

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, OLIO, OLIVE E FORMAGGIO	campana baguette, mixed olives & provolone cheese	10.90
Ⓟ ZUPPA CHEF	chef selection of house made soup, homestyle bread*	14.90
POLPETTE	pork & veal meatballs, tomato sugo, home style bread (3)	14.90
CALAMARI FRITTI	lightly floured & fried calamari, sea salt, cracked pepper, aioli	15.90
Ⓟ GNUDI DI RICOTTA	ricotta dumplings, basil butter, caramelised cherry tomato, silverbeet cream, ricotta salata (3)	14.90
BRESAOLA	cured wagyu beef, rocket, parmigiano, lemon oil	15.90
Ⓟ CAPRESE	bocconcini, cherry tomato, e.v.o.o, basil, bread*	14.90
Ⓟ CROQUETTES	scamorza, mozzarella, parmigiano cheese, rice, crumbed & lightly fried, tomato sugo (3)	11.90

SECONDI

Ⓟ RIGATONI ARRABIATA	tomato sugo, garlic, chilli, parmigiano cheese	24.90
Ⓟ RIGATONI ALLA NORMA	tomato sugo, eggplant, garlic, e.v.o.o, basil, ricotta salata	25.90
Ⓟ SPAGHETTI AGLIO OLIO E PEPPERONCINO	garlic, chilli, parsley, e.v.o.o	24.90
SPAGHETTI GAMBERI	tomato sugo, prawns, garlic, white wine, chilli	28.90
CASARECCE E SALSICCIA	tomato sugo, Italian pork sausage, olives, garlic	26.90
RIGATONI RAGU	slow cooked pork & veal ragu in a rich tomato sugo	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
POLLO DIAVOLA	chicken marinated in cayenne pepper, paprika & basil, potatoes, carrot, chicken jus*	29.90
Ⓟ PESCE ALFORNO	John dory oven baked, cherry tomato, garlic, wine, potato, zucchini, olives & lemon	29.90
OSSO BUCO	beef osso buco in a rich tomato sugo, mash potato	29.90

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

SIDES

Ⓟ SHOESTRING FRIES	aioli	9.90
Ⓟ VEGETABLES	garlic & e.v.o.o	12.90
Ⓟ MASH POTATO		12.90
Ⓟ ROAST POTATOES	garlic, sea salt, 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 PESTO	basil pesto	15.90
	served with shoestring fries		Ⓟ SPAGHETTI POMODORO	tomato sugo	13.90
RIGATONI RAGU	pork & veal ragu	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)	16.90
☉ GELATO & SORBET	single or double scoop with a choice of chocolate, vanilla, hazelnut, lemon, mango	s 6.50 d 12.00

DESSERT WINE

		Class	Bottle
2017	YALUMBA, FSW8B BOTRYTIS VIOGNIER 375ML - WRATTONBULLY, SA	13	60
2016	JOSEPH, LA MAGIA, BOTRYTIS RIESLING & TRAMINER 375ML - MCLAREN VALE, SA	15	70
2006	DONNA, FUGATA, KABIR MOSCATO DI PANTELLERIA DOC	35	160

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