

## pane

**CRUSTY STONE BAKED COB** 8  
with extra virgin olive oil & balsamic, olives & tapenade.

**GARLIC & BUTTER INFUSED SOUR DOUGH BREAD** 6

**HERB & BUTTER INFUSED SOUR DOUGH 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 sour dough.

**BRUSCHETTA SALMONE** 19  
Tasmanian smoked salmon with crème fresh, dill, capers, extra virgin olive oil & aged balsamic vinegar on toasted stone baked sour dough.

**BRUSCHETTA ACCIUGHE & CHERRY TOMATO** 19  
Anchovies with cherry tomato's, chilli, garlic, oregano & parsley topped with extra virgin olive oil on toasted stone baked sour dough.

## 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.*

## **antipasti - intermezzi**

- NEAPOLITAN ROASTED VEGETABLES** 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.
- 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.
- EGGPLANT PARMIGIANA** 24  
Oven baked layers of eggplant filled with mozzarella cheese, basil, tomato & fresh parmesan.
- 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.
- COZZE NAPOLI** 25  
Local mussels tossed in garlic, tomato, white wine, parsley & chilli, served with crusty stone baked sour dough bread.
- COZZE MARINARA** 25  
Local mussels tossed in white wine, garlic, onion, lemon and parsley, served with crusty stone baked sour dough bread.
- CALAMARI FRITTI** 25  
Salt and pepper coated 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.

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## salads

- SARDINIAN TUNA SALAD** 19  
Premium tuna blended with beans, fresh chilli, capers, Spanish onions, extra virgin olive oil, herbs & fresh lemon.
- 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.
- 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.
- 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.

## zuppa

- MINISTRONE** 15  
Classic vegetable soup, totally gluten & dairy free, available fresh every day.  
Served with crusty stone baked sour dough bread or gluten free bread.  
*Seasonal chef specials, a variety of different soups available during our colder months.*  
*Please ask our friendly staff.*

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## pasta

	Entre - Main
<b>GNOCCHI al PESTO</b> Freshly made gnocchi tossed with semi dried tomatoes, pesto and cream.	24 - 28
<b>GNOCCHI NAPOLI</b> Freshly made gnocchi tossed with a classic tomato & fresh basil sauce.	24 - 28
<b>LINGUINE BOLOGNESE</b> Traditional recipe of beef infused with fresh herbs & tomato.	24 - 28
<b>LINGUINE CARBONARA</b> Strips of pancetta, eggs, cream, parmesan and parsley.	24 - 28
<b>LINGUINE PUTTANESCA</b> Capers, oregano, olives, garlic, chilli, tomato & anchovies.	24 - 28
<b>PENNE VERDURE</b> Tossed in extra virgin olive oil, garlic, pinenuts and vegetables, with shaved parmesan.	24 - 28
<b>PENNE AMATRICIANA</b> Pasta in a sauce of bacon, tomato, onion, mushrooms and herbs.	24 - 28
<b>PENNE ARRABIATA</b> Pasta with tomato, garlic and chilli.	24 - 28
<b>AGNOLOTTI della NONNA</b> House speciality of homemade cheese & spinach filled pasta in a sauce of cream, <i>Agnolotti della Nonna is not available as Gluten free, we apologise for any inconvenience.</i>	24 - 28
<b>DUCK RAVIOLI</b> With sage and merlot sauce. <i>Duck ravioli is not available as Gluten free, we apologise for any inconvenience.</i>	26 - 30
<b>PENNE POLLO FUNGHI</b> Pasta tossed with ragu of chicken, onion, field mushrooms, tomato & cream.	26 - 30
<b>LINGUINE SALMONE</b> Tasmanian smoked salmon, olives, pistachio nuts, tomato, cream & parsley.	26 - 30
<b>LINGUINE MARINARA</b> Fresh seafood, garlic and parsley with olive oil or tomato sauce.	26 - 30
<b>LINGUINE PRAWNS &amp; BROCCOLI</b> Tossed in extra virgin olive oil, garlic, chilli & herbs.	26 - 30
<b>LINGUINE PRAWNS &amp; SCALLOPS</b> Tossed in extra virgin olive oil, garlic, chilli, herbs & white wine.	26 - 30

*\* Gluten free & other dietary options available on all other pasta's & fish & chips, please ask our friendly staff.*

## **rissotti**

	Entre - Main
<b>RISOTTO FUNGHI &amp; ASPARAGI</b>	24 - 28
Fragrant porcini, field mushrooms, asparagus, white wine & cream.	
<b>DUCK &amp; PORCINI RISOTTO</b>	26 - 30
Tender pieces of duck with fragrant porcini mushrooms & herbs in white wine.	

## **pollame e arantre**

<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, asparagus, cream, and mushroom sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	
<b>ROASTED HALF DUCK</b>	44
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.	

## **vitello**

<b>PICCATINA LIMONE</b>	41
Veal scallopini in a white wine, lemon and parsley sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	
<b>VITELLO PARMIGIANO</b>	41
Veal scallopini topped with shaved ham & cheddar cheese in wine, tomato and cream sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	
<b>VITELLO FUNGHI</b>	41
Veal scallopini with field mushrooms in wine and cream sauce. Course is served with your choice of chips & salad or seasonal greens and potatoes.	
<b>VITELLO MILANESE</b>	41
Veal scallopini lightly crumbed. Course is served with your choice of chips & salad or seasonal greens and potatoes.	

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## **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** 250 gm. 44

Aged beef tenderloin in a Barolo wine 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 vegetables.

## **contorni**

**CHIPS** 8

**MASHED POTATO** 9

**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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## specialita pesce

<b>BRODETTO di MARE</b>	34
Fish & shellfish soup infused with crab stock, served with crusty stone baked sourdough bread.	
<b>CAPELANTE GRATINATE</b>	Entre - Main 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>RISOTTO di MARE</b>	26 - 30
Fresh seafood, tossed in garlic, wine & napoli sauce.	
<b>TIGER PRAWNS CURRY</b>	24 - 33
Tiger Prawns cooked in a mild curry & served with a rice pilaf.	

## catch of the day

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

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