

# MOTHERS DAY 2024

## ENTREE

### GARLIC PIZZETTA 13

+ Anchovies 3

### MEATBALLS beef (3pc) 18

In sugo served in a pizza bowl

### PROSCIUTTO Plate with rocket and grana 22

+ Buffalo 7

### MUSHROOM ARANCINI (4pc) 18

### CALAMARI FRITTI 26

dusted in Semolina, served with Aioli

### MIXED OLIVES 11

House Marinated

## PASTAS

### RIGATONI BEEF RAGU [GFA] 29

House made Pasta with slow cooked Beef in a Neapolitana Sauce

### GNOCCHI SORRENTINA 27

House made Potato Gnocchi tossed through a Neapolitana sauce with Mozzarella and Baked in the Oven finished with Grana Padano and Basil

### SPAGHETTI GAMBERI [GFA] 32

House made Pasta tossed through Prawns, Chilli, Garlic and Zucchini, finished with Fresh Stracciatella

### SPAGHETTI CRAB [GFA] 36

tossed through Chilli and Garlic in a Napoli Sauce

## MAINS

### SCOTCH FILLET 300G POA

Served with Potato, Sweet Potato and Roasted Leek finished with Jus

### BARRAMUNDI POA

Served with Carrot Puree and crispy Zucchini, finished with a Salsa Verde

### ROAST CHICKEN 33

filled with Rosemary Ricotta wrapped in prosciutto. Served with Potato cream and Oyster Mushrooms finished with Jus

## SIDES

### ROCKET SALAD 16

Perino Tomatoes, Shaved Grana with a Balsamic Glaze

### CHAT POTATO 14

with Rosemary Oil

### SEASONAL GREEN VEGETABLES 18

with Chilli, Garlic and Extra Virgin Olive Oil

## DESSERT

### TIRAMISU' 16

Traditional Recipe

### PANNACOTTA 18

Vanilla bean finished with Blueberry coulis

### AFFOGATO 10 / FRANGELICO + 8

Vanilla bean gelato, espresso coffee

## MANGIAMO SHARED

Minimum of 4ppl

**65**

Antipasto Platter

+ Arancini

+ Beef Meatballs

+ House Bread

+ Pastas to share

+ Pizzas to share

**80**

**ADD** Choose one Main...

Roast Chicken

or

Barramundi

Choose one Side...

Chat Potatoes

OR Mixed Seasonal Greens

OR Rocket Salad

## PIZZA

### RED BASE

#### MARGHERITA [GFA/V] 23

San Marzano tomato, fior di latte, fresh basil

#### CRUDAIOLA [GFA] 29

San Marzano tomato, fior di latte, San Daniele Prosciutto, shaved Parmesan & rocket

#### CALABRESE [GFA] 27

San Marzano tomato, fior di latte, salami, N'Duja, roast capsicum and black olives

#### CAPRICCIOSA [GFA] 27

San Marzano tomato, fior di latte, leg ham, mixed mushrooms, kalamata olives and Artichoke

### WHITE BASE

#### MUSHROOM [GFA/V] 28

Mixed field mushrooms, fontina cheese, fior di latte, truffle oil, rocket, shaved parmesan finished with Porcini salt

#### 5 CHEESE [GFA] 28

Fontina, Asiago, Mozzarella, Fior di latte, Gorgonzola, Rosemary, black pepper

#### ORTOLANA [GFA/V] 26

Fior di latte, Perino tomato, Artichoke, field Mushrooms, roasted Capsicum, olives, roasted Zucchini

#### PESCATORA [GFA] 30

Roasted Zucchini, Australian Prawns, Anchovies, Fior Di Latte Chilli, Perino Tomatoes, Kalamata Olives

#### SALSICCIA [GFA] 28

Smoked Scarmorza, Potato, Pork and Fennel Sausage

## KIDS 12YEARS AND UNDER

**RIGATONI** Napoli, or Butter and Parmesan 14

**SPAGHETTI** Ragù 15

**CHICKEN** Tenderloin Schnitzel + Chips 16

### 9" INCH PIZZA

Margherita 14 Ham & Cheese 15 Salami & Cheese 15