

DINNER MENU

Small Plates

House Made Arancini	\$11.90	Caprese Salad (GF)	\$16.90	Calamari Bros Calamari	
Bolognese/ Pumpkin/ Truffle		Cherry Tomatoes, Burrata Cheese, Fresh Basil & Balsamic Glaze		Crispy Salt & Pepper Calamari served with Aioli	\$15.90
Garlic Bread	\$10				
Add Cheese +\$4		Italian Salad	\$16.90	Pan Seared Calamari (GF)	\$16.90
				Seared with Zesty Gremolata	
Chips	\$12	Cos Lettuce, Tomatoes, Cucumber, Red Onion, Pine Nuts, Vinaigrette & House Garlic Bread Croutons		Duck Spingrolls	\$16.90
Truffle & Parmesan Chips	\$15			Served with Hoisin Sauce	

Chef Tony Pastas

Original Sand Crab Lasagna	\$38- \$49	Spaghetti Amatriciana		House Made Beef Lasagna	
Served with Alessio's Bisque Sauce		Bacon, Onion, Chilli & House Made Marinara Sauce	\$27.50	Traditional Beef Lasagna, Made with Our House made Bolognese Sauce	\$28
Sand Crab Ravioli	\$38	Spaghetti Bolognese	\$27.50	Pumpkin Gnocchi (v)	
Soft Pillows of Sand Crab Ravioli in A Creamy Sauce & Baby Spinach		House Made Beef Bolognese Sauce		Pillowy Potato Gnocchi Tossed with Garlic, Chilli, and Roasted Pumpkin, Topped with Parmesan	\$27
		Pasta Carbonara	\$27.50		
		Bacon, Onions, Egg, Cream & Parmesan			

GF Pasta Available +\$4



Kids Menu

Cheese Pizza \$16

Ham & Cheese Pizza \$19

Tropical \$21

Spaghetti Marinara \$15.50

Spaghetti Bolognese \$15.50

Desserts

Original Vanilla Cannoli \$5.90

Chocolate Cannoli

Pistachio Cannoli

Gelato Scoop \$5.90

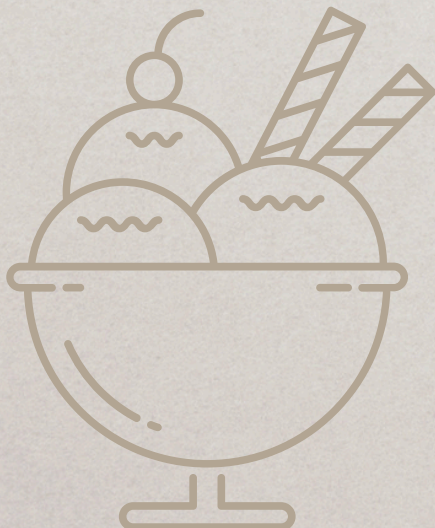
Lemon Meringue with Rasberry Coulis \$15.90

Bischoff Calzone \$17.50

Nutella Calzone

Affocato \$12

Affocato Deluxe \$18.50



PIZZA MENU

House Made Dough- GF Base +\$6

Margherita \$21

San Marzano Tomatoes, Mozzarella, Basil Oil & Extra Virgin Olive Oil

Tropical \$24

San Marzano Tomatoes, Smoked Leg Ham, Pineapples & Mozzarella

Pepperoni \$24

San Marzano Tomatoes, Italian Salami & Mozzarella

Pazza's Pizza \$28

San Marzano Tomatoes, Italian Salami, Sautéed Mushrooms, Olives & Mozzarella

Diavola \$26.50

San Marzano Tomatoes, Italian Hot Soppressa Salami, Guindilla Peppers & Mozzarella

Supreme \$28

San Marzano Tomatoes, Smoked Leg Ham, Pork & Fennel Sausage, Sautéed Mushrooms, Olives & Mozzarella

Meatlovers \$28

San Marzano Tomatoes, Smoked Leg Ham, Pork & Fennel Sausage, Italian Chorizo & Mozzarella

Seafood \$29

Cream Base, Garlic Oil, Roasted Capsicum, Calamari, Prawns, Mozzarella & Chilli Oil

Sardine Heaven \$29

San Marzano Tomatoes, Red Onion, Mixed Olives, Anchovies, Cappers, Sardines and Mozzarella

Smoked Chicken \$26.50

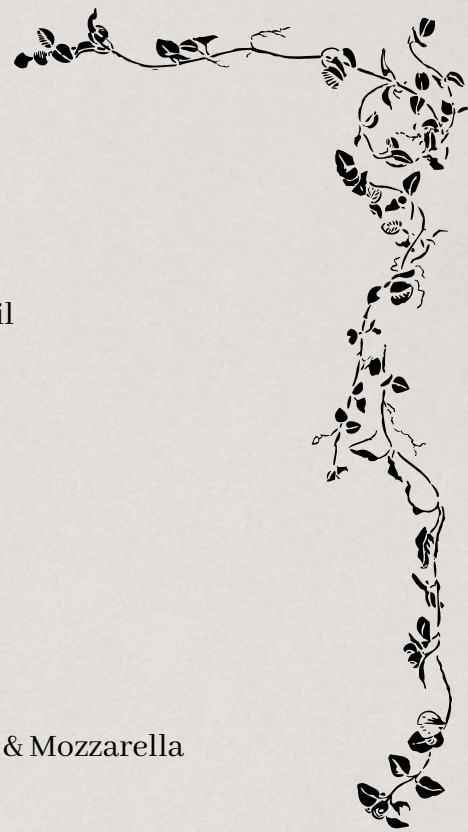
Garlic Aioli, Smoked Chicken, Tomatoes, Mozzarella, Parmesan & Chives

Buffalo Chicken \$28

Smoked Chicken, Mozzarella, Gorgonzola & Chives

Cheeseburger \$27

San Marzano Tomatoes, Beef & Pork Mince, Pickles, Burger Sauce & Mozzarella



PIZZA MENU

House Made Dough- GF Base +\$6

Prosciutto e Rucola \$32

San Marzano Tomatoes, Mozzarella, Fresh Rocket, Prosciutto, Ricotta & Balsamic Glaze

Carbonara \$27

Cream Base, Egg, Mozzarella, Prosciutto, Caramelised Onions, Parmesan & Fresh Parsley

Mexicano \$27

Pumpkin Base, Chorizo, Roasted Capsicum, Guindilla Peppers, Parmesan & Mozzarella

Alessio's Special \$31.50

Pumpkin Base, Smoked Leg Ham, Zucchini, Roasted Capsicum, Guindilla Peppers, Chorizo & Mozzarella

Vegetarian/ Vegan

Pumpkin Gorgonzola \$27

Pumpkin Base, Zucchini, Gorgonzola, Mozzarella, Caramelised Onions & Pine nuts

Quattro Formaggio \$27

Mozzarella, Fontal, Parmesan, Gorgonzola, Walnuts & Honey

Veggie Deluxe \$26

San Marzano Tomatoes, Zucchini, Sautéed Mushrooms, Olives, Mozzarella, Pine Nuts & Fresh Parsley

Potato Pizza \$25

Cream Base, Potato Slices, Confit Garlic, Parmesan & Mozzarella

Truffled Mushroom \$28

San Marzano Tomatoes, Sautéed Mushrooms, Mozzarella & Truffle Oil



WINES & BEER

Local Reds

Tessera Chaste Shiraz	\$15 \$65
Tessera Cabernet Sauvignon	\$15 \$65
Clare Valley Koerner	\$12 \$48

Italian Reds

Il Barroccio Nero D'avola	\$14 \$56
Fratelli Revello Barbera d'Alba	\$18 \$75
House Red	\$12 \$42

Local Whites & Rose

Tessera Sauvignon Blanc	\$15 \$58
Tessera Rose	\$15 \$58
Jade & Jasper Fiano	\$12 \$48

Italian Whites

Montevento Pinot Grigio	\$13 \$52
House White	\$11 \$40

Beer & Cider

Corona Extra	\$9
Peroni	\$9
Asahi	\$9
Stone Wood	\$10
Balter XPA	\$10
Ginger Beer	\$10
Italian Dry Apple Cider	\$8
Koppaberg Ciders	\$9

