

A LA CARTE OR TWO COURSES \$49PP

choice of antipasti & secondi or secondi & dessert
+ glass of house white, house red or soft drink

STUZZICHINI

SYDNEY ROCK OYSTERS

- ☉ Served natural with prosecco raspberry vinaigrette 4ea
- ☉ Finger lime, apple, fermented cucumber juice 6.50 ea
- ☉ OLIVES marinated mixed olives 9
- PANE OLIO baguettes, extra virgin olive oil, balsamic 12

ANTIPASTI

- GAMBERI ALL'AGLIO prawns, e.v.o.o, garlic, chilli, cherry tomato sugo, homestyle bread (GF bread available) 24
- ☉ MELANZANE ALLA PARMIGIANA layers of eggplant, parmesan, mozzarella, tomato sugo & basil 24
- FRITTURA DI CALAMARI lightly floured & fried with sea salt, cracked pepper & aioli 24
- BURRATA burrata cheese, san daniele prosciutto, tomatoes with e.v.o.o & basil, balsamic pearls, homestyle bread (GF bread available, vegetarian no prosciutto) 24
- ☉ CROQUETTES scamorza, mozzarella & parmesan cheese, rice, crumbed & lightly fried, pomodoro sauce (4) 18

SECONDI

- ☉ BISTECCA DI MANZO beef striploin steak 250gm MBS+2, roasted potato, seasonal vegetables, mushroom sauce 35
- ☉ AGNELLO AL FORNO baked lamb shank with carrots, celery, tomato, chianti wine, tomato sugo, mashed potato 32
- ☉ POLLO ALLA DIAVOLA butterflied spring chicken marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, capsicum, chicken jus 33
- ☉ PESCE seared barramundi, lemon butter citrus oil, seasonal vegetables, truss cherry tomato, vegetable velouté 36
- BRASATO DI MANZO braised wagyu beef brisket, barolo wine sauce, mash potato 35
- FETTUCCINE BOSCAIOLA san daniele prosciutto, mushrooms & shallots in a creamy garlic sauce 29
- SPAGHETTI MARINARA prawns, calamari, blue swimmer crab meat, garlic, chilli, white wine, tomato sugo 34
- PENNE RAGU pork & veal ragu, tomato sugo 30
- LINGUINE CRAB blue swimmer crab meat & cherry tomatoes in a creamy pink white wine sauce 32
- PENNE CICCIO san daniele prosciutto, olives, soft cheese, black pepper, tomato sugo 29
- ☉ GNOCCHI SORRENTINA cherry tomato sauce, mozzarella, garlic, basil 29
- SPAGHETTI BOLOGNESE beef bolognese, parmigano, tomato sugo 28

*Vegetarian options available & gluten free pasta available

CONTORNI

- ☉☉ ITALIAN SALAD mixed lettuce, cucumber, cherry tomatoes, spanish onion, red capsicum & olives, e.v.o.o & balsamic dressing 15
- ☉☉ RUCOLA SALAD rocket, cherry tomato, shaved parmesan, spanish onion, e.v.o.o & balsamic dressing 16
- ☉☉ VEGETABLES garlic & e.v.o.o 13
- ☉ SHOESTRING FRIES aioli 10
- ☉☉ ROAST POTATOES garlic, sea salt, e.v.o.o 13
- ☉ MASH POTATO 11

DOLCE

GELATO & SORBET	single or double scoop	s 7 d 13.00
CANNOLI	chef selection of filling	10
TIRAMISU		18
STICKY DATE PUDDING	butterscotch sauce, chantilly cream	18
☉ PANNA COTTA	white chocolate & berry	18
☉ AFFOGATO	vanilla gelato, espresso, liqueur of choice (Frangelico / Baileys / Nocello)	19

COFFEE & TEA

Espresso, Piccolo, Macchiato	4
Cappuccino, Flat White, Long Black, Mocha, Chai Latte	5
LMDT Tea - EBT, Earl Grey, Green, Peppermint, Chamomile	4.50

KIDS MENU

SPAGHETTI POMODORO	tomato sugo	17
SPAGHETTI BOLOGNESE	beef bolognese, tomato sugo	18
PENNE RAGU	pork & veal ragu, tomato sugo	18
GNOCCHI POMODORO	house made gnocchi, tomato sugo	18
PENNE PESTO	house made basil & pine nut pesto	18
PESCE N CHIPS	battered fish, chips, lemon & aioli	19
POLLO COTOLETTA	chicken schnitzel & chips	19