

## light starters

### FREE RANGE EGGS

Poached, Scrambled or fried with toasted sourdough bread. 9

### SIDES

Grilled tomato, Mushrooms, Free Range Bacon, Avocado. 4

Smoked Salmon, wilted spinach. 6

SPINACH & MUSHROOM OMLETE 16

## pane

CRUSTY STONE BAKED SOURDOUGH COB 8

with extra virgin olive oil & balsamic, olives & tapenade.

GARLIC & BUTTER INFUSED SOURDOUGH BREAD 6

HERB & BUTTER INFUSED SOURDOUGH BREAD 6

## bruschetta's

BRUSCHETTA POMODORO e BASILICO 15

Cherry tomato's, Spanish onions & fresh basil topped with extra virgin olive oil on toasted stone baked sourdough.

BRUSCHETTA SALMONE 19

Tasmanian smoked salmon with crème fresh, dill, capers, extra virgin olive oil & aged balsamic vinegar on toasted stone baked sourdough.

BRUSCHETTA ACCIUGHE & CHERRY TOMATO 19

Anchovies with cherry tomato's, chilli, garlic, oregano & parsley topped with extra virgin olive oil on toasted stone baked sourdough.

## antipasti - ostriche

OYSTERS NATURAL - shucked 4 each

OYSTERS FLORENTINE - shucked 5 each

Baked with organically grown spinach topped with mornay sauce.

OYSTERS KILPATRICK - shucked 5 each

Baked with strips of free range bacon & worcestershire sauce.

ANTIPASTO FOR TWO 32

Tasmanian smoked salmon, 2 natural oysters, avocado con shrimps, Parma ham with buffalo mozzarella & cherry tomato's, hot sautéed mushrooms, calamari, roman artichokes, roasted vegetables & Sicilian green olives topped with crostini sticks.

*\* Gluten free & other dietary options available, please ask our friendly staff.*

## **zuppa**

### **MINISTRONE**

15

Classic vegetable soup, totally gluten & dairy free, available fresh every day. Served with crusty stone baked sourdough bread or gluten free bread.

*Seasonal chef specials, a variety of different soups available during our colder months. Please ask our friendly staff.*

## **antipasti - intermezzi**

### **EGGPLANT PARMIGIANA**

24

Oven baked layers of eggplant filled with mozzarella, basil, tomato & parmesan. Served with a garden salad.

### **COZZE NAPOLI**

25

Local mussels tossed in garlic, tomato, white wine, parsley & chilli, served with crusty stone baked sourdough bread.

### **COZZE MARINARA**

25

Local mussels tossed in white wine, garlic, onion, lemon and parsley, served with crusty stone baked sourdough bread.

### **CALAMARI FRITTI**

25

Salt and pepper calamari shallow fried & served with home made tartare sauce.

### **SALMON COLETTA**

25

Wrapped Tasmanian smoked salmon with a filling of avocado, shrimps & cocktail sauce.

### **GAMBAS & CHAMPIONES AL A JILLO**

25

Sautéed prawns & mushrooms in extra virgin olive oil, garlic, white wine, lemon, parsley & chilli.

### **CALAMARI ADRIATICO**

27

Chargrilled baby calamari, marinated in garlic, black pepper, chilli, garlic, parsley & extra virgin olive oil, served on a bed of mashed potato.

### **MEDITERRANEAN FRITTO MISTO**

28

Sea salt & black pepper king prawns & baby calamari shallow fried, served with home made garlic aioli & fresh lemon.

*\* Gluten free & other dietary options available, please ask our friendly staff.*

## fish & chip special

ROCKLING FILLETS 29  
BATTERED or CHARGRILLED  
With fresh garden salad, chips & homemade tarte sauce.

Complimentary glass of our House RED or WHITE included.

## baguette's, focaccia's & sandwiches

CONTADINA BAGUETTE 16  
Buffalo mozzarella, Parma ham, marinated roman artichokes, black olive tapenade, provolone cheese topped with fresh rocket, & extra virgin olive oil on a stone baked sourdough baguette.

DELI CORDON BLEU BAGUETTE 18  
Slow roasted chicken, free range bacon, provolone cheese & honey mayonnaise on a stone baked sourdough baguette.

VITTELLO FIORENTINA BAGUETTE 22  
Marinated & chargrilled baby veal with caramelised onions, seeded mustard, cherry tomato's & baby cos on a stone baked sour dough baguette served with tomato relish & chips.

BOTTICELLI CLUB SANDWICH 22  
Grilled chicken, crispy free range bacon, free range fried egg, cherry tomato, baby cos & home made mayonnaise on sourdough sliced bread, served with home made tomato relish & chips.

## rissotti

RISOTTO FUNGHI & ASPARAGI 24 - 28  
Fragrant porcini mushrooms, field mushrooms, asparagus, white wine & cream.

DUCK & PORCINI RISOTTO 26 - 30  
Tender pieces of duck with fragrant porcini mushrooms & herbs in white wine.

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## salads

- NEAPOLITAN ROASTED VEGETABLE SALAD** 18  
Warm oven roasted vegetables of pumpkin, eggplant, zucchini & red peppers sitting on a bed of fresh spinach sprinkled with pinenuts & drizzled with extra virgin olive oil.
- CAESAR** 19  
Baby romaine lettuce topped with crispy free range bacon, croutons, anchovies & shaved parmesan topped with a poached egg & our home made caesar dressing.
- SARDINIAN TUNA SALAD** 19  
Premium tuna blended with beans, fresh chilli, capers, spanish onions, extra virgin olive oil, herbs & fresh lemon.
- BUFFALO CAPRESE SALAD** 19  
Fresh rocket leaves & cherry tomato's, topped with layers of buffalo mozzarella & avocado dressed with extra virgin olive oil & fresh basil.
- ROMAN SALAD** 21  
Buffalo mozzarella, Parma ham, marinated roman artichokes, walnuts & Sicilian green olives on top of a bed of fresh rocket, then drizzled with extra virgin olive oil.
- GRILLED CHICKEN CAESAR** 23  
Baby romaine lettuce topped with crispy free range bacon, croutons, anchovies, chargrilled chicken breast, a poached egg, shaved parmesan & our home made caesar dressing.
- GRILLED CHICKEN SALAD** 23  
Hot chargrilled chicken breast marinated in extra virgin olive oil, parsley & fresh lemon, sitting on a bed of baby cos dressed with avocado, coarse parmesan & topped with an orange pepper dressing.
- INSALATA MARE e MONTI** 24  
Flutes of smoked Tasmanian salmon filled with cream fresh, dill & avocado, on top of a zucchini salad of walnuts served with an aged balsamic glaze.
- SMOKED SALMON CAESAR** 25  
Baby romaine lettuce topped with crispy free range bacon, croutons, anchovies, Tasmanian smoked salmon, a poached egg, shaved parmesan & our home made caesar dressing.
- SICILIAN PRAWN SALAD** 25  
Chargrilled king prawns tossed with fresh chilli, herbs, lemon & white wine & extra virgin olive oil on top of a crispy salad of baby cos & fresh lemon.

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## \$25 pasta specials

Complimentary glass of our House RED or WHITE & garden salad included.

<b>GNOCCHI al PESTO</b>	25
Freshly made gnocchi tossed with semi dried tomatoes, pesto and cream.	
<b>GNOCCHI NAPOLI</b>	25
Freshly made gnocchi tossed with a classic tomato & fresh basil sauce.	
<b>LINGUINE BOLOGNESE</b>	25
Traditional recipe of beef infused with fresh herbs & tomato.	
<b>LINGUINE CARBONARA</b>	25
Strips of pancetta, eggs, cream, parmesan and parsley.	
<b>LINGUINE PUTTANESCA</b>	25
Capers, oregano, olives, garlic, chilli, tomato & anchovies.	
<b>PENNE VERDURE</b>	25
Tossed in extra virgin olive oil, garlic, pinenuts and vegetables, with shaved parmesan.	
<b>PENNE AMATRICIANA</b>	25
Pasta in a sauce of bacon, tomato, onion, mushrooms and herbs.	
<b>PENNE ARRABIATA</b>	25
Pasta with tomato, garlic and chilli.	
<b>AGNOLOTTI della NONNA</b>	25
House speciality of homemade cheese & spinach filled pasta in a sauce of cream, mushrooms, tomatoes & fresh parmesan cheese.	
<i>Agnolotti della Nonna is not available as Gluten free, we apologise for any inconvenience.</i>	

## \$28 pasta special

Complimentary glass of our House RED or WHITE & garden salad included.

<b>PENNE POLLO FUNGHI</b>	28
Pasta tossed with ragu of chicken, onion, field mushrooms, tomato & cream.	
<b>LINGUINE SALMONE</b>	28
Tasmanian smoked salmon, olives, pistachio nuts, tomato, cream & parsley.	
<b>LINGUINE MARINARA</b>	28
Fresh seafood, garlic and parsley with olive oil <b>or</b> tomato sauce.	
<b>LINGUINE PRAWNS &amp; BROCCOLI</b>	28
Tossed in extra virgin olive oil, garlic, chilli & herbs.	

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## **pollame e anatre**

	Entre - Main
<b>RAVIOLI D'ANATRA</b>	26 - 30
Duck filled ravioli with sage and merlot sauce.	
<b>POLLO CAPRESE</b>	38
Chicken supreme with field mushrooms, olives, garlic, chilli and tomato sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	
<b>POLLO CARDINALE</b>	38
Chicken supreme in white wine, cream, asparagus & mushroom sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	
<b>ANATRA ARROSTO</b>	44
Roasted half duck with a choice of plum and black cherry or orange and campari sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	

## **specialita pesce**

<b>BRODETTO di MARE</b>	34
Fish & shellfish soup infused with crab stock, served with crusty stone baked sourdough bread.	
	Entre - Main
<b>CAPELANTE GRATINATE</b>	18 - 24
Baked scallops with mushrooms, dill, mustard & béchamel.	
<b>BAKED AVOCADO PRAWNS</b>	18 - 24
Prawns and avocado oven baked in a mornay and mustard sauce.	
<b>TIGER PRAWNS CURRY</b>	24 - 33
Tiger prawns cooked in a mild curry & served with a rice pilaf.	
<b>RISOTTO di MARE</b>	26 - 30
Fresh seafood, tossed in garlic, wine & napoli sauce.	
<b>LINGUINE PRAWNS &amp; SCALLOPS</b>	26 - 30
Tossed in extra virgin olive oil, garlic, chilli, herbs & white wine.	

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## **vitello**

### **PICCATINA LIMONE** 41

Veal scaloppine in a white wine, lemon and parsley sauce. Course is served with your choice of chips & salad or seasonal greens & potatoes.

### **VITELLO PARMIGIANO** 41

Veal scaloppine topped with shaved ham & cheddar cheese in wine, tomato and cream sauce. Course is served with your choice of chips & salad or seasonal greens & potatoes.

### **VITELLO FUNGHI** 41

Veal scaloppine with field mushrooms in wine and cream sauce. Course is served with your choice of chips & salad or seasonal greens & potatoes.

### **VITELLO MILANESE** 41

Veal scaloppine lightly crumbed. Course is served with your choice of chips & salad or seasonal greens & potatoes.

## **manzo**

### **RIB EYE CHARGRILLED** 350 gm. 42

Beef rib eye steak flame grilled to your liking. Course is served with your choice of chips & salad or seasonal greens and potatoes.

### **RIB EYE CHASSEUR** 350 gm. 44

Beef rib eye steak with field mushrooms, red wine, brandy and herb sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.

### **FILETTO MANZO alla GRIGLIA** 250 gm. 42

Aged beef tenderloin chargrilled to your liking. Course is served with your choice of chips & salad or seasonal greens and potatoes.

### **FILETTO FUNGHI** 250 gm. 44

Aged beef tenderloin with field mushrooms in wine and cream sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.

### **FILETTO MANZO BAROLO or PEPPER SAUCE** 250 gm. 44

Aged beef tenderloin in a Barolo wine sauce or Pepper sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.

### **BEEF STROGANOFF** 44

Strips of aged tenderloin in a sauce of field mushrooms, demi-glaze, wine, brandy, tomato & cream. Course is served with your choice of chips & salad or seasonal greens, potatoes or mashed potato or rice.

### **CARRE D'AGNEAU** 44

Rack of lamb in a red wine jus, macadamia crust on mash potato, served with seasonal green vegetables.

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## catch of the day

ROCKLING FILLET	41
Chargrilled, with a choice of chilli & garlic sauce or lemon & white wine sauce or saffron sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	
SALMONE FILLET	41
Chargrilled, with a choice of chilli & garlic sauce or lemon & white wine sauce or saffron sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	
WHOLE FRESH NZ FLOUNDER	41
Chargrilled, with a choice of chilli & garlic sauce or lemon & white wine sauce or saffron sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	
WILD BARRAMUNDI FILLET	41
Chargrilled, with a choice of chilli & garlic sauce or lemon & white wine sauce or saffron sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	
SALMONE BONNE FEMME FILLET	43
Tasmanian salmon in a sauce of white wine, mushrooms, brandy, prawns & cream. Course is served with your choice of chips & salad or seasonal greens and potatoes.	

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## contorni

CHIPS	8
MASHED POTATO	8
SAUTÉED MUSHROOMS	9
SPINACH WITH GARLIC AND CHILLI	9
FRESH GREEN SEASONAL VEGETABLES	9
ROSEMARY & GARLIC ROASTED POTATO'S	9
BOTTICELLI GARDEN SALAD	8
Fresh romaine lettuce with cherry tomato's, red peppers, green peppers, cucumber & Sicilian olives, dressed with fresh lemon juice, extra virgin olive oil & aged balsamic glaze.	

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