

ANTIPASTI

PANE ALLA GRIGLIA 7.5
Char-grilled wood oven bread with garlic, parsley, butter & e.v.o

PROSCIUTTO E MOZZARELLA (serves 2) 22
Tasting platter of freshly sliced San Daniele prosciutto di parma, burrata & buffalo mozzarella di Campania

SALSICCIA & PEPPERS 14
Spicy Italian sausage tossed in the pan with mixed peppers served with char-grilled ciabatta bread

ARANCINI (3 per serve) 15
Canarolli Risotto balls, filled with mixed vegetables & mozzarella, served with a Neapolitan sauce

ANTIPASTO A MODO NOSTRO (serves 2) 26
A selection of cold cuts, cheese & Italian delicacies

INSALATA CAPRESE 14
Fresh vine ripened tomatoes, buffalo mozzarella di Campania, sea salt, basil, drizzled with e.v.o,

FOCACCIA BIANCA 12
Pizza base with rosemary & sea salt, drizzled with e.v.o

OLIVE ARROSTO 7.5
Warm olives in a chilli and garlic marinade

KIDS CORNER

SPAGHETTI NAPOLITANA 10.5

CHICKEN SCHNITZEL & CHIPS 10.5

PREMIUM CUT CHIPS & SAUCE 7.5

LA PASTA

FETTUCINE CREMOSE 22.9
Fettucine pasta, pan fried with roasted chicken, cherry tomatoes, baby spinach & spring onions, reduced in a rosé sauce

PENNE ARRABIATA 21.5
Penne pasta tossed with spring onion, roasted capsicum, smoked pancetta, chilli, white wine & garlic in a Neapolitan sauce

LASAGNE AL FORNO 21.9
Fresh sheets of pasta layered with leg ham, fresh mozzarella, parmesan & meaty ragu sauce

SPAGHETTI MARINARA 26.9
A selection of SA seafood, including prawns, mussels, calamari & fish tossed in a marinara sauce

SALSICCIA E BROCCOLI 25
Penne pasta tossed with Italian sausage, broccoli, tomatoes, leek & cannellini beans in a white wine sauce

GNOCCHI AL RAGU 23.5
Potato dumplings served in a slow cooked meat sauce of San Marzano tomatoes, with pork, beef & veal topped with shaved parmesan

CANNELLONI MANICOTTI 24.5
House made pasta tubes filled with fresh spinach & ricotta, oven baked in a rich Neapolitan sauce

NO SPLIT BILLS PLEASE

CORKAGE 14.5

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS

SECONDI - MAINS

FISH OF THE DAY POA

Please refer to waiter for our daily specials

PORCHETTA 29

Slow wood oven roasted pork belly, stuffed with mixed herbs, apple & fennel, served with rosemary potatoes & topped with an apple reduction

INVOLTINE DI VITELLO 26.5

Oven baked veal, rolled and filled with canarolli rice & pancetta, served with a potato bake, topped with a porcini mushroom sauce

PETTO DI POLLO 26.5

Oven roasted chicken, filled with buffalo mozzarella & baby spinach, wrapped in St Daniele prosciutto, served with potatoes & cheese sauce

SEE BLACKBOARDS FOR TODAYS SPECIALS

CONTORNI - SIDES

PATATE FRITTE 8.5

Premium cut chips served with a side of aioli

VERDURE DI STAGIONE 9.5

Seasonal vegetables, sautéed with e.v.o

INSALATA MISTA 10.5

Mixed leaf salad, cherry tomatoes, red onion, olives, white wine vinegar & e.v.o

INSALATA RUCOLA 12.5

Wild rocket mixed with pear, Italian dressing & shaved parmesan

SPINACH E FAGIOLI 9.5

Spinach & cannellini beans sautéed with e.v.o

PIZZA ALL DINE IN PIZZAS ARE 12"

MARINARA (No Seafood) D.O.P 17

San Marzano tomato, fresh garlic, oregano, basil, e.v.o

MARGHERITA D.O.P 19.5

San Marzano tomato, fior di latte, fresh basil, e.v.o

NAPOLI 21.5

San Marzano tomato, fior di latte, anchovies, black olives, garlic, capers, herbs

ALTAVILLA 25

San Marzano tomato, buffalo mozzarella di Campania, parmesan, basil, e.v.o, San Daniele prosciutto

CAPRICCIOSA 23

San Marzano tomato, fior di latte, leg ham, mushrooms, black olives, artichokes

SPECIALE 23.5

San Marzano tomato, fior di latte, leg ham, salami, mushrooms, roasted capsicums, Kalamata olives, herbs

FRUTTI DI MARE 25.5

San Marzano tomato, prawns, mussels, calamari, fish, baby octopus, garlic, parsley

ORTOLANA 22.5

San Marzano tomato, fior di latte, roasted eggplant, grilled zucchini, roasted capsicum, mushrooms, herbs

TRE SALUMI 23.5

San Marzano tomato, fior di latte, leg ham, salami, salsiccia

DIAVOLA 21

San Marzano tomato, fior di latte, salami, chilli

KING DIAVOLA 24.5

San Marzano tomato, provolone, pepperoni, pancetta, black olives, onion, chilli

PIZZA ALL DINE IN PIZZAS ARE 12"

GIARDINIERA 22.5

San Marzano tomato, ricotta, baby spinach, roasted capsicum, artichokes, grilled zucchini, cherry tomatoes, e.v.o

TUTTO (THE LOT) 25.5

San Marzano tomato, fior di latte, leg ham, pepperoni, roasted capsicum, salami, mushrooms, red onion, Kalamata olives (anchovies optional)

ZINGARA 29

Fior di latte, roasted capsicum, cherry tomato, pork sausage, basil, provolone, whole burrata

PROSCIUTTO E RUCOLA 23.5

Fior di latte, prosciutto, rocket, shaved parmesan

SANTA LUCIA (from the original 1970's menu) 23

Prawns, garlic, cherry tomato, rocket, shaved Parmesan, e.v.o

CALZONE CAMPAGNOLO 23.5

San Marzano tomato, fior di latte, leg ham, salami, mushroom, olives, topped with ragu sauce

DOLCI - DESSERT

PIZZA ALLA NUTELLA (8 Slices) 23

Pizza base topped with Nutella & strawberries served with vanilla bean gelato

TIRAMISU 11

Savoardi biscuits dipped in coffee & Marsala, layered with mascarpone cream & cocoa powder

PANNA COTTA 11.5

Lemon flavoured panna cotta with raspberry coulis & Italian biscotti

AFFOGATO 12.5

Vanilla bean gelato, served with a shot of hot Espresso & a shot of Frangelico liquor

COLD DRINKS

FLAVOURED DRINKS

Chinotto, Aranciata Rossa 4

Soda Water, Ginger Ale, Tonic Water 3.5

Green Iced Tea, Peach Iced Tea 4

Orange Juice, Apple Juice 3.7

WATER

Italian Still Water (750ml) 4.5

Italian Sparkling Water (750ml) 7.5

SOFT DRINKS

Coke, Coke Zero, Sprite, Lift, Fanta 3.8

Lemon, Lime & Bitters 4.9

COFFEE, TEA & CHOCOLATE

Espresso, Ristretto 3.5

Macchiato, Long Macchiato, Long Black 4

Flat White, Cappuccino, Caffè Latte, Mocha 4.5

Italian Hot Chocolate 4.5

English Break, Peppermint, Camomile, Green Tea 4.5

BEER

Peroni Red (Italy) 8.5

Peroni Nastro Azzurro 8.5

Theresianer Trieste Pilsner (Italy) 9

Boags Premium 8

Corona 8

Hahn Super Dry 7.5

Apple Cider 7.5

WHITE WINE

Glass Bottle

VALDO QUINTINI - Prosecco <i>Veneto Italy 200ml</i>		8.8
LONG ROW SPARKLING - Pinot Noir <i>South Australia 200ml</i>		8.5
MARENCO - Moscato <i>Piedmont Italy</i>	8	33
FIANO DI AVELLINO - Fiano <i>Campania Italy</i>	8.5	35
MONDIALE - Sauvignon Blanc <i>Marlborough NZ</i>	7.9	29
LAMBROOK - Sauvignon Blanc <i>Adelaide Hills</i>		40
LAMBERTI - Pinot Grigio <i>Verona Italy</i>	8	33

ROSÉ & RED WINE

Glass Bottle

ROCKFORD - Alicante Bouchet Rose <i>Barossa Valley</i>	9.5	44
ALTERNATUS - Rose <i>South Australia</i>	7.9	30
PALADINO - Sangiovese <i>Puglia Italy</i>	7.9	29.5
ROCKFORD BASKET PRESS - Shiraz <i>Barossa Valley</i>		99
SAN GREGORIO - Aglianico <i>Campania Italy</i>		49
BARONE - Montepulciano <i>Abruzzo Italy</i>	8.5	35
ROCKFORD FRUGAL FARMER – G/M <i>Grenache / Mourvedre - Barossa Valley</i>		38
CHALK HILL BLUE - Shiraz Cabernet <i>South Australia</i>	7.5	29
MONDIALE - Shiraz <i>McLaren Vale SA</i>	8	33
LAMBROOK - Shiraz (GF, VF) <i>Adelaide Hills</i>		33
WHIZ BANG - Shiraz <i>Barossa Valley</i>	8.5	34

CORKAGE 14.5
