

TO SHARE

Olives *Mixed Marinated Olives*..... 12.90

Stone Baked Focaccia (v)
With Olive Oil, Herbs & Sea Salt or Garlic 12.90

Salumi Board
Hand Made Salami, Giardinieri, Grissini... 19.90

Arancini *Porcini & Truffle Oil*.....(v) 16.90

Oven Roasted Chorizo Sausage (gf)
Sliced, Served on the hot Skillet..... 15.90

Calamari Fritti
*Flash Fried Local Calamari,
Dusted with Semolina, Citrus, Aioli*..... 24.90

Bruschetta (v)
Tomato, Basil, Olive Oil, Sea Salt 15.90

PASTA

Spaghetti Aglio Olio
*Extra Virgin Olive Oil, Garlic, Chilli,
Bacon, Parsley, Pangrattato* 19.90

Penne with Beef Ragu
*Slow Cooked Beef & Tomato Ragu,
Aged Grana Padano* 27.90

Linguine di Mare
*Prawns, Calamari, Local Mussels, Chilli,
Lemon, Garlic, Riesling* 32.90

Pappardelle with Spring Lamb
Pecorino Romano, Fried Mint Leaf 28.90

Spaghetti with Chilli Crab
*Fresh WA Crab Meat, Cherry Tomatoes,
Pinot Grigio, Dash of Cream & Napoli,
Chilli, Garlic, Lemon Zest* 32.90

RISOTTO

The Spanish Risotto (gf)
*Tiger Prawns, Mussels, Chorizo, Calamari,
Baby Peas, Butter, Pinot Grigio* 29.90

Risotto ai Funghi (v, gf)
*Field Mushrooms, Porcini
Truffle Oil, Grana Parmesan* 25.90

PIZZE

24 Hour Sourdough Base Hand Stretched
Gluten Free Available \$3.00

Queen Marg (v)
Buffalo Mozzarella, Basil, Tomato, Garlic 19.90
add Fresh Prosciutto 13.00

New York Classic
Hot Pepperoni, Fresh Capsicum, Mozzarella 19.90

Diavola
*Hot Cacciatora Salami, Wood Smoked Bacon,
Olives, Chilli, Tomato, Mozzarella*..... 23.90

Belluno
*Pork, Chilli & Fennel Sausage, Radicchio, Napoli,
Parmigiano, Garlic*..... 22.90

Treviso
*Tiger Prawns, Smoky Bacon, Chilli,
Tomato, Mozzarella*..... 25.90

The Call Girl
*Capers, Olives, Anchovies, Salami, Tomato,
Mozzarella*..... 22.90

Capricciosa Classica
*Leg Ham, Olives, Mushrooms, Tomato,
Fior di Latte Mozzarella*..... 19.90

SECONDI

House Smoked Ocean Trout Salad
*Quinoa, Carrot, Zucchini Ribbons,
Grilled Corn, Shredded Kale,
Seeded Mustard Dressing* 28.90

Veal Rib Eye Cotoletta
*Crumbed White Veal Rib Eye on the Bone,
Poached Veneto Seasonal Vegetables, Citrus*
36.90

Eye Fillet Medallions
*High Country Beef, Char Grilled to Medium (or less),
Roasted Heirloom Root Vegetables,
Béarnaise Sauce, Veneto Horseradish* 39.90

CONTORNI

Italian Fries *Rosemary Salt, Aioli* 9.90
add Smoked Paprika +\$1 add Parmesan +\$2

Rocket, Pear & Parmesan Salad 9.90

Orange, Fennel & Radicchio Salad 12.90

Dessert

TIRA Mi SU

Invented in the City of Treviso 12,90

PANNACOTTA

with Salted Caramel 12,90

TRENTINO APPLE STRUDEL

Served Warm with Vanilla Gelato 14,90

AFFOGATO

*Espresso, Vanilla Ice Cream & Your Choice of
Frangelico, Grappa or Amaro* 16,50

HOUSE BAKED BISCOTTI

Four Assorted Biscotti, Hand Made Daily 4,50

Cheese

served with Lavosh, Fruit, Nuts and Condiments

Reggiano Parmesan

Parma, ITALY

Jack's Vintage Cheddar

Hampshire, UK

Mauri Gorgonzola

Lago Lugano, ITALY

Mon Père Double Brie

Lorraine, FRANCE

10,00 per Portion of Cheese
In any Combination you Prefer



WINE BAR & OSTERIA

Specials

Limited Quantities Daily
18th November ^{to} the 22nd of November

SALSICCE ALPINI

Char Grilled Pork, Chilli & Fennel
Sausages, Braised Red Cabbage, Soft
Parmesan Polenta

29,90

INSALATA di MARE

Poached Seafood Salad,
Mussels, Prawns, Octopus, Calamari,
Mixed Leaves & Julienne Vegetables

29,90

PAN COOKED ATLANTIC SALMON

with Dutch Carrots & baked Chat
Potatoes, Dill Hollandaise

34,90

FETTUCINE with PRAWNS

Hand Made Fettucine,
Cherry Tomato, Asparagus Ribbons,
Garlic, Chilli, Prosecco

29,90