

Antipasti

Caprese Di Bufala 18.00

Buffalo mozzarella, roma tomatoes drizzled with a virgin olive oil and balsamic vinegar reduction

Fiori Di Zucca 16.00

Tempura battered Zucchini flowers filled with ricotta and anchovies served on mashed potato

Carpaccio di Manzo 16.00

Finely sliced tenderloin raw beef dressed with lemon, virgin olive oil and served with rocket and shaved Grana Padano cheese

Calamari Griglia 16.00

Grilled calamari served with finely chopped fennel and lemon juice

Primi Piatti

La Chitarra In Cartoccio 30.00

Abruzzo regional home made spaghetti and seafood served in a bag opened at the table as my mamma would cook it

Pappardelle Al Coniglio 26.00

Pappardelle with rabbit ragu, porcini mushrooms and tomato sauce just like Nonna used to make it

Gnocchetti Alla Sorrentina 24.00

Potato gnocchi served in a parmesan basket with cherry tomatoes buffalo mozzarella and basil

Pasta & Gnocchi are hand made daily in house by our chefs

Ask for the six course degustation menu \$ 65 p.p.(not available on Saturday's)

Please note if The Entertainment card is used you will receive \$35 off the degustation menu



I Secondi Piatti

Stinco D' Agnello 28.00

Slow cooked Lamb shank served with jus and silverbeet

Guanciaie 29.00

Braised beef cheek served with chicory and drizzled with truffle oil

Filetto Di Manzo 39.00

Pan fried eye fillet of beef rolled in black peppercorn and served with a beetroot sauce

Porchetta 32.00

Slowly cooked pork belly with roasted sweet potato and marsala sauce

Pesce Del Giorno 39.00

Fish of the day

Scampi Alla Griglia Market Price

Grilled scampi served with a crispy salad

Contorni

Patate Al Forno 9.00

Roasted potatoes with rosemary garlic and sage

Broccolini 13.00

Broccolini sauteed in oil and fresh chilli

Fagiolini Verdi 10.00

Green Beans sauteed in butter and black pepper

Bietola 9.00

Silverbeet sauteed with olive oil and garlic

Insalate

Insalata Di Rucola 11.00

Rocket, Grana Padano and citronette

Insalata Mista 9.00

Selection of mixed salad with olive oil and lemon juice

Banquet Menu @ \$ 65 p.p -10 people and above - Bookings in advance

Antipasto Misto to share, Main to share which includes 1kg grilled T bone steak pork belly, beef cheek
Panna cotta for dessert