

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	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
Ⓢ 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, 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
ⓈⓅ 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
DESSERT SPECIAL	ask for today's special	
☉ 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 gelato, chocolate bitters, cream	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