

PANI

PIZZA BREAD	
Garlic and olive oil	12.5
— with a choice of basil pesto, parmesan or olives	14.5

ANTIPASTI

OLIVE SELECTION	12.0
Delicious selection of green sicilian olives and jumbo kalamata olives	
ANTIPASTO DELLA CASA	34.5
Authentic mixed platter of Itallian cured meats and salami accompanied by a fine selection of preserves	
GAMBERONI IN GUAZZE	19.0 / 32.5
Pan-fried King prawns with garlic, flamed brandy, simmered in napoletana sauce with a touch of cream	
COZZE VERDI	18.0 / 26.5
Mussels with garlic and basil in a creamy white wine sauce	
GRIGLIATA DI CALAMARI	18.5 / 29.5
Grilled squid rings, enhanced with pepper and lemon juice, accompanied with fresh wild greens	
COZZE MARINARA	18.5 / 27.5
Mussels simmered in tomato ,basil, garlic and vodka sauce	
FEGATINI MARSALA	17.5 / 26.5
Sauted chicken livers in creamy marsala sauce with mushroom, onion, sundried tomatoes and garlic	
VERDURE AL FORNO	14.5
Seasonal vegetables	
CHIPS	12.0

AUTHENTIC ITALIAN

MORE MISTA	9 inch / 12 inch 27.0 / 31.5
Tomato, ham, salami, red onion, mushroom and mozzarella	
MARE MISTA	28.0 / 32.5
Tomato, shrimps, calamari, mussels and mozzarella	
PROSCIUTTO E FUNGI	29.0 / 33.5
Traditional! Tomato, prosciutto, mushrooms, and mozzarella	
BLU CELESTE	27.0 / 31.5
Gorgonzola, mushrooms and mozzarella	
ABRUZZO	27.0 / 31.5
Tomato, salami, peppers, pine nuts, gorgonzola and mozzarella	
MARGHERITA	25.0 / 29.0
Tomato, fresh basil, mozzarella and a sprinkle of parmesan	
RUSTICA	26.5 / 29.5
Tomato, ham, mushroom, spinach and mozzarella	
PEPPERONI	29.0 / 33.5
Tomato, capsicum, salami, capers, red onion and mozzarella	

PASTA & RISOTTO

LASAGNA	27.0
Layers of fresh pasta sheets, beef, tomato and bechamel, baked in a tomato sauce	
CANNELLONI	29.5
Rolls of homemade pasta filled with beef, vegetables and herbs, baked covered in bechamel and parmesan on a bed of tomato sauce	
FETTUCCINE ALFREDO	28.5
The classic, prepared with chicken, mushrooms and bacon	
SPAGHETTI ALLA CARBONARA	28.0
Bacon, egg, garlic, parmesan, Italian parsley and cream made in the traditional way ‘How Nona used to make it!’	
SPAGHETTI ALLA BOLOGNESE	26.5
Traditional northern meat sauce made with premium ground beef and tomato, served over spaghetti	
RISOTTO AL FRUTTI DI MARE	33.0
Arborio rice with king prawns, scallops, shrimp, calamari, mussels, white wine and parsley	
FETTUCCINE PRIMAVERA	26.5
Fettuccine topped with fresh vegetables, sauteed in an olive oil and light tomato and basil sauce	
GNOCCHI AI QUATTRO FORMAGGIO	28.5
Potato gnocchi pasta served in delicious four cheese, garlic and white wine creamy sauce	
RAVIOLI DI CASA	29.5
Home-made fresh ravioli pasta stuffed with baby spinach and ricotta, served with tomato salsa and mushroom garlic	
GF pasta available + \$4.0	

WOODFIRE PIZZA

FOUR SEASONS	9 inch / 12 inch 28.8 / 32.5
Tomato, ham, mushrooms, sun-dried tomatos, scallops and mozzarella	
SICILIANA	26.0 / 29.5
Tomato, olives, anchovies, oregano, basil, parmesan and mozzarella	
FUNGHI	26.0/ 29.5
Mushrooms, parsley, mozzarella and a touch of truffle oil	
CAPRICCIOSA	28.0/ 32.5
Tomato, ham, anchovies, artichoke, olives, mushrooms and mozzarella	
CALZONE AL QUTTRO FORMAGGI	29.0 / 34.5
Tomato, Italian salami, leek and four delicious Italian chesses. Tradizionale	
PIZZA CON POLLO	28.5 / 32.5
Tomato, mozzarella, sun-dried tomato, chicken, bacon, and artichoke	
VEGETARIANA	27.0 / 31.0
Fresh tomato, mozzarell, zucchini, feta, capsicum and basil pesto	
GF bases available + \$5.5 (excludes Calzone)	



Family owned

Est. 2008

INSALATE

INSALATE ALL ‘ITALIANA	16.0
Tomato, cucumber, red onion, and fresh wild greens in extra virgin olive oil, with a red wine vinaigrette	
INSALATE DI POLO	26.5
Italian style grilled chicken salad served with crispy bacon, red onion, sun dried tomato, extra virgin olive oil, with a touch of basil pesto and aioli dressing	

SECONDI PIATTI

served with roasted potatoes and steamed house vegetables

POLLO ALLA SICILIANA	31.5
Spicy chicken breast simmered in a sauce of red wine, garlic, tomato and red capsicum, topped with spinach and mozzarella, then grilled	
POLLO ALLA MARSALA	32.0
Chicken breast cooked with mushrooms in a creamy marsala sauce	
SCALOPPINE MARSALA	32.5
Veal scaloppini with mushrooms in a creamy marsala sauce	
SCALOPPINE ALLA FIORENTINA	31.5
Veal scaloppine topped with spinach and mozzarella in a white wine sauce with mushrooms	
POLLO ALLA FRANGELICO	34.5
Sauteed chicken breast, almond crust, topped with apricots, camembert and creamy frangelico sauce	
VITELLO ALLA PARMIGIANA	33.5
Breaded veal panfried and tipped with grilled eggplant ham and mozzarella then oven baked. Served with home-made napoletana sauce	
LACERTO ROSSINI	42.0
Grilled premium eye fillet, topped with a creamy bacon, mushroom and brandy sauce	
FILTTO AL PEPE VERDE	42.0
Premium eye fillet, grilled to your liking, topped with soft green pepper corns and mustard white wine sauce	

