Appetisers

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Garlíc & Cheese Pízza	
S 12.90 L 14.90	
Garlíc Pízza	
S 10.90 L 12.90	
Bruschetta Pízza	
S 14.90 L 16.90	
Garlíc Bread	
4.90	
Herb Bread	
4.90	
Bruschetta Bread	Diced tomatoes marinated in basil, Spanish
6.90	onion, garlic g olive oil
Trío of Díps	wood fired bread sticks served with a trio of
14.90	homemade díps
Sambucca Olíves	Dry black olives pan fried with Sambucca,
9.90	chillí, garlic and fresh parsley

salad

Italían Salad	Iceberg lettuce, tomato, cucumber, Spanish onion &
9.90	olives with home-made dressing
Greek Salad	Míxed leaves, fetta, capsícum, tomato, cucumber,
10.90	Spanísh oníon g olíves wíth a homemade dressing
Rocket Salad 10.90	Rocket lettuce, shaved Italían parmesan, walnuts and cherry tomatoes served with a peppery white wine vinaigrette
Caesar Salad 12.90	Cos lettuce, bacon, parmesan cheese, egg, Caesar dressing § toasted Italian bread With chicken add \$4.00

Smoked Salmon	Smoked Tasmanían salmon tossed with míxed leaves,
salad	críspy potatoes, cherry tomatoes & Spanísh oníon wíth a herb mayonnaíse
16.90	a nero magoninaise

Sídes

Seasonal vegetables	4.90
Mashed Potato	4.90
Díanne Sauce	4.90
Mushroom Sauce	4.90
Pepper Sauce	4.90
Chips	6.90

Entree

Salt & Pepper Calamarí E16.90 M25.90	Served with sweet chilli sauce on mixed leaves
<mark>Swiss Prawns</mark> E17.90 M27.90	Sautéed king prawns finished with a light curry cream sauce served with Arborio rice
Pork Belly E16.90 M26.90	Tender pork belly topped with spicy apple and raspberry chutney
Stuffed Mushrooms E15.90 M25.90	Field mushrooms stuffed with a prosciutto & herb filling served on a creamy three cheese sauce
<mark>Arancíní</mark> E15.90 M26.90	Crumbed rice balls with a three cheese filling served on napolitana sauce
Garlic Prawns E17.90 M27.90	King prawns cooked in a hot pot with napolitana sauce, served with Italian bread (Main size served with Arborio rice)
Italían Meatballs E15.90 M25.90	Homemade Italían meatballs served ín a napolítana sauce wíth crusty bread
BBQ Calamarí E16.90 M26.90	Tender calamarí stríps barbequed and served with a míxed leaf salad and a balsamic dressing
Zucchíní Frítters E15.90 M25.90	Líght & fluffy zucchíní fritters served with a herb mayonnaise and mixed leaves
Míxed entree Platter 54.90	Your choice of any 4 entrees on a platter
Rísotto	

Rísotto N 24.90	SØ	rborío ríce, wíth a fresh selectíon of seafood utéed wíth garlíc, ín a napolítana sauce ith a hínt of chíllí
Rísotto P 21.90		rborío ríce wíth chícken, mushroom, Spanísh .íon and rocket ín a líght cream sauce
Rísotto R 21.90	pr	rborío ríce wíth sautéed mushrooms, oscíutto, Spanísh oníon, cherry tomatoes nd black pepper ín a stock based sauce

Pasta

Spaghettí Marínara	A fresh selection of seafood, sautéed with	
24.90	garlic in a napolitana sauce ξ a dash of chilli	
Penne Gamberí	Sautéed prawns, proscíutto and avocado	
23.90	ín a napolítana § cream sauce	
Gnocchí Calabrese 23.90	Soft potato dumplings with sautéed prawns, diced chicken § avocado in a cream sauce	
Penne with Chicken	Sautéed chicken, semi-dried tomatoes	
20.90	§ pine nuts in a creamy pesto sauce	
Fettuccíne Boscaíola	Sautéed bacon & mushrooms in a white	
20.90	wine & cream sauce with shallots	
Linguine Amalfi	Línguíne tossed wíth prawns, mushrooms,	
22.90	cherry tomatoes ín a pesto sauce	
Gnocchí Formaggío	Soft potato dumplíngs ín a cheesy tomato	
20.90	sauce with garlíc g chíllí	
Linguine with Meatballs 21.90	Homemade Italían meatballs tossed through línguíne wíth a napolítana sauce	
Ravíolí Napolítana 20.90	Spínach § rícotta ravíolí ín a napolítana sauce	
Gnocchí Rosa	Soft potato dumplings in a pink sauce with	
23.90	sautéed prawns & bacon finished with shallots	
Fettuccíne Fresco	Mushroom, semi-dried tomatoes, Spanish	
20.90	onion, pine nuts and rocket in a cream sauce	
Lasagne 19.90	Layers of pasta with Bolognese sauce and mozzarella cheese, served with napolitana sauce	
Spaghettí Bolognese 19.90	Made from our tradítional recipe	
Tortellíní Fungí	Veal tortellíní tossed through a cream sauce	
20.90	wíth mushrooms	

Mains

All mains served with seasonal vegetables unless otherwise specified

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Veal Saltímbocca 30.90	Tender veal scaloppine topped with prosciutto and provolone cheese in a butter and sage sauce served on mashed potato § broccoli	
Veal Marsala 28.90	Tender veal in a creamy marsala sauce with sautéed mushrooms	
Chicken Parmigiana 26.90	Tender chicken breast topped with grilled eggplant § mozzarella cheese in a napolitana sauce	
Chicken Avocado 27.90	Grílled chícken breast, topped wíth avocado & mozzarella cheese ín a whíte wíne & cream sauce	
Chícken Gamberettí 29.90	Grílled chícken breast sautéed with prawns and bacon in a creamy pesto sauce	
Chicken Boscaiola 28.90	Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots	
Eye Fíllet 33.90	250g Grass fed Eye Fillet cooked to your liking with your choice of mushroom, dianne or peppercorn sauce	
Lamb Back strap 34.90	250g Lamb back strap pan roasted, served on mashed potato & broccolí, drízzled wíth a cherry tomato and rosemary butter sauce	
Fillet al Mare 38.90	250g Grass fed Eye Fillet cooked to your liking topped with Australian King prawns, served with a brandy cream sauce	
Atlantic Salmon Fillets 28.90	Oven roasted § served on a míxed leaf salad drízzled with a cracked pepper § lemon dressing (cooked medium)	
Barramundí Fillets 28.90	Grilled § topped with a semi-dried tomato § roasted capsicum relish served on mashed potato topped with a lemon butter sauce	
Seafood Platter for One 46.90	A selection of seafood including marinated baby octopus, BBQ Calamari, Australian King prawns, salt & pepper calamari, smoked Tasmanian Salmon and barramundi fillets served with a fresh salad and chips	

Gourmet Pízzas

Large only, no half/half, \$2.00 extra per gourmet topping, \$4.50 extra for prawns or prosciutto, Gluten Free Bases Available

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Luígí's	Tomato base, provolone cheese, slíced tomato, rocket,
23.90	shaved proscíntto
<mark>Mílano</mark>	Sweet chilli sauce, chopped prawns, bacon, chicken,
26.90	onion mozzarella cheese, drizzled with garlic aioli
Sorrento	Tomato base, chopped prawns, mushrooms, semí-
26.90	dríed tomato, pesto, bocconcíní and proscíutto
Prímavera	Tomato base, eggplant, zucchíní, semí-dríed tomatoes,
23.90	grílled artíchokes, kalamata olíves, bocconcíní cheese
Calabrese	Tomato base, pepperoní, slíced tomato, kalamata
21.90	olíves, Spanísh oníon, chillí, fetta cheese
Four Seasons	Tomato base, chopped prawns, ham, mushrooms,
24.90	capsícum, garlíc, bocconcíní cheese
Treví	Garlíc base, chícken, mushroom, bacon & oníon,
21.90	drízzled wíth a honey mustard sauce
Pescatore 24.90	Tomato base, sautéed seafood including chopped prawns, octopus, calamari, fish and mussels, bocconcini cheese
Pollo	Tomato base, chicken, bacon, roasted capsicum,
22.90	onion, pineapple, mozzarella cheese
Calzone	Tomato base, rícotta, ham, mushroom, mozzarella

(folded pízza) 20.90

Traditional Pizzas

cheese

1.50 for half half 1.50 extra pertraditional topping, Gluten Free Bases Available					
Supreme	Tomato base, ham, salamí, mushrooms, oníon,				
S17.90 L20.90	capsícum, píneapple, olíves, mozzarella cheese				
BBQ Meat Lovers S17.90 L 20.90	BBQ base, ham, salamí, pepperoní, oníon, mozzarella cheese				
BBQ Chicken	BBQ base, chicken, mushrooms, onion, mozzarella				
S17.90L20.90	cheese				
Hawaiian S 15.90 L 18.90	Tomato base, ham, píneapple, mozzarella cheese				
Sícílían	Tomato base, salamí, olíves, mushrooms,				
S 16.90 L 19.90	capsícum, oníons, anchovies, mozzarella cheese				
Mexícana	Tomato base, pepperoní, capsícum, oníon, chillí,				
S16.90 L19.90	olíves, mozzarella cheese				
Vegetarían	Tomato base, mushrooms, capsícum, oníon,				
S16.90 L19.90	píneapple, olíves, mozzarella cheese				
Margheríta	Tomato base, oregano, mozzarella cheese				
S13.90 L16.90					

Dessert

All Desserts made on premíses

Tíramísu 12.90	An Italían classíc. Layers of coffee-soaked savoíardí bíscuíts and mascarpone cream	
Honey & Mascarpone Crepes 12.90	Thín crepes filled with creamy mascarpone and roasted pistachio nuts drizzled with a caramel sauce	
Sticky Date Pudding 12.90	Served warm with vanilla ice cream	
Honeycomb Mousse 12.90	Líght 5 fluffy honeycomb delíght	
Crème Brulee 12.90	Rích vanílla bean custard wíth a caramelízed sugar toppíng	
Chocolate Fudge Cake 12.90	Served with vanilla ice cream and chocolate ganache.	
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12.90 Rocky Road	ganache. Our interpretation of this classic dessert with white and dark chocolate, pistachio nuts,	
12.90 Rocky Road 12.90 Italian Doughnuts	ganache. Our interpretation of this classic dessert with white and dark chocolate, pistachio nuts, marshmallow and fresh strawberries served with chocolate dipping sauce and	

COFFEE			Sml	Lge
Short Black	2.80	Flat White	3.80	4.50
Long Black	3.80	Cappuccíno	3.80	4.50
Macchíato	3.20	Latte	3.80	4.50
Píccolo	3.20	Chaí Latte	4.50	5.50
Mocha	3.80	Iced Caramel	4.50	
Hot Chocolate	4.50	Iced Chocolate	4.50	
		Iced Coffee	4.50	
Soy & decaf add 50)c	Caramel and Hazelnut Fl	lavours Avaíla	ible 50c
Irísh Coffee \$8.90		Long black with Jameson's Irísh whískey topped with whípped cream		
Roman Coffee \$8.90	Long l cream	olack with Sambucca to	opped with wh	iípped
Mexícan Coffee \$8.90	Long l cream	olack with Kahlua toppe	ed with whipp	ed
TEA				
Black		3.00		
Englísh Breakfast		3.00		
Earl Grey		3.00		
Green		3.00		
Peppermint		3.00		
Camomíle		3.00		
PORT				
Penfolds Grandfa	ther	12.50		
Galway Pípe		6.00		
Brandy & Cognac				
Dorville V.S.O.P		7.50		

Dorville V.S.O.P	7.50
Hennessy V.S.O.P	7.50
Dorville X.O	12.50

Children's Meals

All children's meals served with vanilla ice cream with choice of chocolate, strawberry or caramel topping

Chicken Schnitzel & Chips	14
Crumbed Calamarí & Chíps	12
Físh Cocktaíls 5 chíps	12
Chicken Nuggets & Chips	12
Fettuccine Boscaiola	12
Spaghettí Bolognese	12
Lasagne	12
Hawaíían or Margheríta Pízza	12

Customers, Please Note

Please Advise Your Waitperson If You Have Any Food Allergies We Do Not Split Bills Please Advise Your Waitperson <u>Prior To Ordering</u> If You Are Seeing A Movie

10% Surcharge on Public Holidays

American Express & Diners Cards Will Incur A 2.5% Surcharge