

Breads

pane

Garlic and herb bread

9.90

Garlic and rosemary flatbread with caramelized onions and marinated olives

10.90

Starters

primi

Soup of the day; served with garlic bread

15.90

Dips platter; eggplant, chickpea, capsicum and beetroot served with home-made flat bread 15.90

Italian bruschetta with goat cheese, tomato and extra virgin olive oil. Served on green leaves and parmesan salad 17.90

Caprese salad (entrée): fresh fior de latte mozzarella, tomato, caramelized onion, black olives

Shaved parmesan, sea salt, fresh basil and extra virgin olive oil

17.90

Antipasti platter to share. (5 or 10 items served with home-made pita bread) 25.90/40.90

{Mixed olives, pickled vegetables, grilled chicken, chickpea dip, eggplant dip, tomato salad, lamb polpetta, Bulgarian feta, grilled vegetables, grilled calamari}

Gnocchi

gnocchi

Potato gnocchi with traditional Bolognese

25.90

Cream base potato gnocchi with mushroom, caramelized walnuts, parmesan and fresh basil 25.90

Pan fried bacon and chilli potato gnocchi with tomato, spinach, black olives and parmesan 25.90

Slow cooked Ricotta Gnocchi in rich tomato sugo, béchamel and mozzarella

26.90

Creamy pan seared beef fillet medallions, green peas, brandy, beef stock and parmesan sauce 32.90

Risotto

risotto

Char grilled chicken and bacon risotto with mushrooms, fresh tomato, spinach, parmesan and fresh basil 28.90

Roasted pumpkin risotto with sweet corn, peas, spinach and caramelized onion. Topped with ricotta and fresh basil 27.90

Italian style marinated artichoke hearts risotto, fresh peas, tomato, caramelized onion and black olives, topped with parmesan and basil 27.90

Char grilled prawns risotto with marinated zucchini, fresh tomato, peas, mint and dill

30.90

Pizza

pizza

Traditional Margarita

Fior de late, fresh tomato slices, parsley, oregano and basil on our home-made tomato base 21.90

Garlic pizza

Garlic, rosemary, parsley, fresh basil, fior de late and extra virgin olive oil on our Bianco base 21.90

Funghi Pizza

Mushroom, black olives, chilli, thyme and fresh basil on our home-made tomato base 23.90

Bulgarian Feta Pizza

Marinated Bulgarian feta, sliced tomato, fresh rosemary, fior de late, olives, basil and sea salt 23.90

Pollo Pizza

Char grilled chicken, roasted eggplant and caramelized onion on our home-made tomato base 23.90

Calabrese Pizza

Salami, mozzarella, roasted capsicum and black olives on our home-made tomato base 23.90

Pork Pizza

Pork & fennel sausage, black olives, mushroom, chilli and oregano on our home-made tomato base 23.90

Zucca Pizza

Roasted pumpkin, caramelized onions, spinach and Fior de late on our home-made tomato base 23.90

Capricciosa Pizza

Smoked ham, black olives, mushroom and fresh basil on our home-made tomato base 23.90

Prawn Bianco Pizza

Char grilled prawns, zucchini, semi-dried tomatoes, garlic, chilli and lemon 25.90

Classic Italian Meatball Pizza

Meatballs, Roma tomato, béchamel, fior de late and pesto 25.90

Tasmanian salmon pizza (bianco)

Artichoke hearts, caramelized onions, fior de latte, fresh Roquette, dill, lemon and pesto 25.90

MAINS

350g Black Angus sirloin steak (Grain fed, char grilled), with rosemary roast potato, roquette, parmesan and Red Wine sauce 42.90

Chicken Breast Steak (Char grilled). Served with chickpea dip and potatoes, grilled eggplant and balsamic sauce 32.90

Fillet of Barramundi. Served with grilled vegetables, semi-dry tomato, Kalamata olives and white wine sauce 32.90

Salads

insalta

Cold char grilled chicken and Bulgarian feta on a bed of cos lettuce, grilled pumpkin, roasted capsicum and semi-dried tomatoes; finished with balsamic and seeded-mustard dressing. 26.90

Char grilled calamari and prawns marinated with chilli, garlic and lemon; served on a bed of mixed leaves, tomato and olives. Finished with fresh dill and parmesan-herb dressing 29.90

Goats cheese with caramelized walnuts on a bed of mixed leaves, tomato and grilled sweet pumpkin. Finished with sweet fig vino cotto and balsamic dressing 26.90

Saporitalia Salad; Char grilled skewers of scotch fillet on a bed of mixed leaves, zucchini, roasted capsicum, beetroot, tomato, olives and caramelized onion. Topped with pomegranate molasses. 29.90

Pan fried Tasmanian salmon on a bed of mixed lettuce, grilled vegetables, tomato, peas and black olives. Finished with our home-made saffron-shallot dressing 29.90

Pasta

pasta

Fettuccine Mushroom

Fettuccine with creamy mushroom and garlic sauce; served with fresh basil and parmesan 25.90

Fettuccine Tomato Garlic

Fettuccine with fresh tomato, garlic and basil; in our home made tomato sugo 25.90

Spaghetti Meatballs

Spaghetti with authentic Italian meatballs in a home-made tomato sugo with eggplant and a touch of pesto 27.90

Spaghetti Amatriciana

Pan fried bacon, garlic and fresh chilli in our home-made tomato sugo. Topped with fresh basil and parmesan 25.90

Linguine Prawns

Linguine with pan fried prawns, garlic, chilli, baby spinach and fresh basil in an olive oil base 29.90

Traditional meat Lasagne

With tomato sugo, béchamel and melted mozzarella 26.90

Spaghetti Barramundi

Spaghetti with char grilled Barramundi, roasted fennel, spinach in our home-made tomato sugo. Topped with fresh dill, basil and lemon 29.90

Spaghetti Carbonara

Cooked in the traditionally way; pan fried bacon in a cream sauce tossed with egg. Finished with fresh parsley and parmesan 26.90

Fettuccine Pork & Fennel

Fettuccine tossed with pork & fennel sausage, mushrooms, olives, and garlic in our home made tomato sugo 26.90

Linguine Salmon

Linguine with pan-fried Tasmanian Salmon, roasted capsicum and baby spinach in an olive oil and white wine reduction base. Finished with fresh dill 29.90

Linguine Chicken

Linguine chicken with chilli, garlic, black olives, capers, semi-dried tomatoes and baby spinach in our home made tomato sugo base 26.90

Ravioli

Vegetarian Italian ravioli filled with roasted capsicum, eggplant and sundried tomatoes in our home made tomato sugo, pesto, olives and capsicum. Topped with goats cheese and fresh basil 27.90

Spaghetti Chilli Garlic

Spaghetti chilli garlic with baby spinach, peas and Bulgarian feta in an olive oil base 26.90

Spaghetti Prawns

Spaghetti pan-fried prawns with fresh chilli, garlic, roasted capsicum, baby spinach and spring onion in our home made tomato sugo base. Finished with fresh dill and extra virgin olive oil 29.90

Linguine alla Puttanesca

Tomato sugo, anchovies' fillets, chilli, black olives, capers, garlic and fresh basil 26.90

Kids menu

bambini

Spaghetti with napolitana sauce and parmesan 15.90

Kid's spaghetti with Bolognese 15.90

Spaghetti with creamy butter sauce and parmesan 15.90

Home-made chicken nuggets served with chips and tomato sauce 15.90

Desserts

<i>Warm chocolate and walnut tort, served with vanilla ice cream</i>	<i>15.00</i>
<i>Warm apple and walnut cake with cream cheese and cinnamon topping. Served with vanilla ice cream</i>	<i>15.00</i>
<i>Home-made vanilla Panacotta with sweet passionfruit coulis and pomegranate molasses. Topped with caramelized walnuts</i>	<i>15.00</i>
<i>Flour less Gluten Free Almond Marzipan cake topped with sliced almonds, served with vanilla ice cream</i>	<i>15.00</i>
<i>Warm white chocolate mud cake, topped with walnuts, served with vanilla ice cream</i>	<i>15.00</i>
<i>Carmel cheese cake. Served with vanilla ice-cream, figs, date sauce</i>	<i>15.00</i>
<i>Afforgato: vanilla ice cream with a shot of espresso and a shot of amaretto</i>	<i>15.00</i>