONDI

VITELLO al CARCIOFI: Veal escalopes with white asparagus and artichoke in prosecco cream	\$27.80
ANA TRA: Baked sde of duck with parsnip0 puree and citrus marsala reduction. Dutton Park G.F.	\$32.80
GRIGLIA TA di GAMBERONI: Grilled shelled king prawns	\$29.80
BISTECCA FIORENTINA: Grilled 350 gram rib-eye with sauteed baby spinach. Emerald Hilled M.S.A	\$34.80
MISTO di MARE: Morten Bay bugs, Eden mussels, vo9ngole, king prawns, scallops, calamari in tomato and white wine	\$37.80
STINCO di AGNELLO: Slow cooked lamb shanks with soft polenta and gremolata.WA.Q.	\$29.80
PESCE: Barramundi fillet with olive mash and caper butte	\$31.80
CONIGLIO : Baked white rabbit in amarone tommta passato.Macleay Valley.	\$29.80
COTOLETTE di AGNELLO: Grilled lamb cutlets with caponata. W.A Narrogin G.F.	\$32.80