











ENTREES

Garlic Focaccia Bread ✓	5
Olive e Feta ✓ 	14
Marinated olives, feta cheese, sun-dried tomatoes	
Zuppa Del Giorno	17
Soup of the day	
Antipasto Misto	29
A fine assortment of Italian and New Zealand delicacies	
Fegatini Di Pollo 	21
Chicken livers, onions, mushrooms, fresh garlic and herbs finished in a Marsala cream sauce	
Funghi Trifolatti ✓	19
Mushrooms, onions, herbs and fresh garlic in white wine and served on toasted focaccia bread	
Calamari Al Ferri 	22
Grilled calamari with olive oil, garlic, Italian parsley and fresh lemon juice	
Garlic Prawns 	24
Prawn cutlets served in a garlic cream sauce	
Scallops 	26
Pan-fried scallops with a creamy napoletana sauce and served over arborio rice	
Avocado Shrimp Salad	21
Drizzled in a homemade lemon based mayo sauce	
Mozzarella Caprese ✓ 	19
Mozzarella, tomato, basil, extra virgin olive oil and balsamic	


PASTA & RISOTTO

Spaghetti Bolognese	29
With our traditional homemade beef mince sauce	
Spaghetti con Prawn	33
Prawns, shrimps, mushrooms, Italian parsley and garlic, tossed in olive oil and chilli	
Fettucine di Pollo	31
Pan-fried chicken slices with olive oil, button mushrooms, fresh garlic and herbs, finished in a cream sauce	
Penne Arabiata ✓ 	29
Mushrooms, capers, garlic, black olives and chilli in our homemade salsa di pomodoro	
Penne Ciao Bella	29
Sautéed chicken with fresh basil, pesto, garlic, diced seasonal vegetables and finished in our homemade tomato sauce	
Lasagne	29
Layers of egg pasta, bechamel sauce, bolognese meat, mozzarella and salami with our special homemade tomato sauce	
Risotto alla Milanese ✓ 	29
Saffron risotto with spinach, mushrooms, onion and white wine	

SIDES

Insalata Verde ✓ 	12
A green salad of mixed leaves finished with a homemade Italian vinaigrette	
Insalata Della Casa ✓ 	14
Mixed leaves, tomato, cucumber, capsicum, black olives and feta cheese in a balsamic vinaigrette	
Patate Al Rosmarino ✓ 	12
Potatoes with garlic and rosemary	
Seasonal Vegetables ✓ 	13

MAINS

Chicken Mango 	39
Marinated chicken breast topped with camembert and mango slices, finished with a creamy white wine sauce, served with seasonal vegetables and salad	
Eggplant Parmigiana  ✓	33
Grilled eggplant, spinach with mashed potato and mozzarella	
Eye Fillet al Pepe 	43
With a cream sauce of stone ground pepper, roasted garlic, Italian parsley and herbs, served with seasonal vegetables	
Eye Fillet al Funghi 	43
Seared in red vino with bacon, mushrooms and roasted garlic in a cream sauce, served with seasonal vegetables	
Veal Marsala 	40
Sliced veal flamed in white wine, garlic and mushrooms, finished with a Marsala and cream sauce, served with seasonal vegetables and salad	
Lamb Cutlets 	43
Grilled with olive oil and finished in a mint and cream sauce, served with mashed potato and seasonal vegetables	
Venison Ciliegia 	43
Pan-fried in a black cherry and red wine sauce served with seasonal vegetables	
Fish of the Day 	41
Grilled orange roughly with olive oil, garlic and fresh lemon, served with seasonal vegetables	

Vegetarian ✓ Vegan ✓ Gluten free on request 