

TWO COURSE LUNCH SPECIAL WITH GLASS OF WINE \$39pp

ENTRÉE choice of primi

MAIN choice of secondi

BEVERAGE glass of red or white or soft drink

PRIMI

Ⓟ PANE D'OLIVA E FORMAGGIO	campana baguette, mixed olives & provolone cheese	10.90
ZUPPA CHEF	chef selection of house made soup, homestyle bread	14.90
POLPETTE	house made meatballs in a pomodoro sauce, home style bread (3)	14.90
CALAMARI FRITTI	lightly floured & fried calamari with sea salt, cracked pepper, aioli	15.90
Ⓟ BRUSCHETTA POMODORO	tomato, basil, spanish onion	10.90
Ⓟ BRUSCHETTA VEGETARIANO	fiore di latte mozzarella, grilled eggplant, capsicum, zucchini, pesto	14.90
Ⓟ CROQUETTES	scamorza, mozzarella, parmesan cheese, arborio rice, crumbed & lightly fried, pomodoro sauce (3)	11.90

SECONDI

Ⓟ GNOCCHI SORRENTINA	house made gnocchi, cherry tomato, mozzarella, garlic, basil	25.90
Ⓟ RIGATONI ARRABIATA	rigatoni, pomodoro sauce, garlic, chilli, parmesan cheese	23.90
Ⓟ SPAGHETTI AGLIO OLIO E PEPPERONCINO	garlic, chilli, parsley, e.v.o.o	23.90
PAPPARDELLE RAGU	pork & veal ragu	29.90
SPAGHETTI GAMBERI	prawns, pomodoro sauce, garlic, white wine, chilli	28.90
Ⓢ PESCE AL FORNO	oven baked New Zealand monkfish, potatoes, olives, capers, onion & garlic in a pomodoro sauce	29.90
INVOLTINI DI VITELLO	veal rolled with prosciutto, spinach and mozzarella cheese, veal jus, seasonal vegetables, roasted potatoes	28.90
Ⓢ BISTECCA DI MANZO	beef striploin steak 250gm MBS+2, red wine reduction, roasted potatoes, Italian salad with e.v.o.o & balsamic dressing	29.90
ⓈⓅ PANELLA	chickpea fritter, grilled capsicum, zucchini & eggplant, baby spinach, goats cheese, capsicum sauce & vincotto	22.90
Ⓢ INVOLTINI DI POLLO	chicken rolled with roasted capsicum & pistachio, chicken jus, pea puree, broccoli, fondant potatoes	28.90
Ⓢ PORCHETTA	roasted pork loin, roast potatoes, vegetables, caramelised apple sauce	29.90

gluten free penne pasta available extra 3.00

SIDES

Ⓟ SHOESTRING FRIES	parmesan cheese & aioli	9.90
ⓈⓅ SEASONAL VEGETABLES	garlic & e.v.o.o	9.90
ⓈⓅ RUCOLA	rocket, aged parmesan, cherry tomatoes, spanish onion, sea salt, e.v.o.o & balsamic dressing	15.90
ⓈⓅ ITALIAN SALAD	mixed lettuce, cucumber, cherry tomatoes, spanish onion, red capsicum & olives, e.v.o.o & balsamic dressing	14.90

BAMBINO LUNCH SPECIAL \$12.00 & FREE KIDS DRINK

Ⓟ POLLO COTOLETTA	chicken schnitzel	14.90	Ⓟ RIGATONI RAGU	pork & veal ragu	14.90
	served with shoestring fries		Ⓟ SPAGHETTI POMODORO	house made tomato sauce	12.90
Ⓟ RIGATONI PESTO	house made basil pesto	13.90			

DOLCE

CANNOLI chef selection of filling	6.90
LIMONE TORTA lemon curd tart with Italian meringue	9.90
TIRAMISU	15.90
☉ PANNACOTTA CHEF chef selection	15.90
☉ TORTA DI FORMAGGIO goats cheese, honey & pistachio cheesecake, lemon cream curd + pair with Galway Pipe Grand Tawny 12 years	18.90
TORTA DI CIOCCOLATO E PERE warm chocolate & pear cake, chocolate ganache, sugar spun toffee, vanilla bean gelato + pair with Yalumba, FSW8B Botrytis Viognier	17.90
☉ AFFOGATO vanilla gelato, espresso, liqueur of choice (Frangelico / Baileys / Nocello)	15.90
☉ GELATO & SORBET single or double scoop with a choice of chocolate, vanilla, hazelnut, lemon, mango	s 5.00 d 9.50

DESSERT WINE

YALUMBA, FSW8B BOTRYTIS VIOGNIER 375ML 2017 Wrattenbully SA	g. \$13 b. \$60
JOSEPH, 'LA MAGIA', BOTRYTIS RIESLING & TRAMINER 375ML 2016 McLaren Vale SA	g. \$15 b. \$70

DESSERT COCKTAILS

ENTRATA'S ESPRESSO MARTINI house made vanilla infused vodka, kahlua, espresso coffee, sugar syrup	19
SGROPPINO prosecco, vodka & lemon sorbet	18
DOLCE FINALE grand marnier, baileys, chocolate gelato, chocolate bitters, cream	18

COFFEE & TEA

ESPRESSO	3.50
MACCHIATO, PICCOLO	3.90
CAPPUCCINO, FLAT WHITE, LONG BLACK, MOCHA, CHAI LATTE	4.00
LMDT TEA english breakfast, earl grey, peppermint, green, chamomile	4.00
OOLONG TEA	4.50

Soy & Almond Milk 50c