Breads

Garlic bread (3 slices) 6.9

Warm casa roll w/ olive oil and balsamic 5.9

Warm casa roll w/ ricotta dip and tomato and olive tapenade 7.9

Bruschetta w/ tomato, basil, fetta and chilli oil 10.9

Share plates & entrées 18.9

Grilled pear & prosciutto salad w/ bocconcini & walnuts

Calamari al fritti w/ garlic mayonnaise, lemon & a hint of chilli (gf)

Zucchini flowers stuffed with ricotta, parmesan & mozzarella, lightly fried w/ asparagus & spicy ailoi (v)

Pan fried sardines w/ chimichurri & crostini

Chilli garlic prawns w/ tomato (gf)

Creamy garlic prawns w/ white wine & shallots (gf)

Eggplant parmigano, eggplant, tomato, mozzarella, parmisan & fresh breadcrumbs (v)

Mushroom & mozzarella arancini w/ tomato passata, aioli & parmesan (v)

Grilled sea scallops w/ pancetta, chive oil & aioli

Pasta / Gnocchi

22.9

Penne bosciaola w/ white wine, cream, ham, mushroom & parmesan

Spaghetti bolognese – beef & pork mince, pancetta, tomato, oregano, rosemary & parmesan

Baked ricotta gnocchi w/ tomato, mascarpone & parmesan cheese (v)

Penne pollo w/ chicken breast, creamy tomato, basil, spinach & parmesan

Tagliatelle carbonara – the traditional Roman pasta w/ olive oil, guanciale, egg, cracked pepper & pecorino romano

23.9

Spaghetti marinara, fresh prawns, scallops, mussels, squid in a tomato & white wine sauce

Prawn linguini aglio, olio & spinaci – w/ prawns, olive oil, garlic, chilli, spinach, pangritata & parmesan

Mains

28.9

Pan fried atlantic salmon w/ creamy mashed potato, pangritata, oven roasted tomato, asparagus & aioli

Lamb shanks cooked low & slow w/ creamy mashed potato, rich tomato gravy, lemon & mint (gf)

Veal saltimbocca w/ prosciutto, sage, white wine, spinach & rosemary roast potatoes (gf)

Garlic butter roast chicken with chat potato, mixed mushrooms and thyme (gf)

31.9

* **Wild WA barramundi fillet** grilled w/ herb butter, cannelini beans, tomato, garlic, chilli & spinach (gf)

* **Beef eye fillet** w/ taragon butter sauce, potato rosti & red wine jus (gf)

* **Seafood hotpot** w/ prawns, scallops, mussels, fresh fish & squid in a seafood cream bisque (can be gf)

two course mid week special 39.9
add $3 for * meals

CIBO

Dessert 14.0

Sticky date & toffee pudding w/ butterscotch sauce & vanilla gelato

Tiramisu – classic Italian dessert w/ mascarpone cheese, savoyardi, coffee & liqueur

Bomboloni – Italian doughnuts w/ ricotta, orange, almond & hot chocolate sauce

Limoncello panna cotta w/ blueberry glaze, fairy floss & biscotti

Trio of gelato in a brandy snap basket w/ toffee wafer (can be gf)

Affogatto, vanilla gelato w/ a shot of espresso & chocolate honeycomb
Can be with Frangelico (add 4.00)

Tea 3.50

Coffee 3.75

Soy +.50

Mug +1.00

Flavours +.50

Liquer coffee 10.50

We are happy for our customers to bring birthday or other celebratory cakes to the restaurant. We do charge 2.50 for service, this includes cream or ice cream.

Sides

Beetroot, fetta and walnut salad (gf & v) 13.9

Rocket and parmesan salad w/ roma tomatoes (gf & v) 9.9

Verdure, steamed greens with olive oil and sea salt (gf & v) 7.9

Rosemary roasted potatoes, triple cooked w/ sea salt (gf & v) 8.9

Crispy chips w/ aioli (gf & v) 5.9

Cucina salad w/ baked ricotta, pine nuts, roma tomatoes, green beans, baby spinach and spanish onions (gf & v) 12.9