

MENU

PIZZE

Pizzeta Pizza bread with garlic, rosemary, sea salt	7.50
Patata Mozzarella, potato, garlic, rosemary, parmesan	19.50
Funghi Mozzarella, gorgonzola, parmesan, mushroom	22.00
Primavera Margherita pizza topped with salad of fior di latte, tuna, basil, artichoke	23.50
Seaside Mozzarella, tomato, prawns, squid, anchovies, garlic, parsley	23.50

ENTREE

Piatto di Prosciutto Prosciutto and cheese	18.50
Funghi del Bosco Field mushrooms steamed in garlic and wine, chargrilled, served with olive oil	14.50
Vitello Tonnato Poached veal with tuna mayo	14.50
Polpette Pork and veal meatballs with reggiano cheese	14.50
Fegato Veneziana Pan fried veal livers in onion, chilli and wine	15.00
Salmon Carpaccio Raw atlantic salmon with salsa verde and aioli	15.00
BBQ Calamari Grilled calamari, chilli and herbs	17.00

MAIN

Melanzane Parmigiana Homestyle timbale of eggplant, zucchini, tomato, parmesan, mozzarella	23.50
Calamari Fritti Lightly floured and fried served on a bed of seasonal fruit and vegetables	29.00
Pesce del Giorno Fish of the Day	POA
Spaghettoni Marinara Fresh seafood, pan fried in wine, chilli, garlic, tomato, parsley	29.50
Pasta Pipicella Short tubed pasta with peas in a ragu sauce	24.50
Saltimbocca Veal with prosciutto, wine and sage	28.00
Bistecca all'Aglio Steak of the Day	POA

No individual accounts