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## PASTA E RISOTTI

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<i>Ragù di Manzo con Rigatoni</i>	25.90
Rigatoni with slow-cooked beef ragù, kalamata olives & parmesan in a pomodoro sauce	
<i>Pappardelle alla Pescatora</i>	27.90
pappardelle with scallops, prawns, fish, mussels and calamari in a pomodoro sauce	
<i>Risotto Zafferano e Gamberetto</i>	25.90
Saffron risotto with prawns, green peas, pancetta & feta	
<i>Risotto al Vino Rosso con Salsiccia</i>	25.90
Red wine risotto with pork & sage sausage and shaved parmesan	
<i>Farfalle Salmone e Zucchine</i>	25.90
Farfalle with salmon, zucchini and capers in a creamy white wine sauce	
<i>Cannelloni con Funghi</i>	26.90
Cannelloni filled with creamy mushrooms & walnut with pomodoro sauce and parmesan	
<i>Gnocchi al Pesto</i>	25.90
House-made gnocchi with basil pesto, cherry tomatoes and pine nuts	
<i>Spaghetti alla Carbonara</i>	26.90
Spaghetti with pancetta, raw egg yolk & parmesan	
<i>Ravioli alla Calabrese</i>	25.90
Fresh ravioli filled with pork, beef, thyme & lemon zest in a pomodoro sauce with chorizo, capsicum & capers	

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## SECONDI PIATTI

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<i>Scaloppine di Vitello</i>	34.90
Pan fried veal in a creamy marsala sauce on kumara mash	
<i>Anatra Della Casa</i>	36.90
Crispy skin-on duck leg & breast with potatoes & herbs roasted in duck fat in an orange reduction	
<i>Stinco D'Agnello</i>	34.90
Slow cooked lamb shank in red wine jus served with mashed potatoes and pancetta-wrapped seasonal greens	
<i>Pesce</i>	Market Price
Market fish of the day	
<i>Bistecca alla Fiorentina</i>	36.90
Grilled rib-eye with portabello mushroom and served with your choice of blue cheese sauce or red wine jus, and shoestring fries or garden salad	

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## CONTORNI

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<i>Patatine Fritte</i> - Shoestring fries	8.90
<i>Verdura Cotta</i> - Seasonal vegetables with walnuts and feta	9.50
<i>Insalata Verde</i> - Fresh green salad with tomato and carrot	8.90

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## STUZZICHINI

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<b><i>Bruschetta del Giorno</i></b>	<b>12.90</b>
Grilled Italian style bread with topping of the day	
<b><i>Pizza Bianca</i></b>	<b>12.90</b>
Pizza bread brushed with garlic, rosemary and parmesan	
<b><i>Olive Verdi</i></b>	<b>8.90</b>
House marinated Sicilian olives	
<b><i>Antipasto Misto</i></b>	<b>33.90</b>
Selection of Italian cured meats, cheese and olives	

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## ANTIPASTI

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<b><i>Calamari Fritti con Salsa Piccante</i></b>	<b>16.90</b>
Deep fried seasoned calamari with chilli yogurt	
<b><i>Cozze alla Giorgio</i></b>	<b>17.90</b>
Green lipped mussels sautéed in white wine, cream, garlic, and sweet chilli	
<b><i>Funghi Trifolati</i></b>	<b>15.90</b>
Pan fried creamy garlic mushrooms with truffle oil on polenta	
<b><i>Arancini con Mozzarella</i></b>	<b>15.90</b>
Deep fried Italian riceballs filled with mozzarella on basil pesto	
<b><i>Insalata Caprese</i></b>	<b>15.90</b>
Fresh tomato, basil and buffalo mozzarella with olive oil and balsamic glaze	

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## PIZZA

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<b><i>Margherita</i></b>	<b>19.90</b>
Fresh tomato and basil with pomodoro sauce and mozzarella	
<b><i>Ortolana</i></b>	<b>21.90</b>
Zucchini, cherry tomatoes, goat's feta, pomodoro sauce and mozzarella	
<b><i>Quattro Formaggi</i></b>	<b>22.90</b>
White-base pizza top with provolone, parmesan, mozzarella & blue cheese with mesclun salad	
<b><i>Prosciutto Grande</i></b>	<b>23.90</b>
Prosciutto, basil, pomodoro sauce and buffalo mozzarella	
<b><i>Stella</i></b>	<b>23.90</b>
Star-shaped folded pizza filled with prosciutto, cherry tomatoes & buffalo mozzarella with mesclun salad	
<b><i>Salumi</i></b>	<b>22.90</b>
Salami, capsicum and kalamata olives with pomodoro sauce and mozzarella	
<b><i>Salmone</i></b>	<b>23.90</b>
Smoked salmon, broccoli & red onions with pomodoro sauce and mozzarella	