

ENTREES

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

PASTA & RISOTTO

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

SIDES

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

MAINS

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

Vegetarian ✓ Vegan ✓ GF Gluten free on request GF