

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
POLPETTE	pork & veal 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
Ⓟ GNUDI DI RICOTTA	ricotta dumplings, basil butter, caramelised cherry tomato, silverbeet cream, ricotta salata (3)	14.90
Ⓟ 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, rice, crumbed & lightly fried, pomodoro sauce (3)	11.90

SECONDI

Ⓟ GNOCCHI SORRENTINA	house made gnocchi, cherry tomato, mozzarella, garlic, basil	25.90
Ⓟ RIGATONI ARRABIATA	pomodoro sauce, garlic, chilli, parmesan cheese	24.90
Ⓟ SPAGHETTI AGLIO OLIO E PEPPERONCINO	garlic, chilli, parsley, e.v.o.o	24.90
SPAGHETTI GAMBERI	prawns, pomodoro sauce, garlic, white wine, chilli	28.90
RIGATONI RAGU	pork & veal ragu	
INVOLTINI DI VITELLO	veal rolled with prosciutto, spinach and mozzarella cheese, veal jus, vegetables, roasted potatoes*	29.90
Ⓢ 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	24.90
Ⓢ PORCHETTA	roasted pork loin, roast potatoes, vegetables, caramelised apple sauce	29.90
Ⓢ SALMONE SCOTTATO	pan seared salmon fillet, orange sauce, fondant potatoes, mixed green salad with orange, olives & spanish onion with honey mustard dressing	29.90
POLLO DIAVOLA	chicken marinated in cayenne pepper, paprika & basil, potatoes, carrot, chicken jus*	29.90

gluten free penne pasta available extra 3.00 | * gluten free no jus

SIDES

Ⓟ SHOESTRING FRIES	aioli	9.90
ⓈⓅ VEGETABLES	garlic & e.v.o.o	12.90
ⓈⓅ 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	16.90	RIGATONI RAGU	pork & veal ragu	15.90
	served with shoestring fries		Ⓟ SPAGHETTI POMODORO	house made tomato sauce	13.90
Ⓟ RIGATONI PESTO	house made basil pesto	15.90			

DOLCE

CANNOLI chef selection of filling	8.90
LIMONE TORTA lemon curd tart with Italian meringue	12.90
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	4.00
MACCHIATO, PICCOLO	4.50
CAPPUCCINO, FLAT WHITE, LONG BLACK, MOCHA, CHAI LATTE	4.90
LMDT TEA english breakfast, earl grey, peppermint, green, chamomile	4.50
Soy & Almond Milk 50c	