

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

ENTRÉE choice of primi

MAIN choice of pasta or main

BEVERAGE Hunter Valley Semillon Sauvignon Blanc or Hunter Valley Shiraz or soft drink

PRIMI

④ PANE D'OLIVA E FORMAGGIO	campana baguette, mixed olives & provolone cheese	10.90
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
④ BRUSCHETTA POMODORO	tomato, basil, spanish onion	10.90
④ BRUSCHETTA VEGETARIANO	fiore di latte mozzarella, grilled eggplant, capsicum, zucchini, pesto	14.90
④ CROQUETTES	scamorza, mozzarella, parmesan cheese, arborio rice, crumbed & lightly fried, pomodoro sauce (3)	11.90

SECONDI

④ GNOCCHI SORRENTINA	house made gnocchi, cherry tomato, mozzarella, garlic, basil	25.90
④ RIGATONI ARRABIATA	rigatoni, pomodoro sauce, garlic, chilli, parmesan cheese	23.90
④ SPAGHETTI AGLIO OLIO E PEPPERONCINO	garlic, chilli, parsley, e.v.o.o	23.90
PAPPARDELLE RAGU	pork & veal ragu	28.90
SPAGHETTI GAMBERI	prawns, pomodoro sauce, garlic, white wine, chilli	28.90
SALMONE SCOTTATO	pan seared salmon fillet, orange sauce, fondant potatoes, mixed green salad with orange, olives & spanish onion with honey mustard dressing	29.90
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, with a rocket, cherry tomato, spanish onion, parmesan salad with balsamic & e.v.o.o dressing	29.90
Ⓢ④ 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
Ⓢ④ PORCHETTA	roasted pork loin, roast potatoes, vegetables, caramelised apple sauce	29.90
gluten free penne pasta available extra 3.00		

SIDES

④ SHOESTRING FRIES	parmesan cheese & aioli	9.90
④Ⓢ SEASONAL VEGETABLES	garlic & e.v.o.o	9.90
④Ⓢ ITALIAN SALAD	mixed lettuce, cucumber, cherry tomatoes, spanish onion, red capsicum & olives, e.v.o.o & balsamic dressing	13.90

BAMBINO LUNCH SPECIAL \$12.00 & FREE KIDS DRINK

④ POLLO COTOLETTA	chicken schnitzel served with shoestring fries	RIGATONI RAGU	pork & veal ragu
④ RIGATONI PESTO	house made basil pesto	④ SPAGHETTI POMODORO	house made tomato sauce

DOLCE

CANNOLI chef selection of filling	5.90
LIMONE TORTA lemon curd tart with Italian meringue	6.90
TIRAMISU	14.90
☉ PANNACOTTA CHEF chef selection	15.90
☉ TORTA DI FORMAGGIO goats cheese, honey & pistachio cheesecake, lemon cream curd	18.90
TORTA DI CIOCCOLATO E PERE warm chocolate & pear cake, chocolate ganache, sugar spun toffee, vanilla bean gelato	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 COCKTAILS

ENTRATA'S ESPRESSO MARTINI house made vanilla infused vodka, Mr. black, espresso coffee, sugar syrup	18.00
SGROPPINO prosecco, vodka & lemon sorbet	17.00
DOLCE FINALE grand marnier, baileys, chocolate, chocolate bitters, cream, biscuit crumb	18.00

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	