



Cocktails		Beers		Soft Drinks	
Negroni	15	Menabrea on tap		Lemon Lime Bitter	5.5
Limoncello spritz	16	300 ml	9	Juices	3.5
Aperol spritz	14	500ml	12	Pink Lemonade	4.5
Pink Gin spritz	16	James Boag's	11	Soft drinks	4.5
				Chinotto	4.9
				Sparkling / still water	7

Sparkling Wines

Glass - Bottle

Prosecco extra dry Val d'Oca – Veneto Italy - DOC 9.5 35
Light stew colour, floral bouquet and dry flavour, great for seafood and aperitif

Moscato D'Asti Bastiolo – Piemonte Italy - DOCG 9 33
Yellow with slightly golden shades, sweet fruity flavour, great for desserts

White Wines and Rose'

Grillo Siciliano Cellaro – Sicilia Italy - -- 39
Bright and vivid colour, Fresh and mineral, peaches and citrus fruit, great with fish, cheeses platters and risotto

Sauvignon Blanc Clark Estate – New Zealand - 10.5 39
Delightfully aromatic with lifted notes of cool climate stone fruit,

Cesari Pinot Grigio – Veneto Italy – DOC 9 34
Fresh boquette of fruit and flowers, dry and well balanced, great for aperitif, antipasti, fish and white meat

Rose' Masciarelli Cerasuolo – Abruzzo Italy – 9.5 38
Cherry in colour, intense perfume, fruity and floral as red cherry and hints of rose petals. Unique with cold cuts

Red Wines

Cevico Sangiovese – Emilia Romagna Italy – IGT 10 36
Violet glints, medium body and delicate tannins with fresh acidity, great with tomatoes based dishes

Montepulciano Caldora – Abruzzo Italy – DOC -- 35
Deep ruby red, red fruit, cherry, currant, violet with tobacco hints, one of the most popular in Italy

Pinot noir Cembra – Trentino Italy – -- 38
Delicate aroma evoking forest fruits, matches all food and creamy sauce

Shiraz Scalzi – Barossa Valley SA – 9.5 35
Aroma of ripe black berries, liquorice, and hint of spice oozing out of the grass. Great with pasta, meat and cheeses



ENTRÉE

- Italian meatballs** \$ 25
served with garlic bread
- Garlic Prawns** \$ 24
juicy prawns cooked in a Roma tomato sauce, garlic and fresh chilli pepper
- Cozze sugo piccante** \$ 29
Red sauce in white wine mussels cooked with parsley,
white wine and butter)
- Italian Bruschetta** \$ 14
bread with cherry tomato basil topped with fresh basil and olive oil
- Frittura mista** \$ 27
fried Calamari, carrots and zucchini with Lemon aioli
- Crocche napoletano** \$ 25
our home made croquette with potatoes and mozzarella.
- Antipasto misto(to share)** X2 people \$ 40
mix of salumi, burrata cheese, bread bruschetta X4 people \$ 65
- Zucchini flowers** \$ 25
served with our chilli sauce

Salads and sides

- Mix Italian** \$17
Mix lattuce leaves, onion,olives, gourmet tomatoes, cucumbers
- Rucola** \$16
Rocket, shaved parmigiano, olives, balsamic dressing
- Goat cheese salad** \$18
Gem Salad, Goat cheese, Beetroot, Nuts, cherry tomatoes, crutons, Italian dressing
- Insalata caprese** \$18
Slices of gourmet tomatoes and mozzarella, topped with fresh basil and olive oil
- Fried Chips** \$8
- Baby Potatoes oven cooked with rosemary** \$11
- Steamed Carrots and Broccoli** \$12
- Focaccia with herbs and Garlic** \$14
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Giovanni's sauces (Homemade Dips)

Garlic Aioli	\$ 5
Basil Aioli	\$ 5
Chilli sauce	\$ 5
Lemon Aioli	\$ 5

Mains

Cotoletta Milano	\$36
Classic and traditional veal schnitzel from Milano, served with chips and salad with a aioli	
Marinated Grilled chicken	\$32
Chicken breast marinated in olive oil; Italian herbs, served in a basil aioli with vegetables and potatoes with basil mayo	
Burger Italian Style	\$ 28
8oz homemade beef burger, caramelized red onion, crispy bacon, salad, tomato, cheddar cheese served with chips choose your sauce	
250gr Grain Fed Sirloin Beef steak cooked to your liking	\$44
served with mushrooms, caramelized onions, chips and blue cheese sauce	
Barramundi cartoccio	\$38
cooked in a bag (CARTOCCIO) with capsicum, cappers, cherry tomato and white wine.	

Dessert

Pastiera Napoletana	\$14
Original cake from Napoli, ricotta, wheat grains, orange with a touch of cinnamon	
Homemade Tiramisu'	\$14
Chef Giovanni's recipe	
Fresh cake of the day (Please ask the waiter)	\$14
please ask our staff for the selection of the week	
House made Gelato	\$10
check out the flavours on our blackboard	
Affogato	\$15
Scoop of vanilla gelato served with coffee and Frangelico liquor	

Pizze (Gluten free available \$5)

Margherita	23
Tomato, bocconcini, parmigiano, basil, extra Virgin olive oil	
San Marzano Marinara	25
Original San Marzano tomato , garlic, oregano, extra virgin olive oil	
Salsiccia e Friarielli	27
From Neapolitan tradition, white base, mozzarella, friarielli and Italian sausages	
Italia	28
White base, mozzarella, truffle Pecorino Romano, Finocchiona Salami, rocket	
Gamberi	26
Tomato, mozzarella, garlic, parsley, Prawns	
Pizza aglio	14
Extra virgin olive oil and garlic	
4 Formaggi	26
White base with mozzarella, hemmental, parmigiano, gorgonzola	
Napoli	26
Tomato, mozzarella, anchovies, black olives oregano	
Calzone (folded pizza) vegetarian option	26
Tomato, mozzarella, salami, olives, parmigiano	
Tropicale	24
Tomato, mozzarella, ham, pineapple	
Patata e salsiccia	27
White base with mozzarella, potatoes, Italian sausages, red onion	
Rucola	27
Margherita with rocket and prosciutto	
Carne	26
Tomato, mozzarella, ham, salami, sausages	
Supreme	29
Everything on top	
Diavola	26
Tomato, mozzarella, hot salami, chilli, olives, capsicum	
Vegetarian	25
Tomato, mozzarella, mix of veggies	
Capricciosa	26
Tomato, mozzarella, ham, mushrooms, olives	
Seafood	29
Mix of seafood, tomato, garlic Oregano	
Pizza al Tonno	27
Just try it... tomato, mozzarella, black olives, red onion, Tuna	

Pastas

Pick your sauce and match with pasta you like

Pomodorino \$ 24

Italian cherry tomato sauce with fresh basil and olive oil, parmigiano.

Bolognese \$ 25

homemade Bolognese

Frutti di mare (marinara) \$35

prawns, mussels, clams and calamari with fish Bisque in cherry tomato sauce.

Gamberoni e zafferano \$ 35

King prawns, saffron and prawns bisque.

Sorrentina \$ 29

Napoletana sauce, fresh basil and stracciatella cheese.

Funghi \$ 29

mushroom, white cream sauce and crumble nuts and Burrata

Aglio olio e peperoncino \$ 24

very traditional in Napoli: garlic, parsley and chili.

Arrabbiata \$ 25

Fresh chili with tomato Napoletana sauce and parsley.

Vodka \$ 32

white onion white onions with white cream, tomato sauce and vodka

Carbonara \$ 32

Classic true carbonara with GUANCIALE

Boscaiola \$ 30

Sausages, mushrooms, peas in white sauce

Selection of Pastas (Gluten free available)

Penne

Gnocchi

Rice

Rigatoni

Spaghetti

Tagliatelle