

ENTREES

Garlic Focaccia Bread ✓	3.5
Olive e Feta ✓	12
Marinated olives, feta cheese, sun-dried tomatoes	
Zuppa Del Giorno	13
Soup of the day	
Antipasto Misto	24
A fine assortment of Italian and New Zealand delicacies	
Fegatini Di Pollo	18
Chicken livers, onions, mushrooms, fresh garlic and herbs finished in a Marsala cream sauce	
Funghi Trifolatti ✓	17
Mushrooms, onions, herbs and fresh garlic in white wine and served on toasted focaccia bread	
Calamari Al Ferri	19
Grilled calamari with olive oil, garlic, Italian parsley and fresh lemon juice	
Garlic Prawns	20
Prawn cutlets served in a garlic cream sauce	
Mussels	16
Half-shelled green lip mussels, steamed in white wine and garlic served with our homemade neapolitan sauce	
Scallops	21
Pan-fried scallops with a creamy napoletana sauce and served over arborio rice	
Avocado Shrimp Salad	17
Drizzled in a homemade lemon based mayo sauce	
Mozzarella Caprese ✓	16
Mozzarella, tomato, basil, extra virgin olive oil and balsamic	

PASTA & RISOTTO

Spaghetti Bolognese	23
With our traditional homemade beef mince sauce	
Spaghetti con Prawn	27
Prawns, shrimps, mushrooms, Italian parsley and garlic, tossed in olive oil and chilli	
Fettucine di Pollo	25
Pan-fried chicken slices with olive oil, button mushrooms, fresh garlic and herbs, finished in a cream sauce	
Salmon Fettucine	26
Smoked salmon, spinach and mushrooms in a garlic and herb cream sauce	
Penne Arabiata ✓	23
Mushrooms, capers, garlic, black olives and chilli in our homemade salsa di pomodoro	
Penne Ciao Bella	25
Sautéed chicken with fresh basil, pesto, garlic, diced seasonal vegetables and finished in our homemade tomato sauce	
Lasagne	25
Layers of egg pasta, bechamel sauce, bolognese meat, mozzarella and salami with our special homemade tomato sauce	
Cannelloni ✓	25
Pasta tubes filled with spinach, pumpkin, garlic and mozzarella with tomato and béchamel sauce	
Risotto alla Milanese ✓	26
Saffron risotto with spinach, mushrooms, onion and white wine	

SIDES

Insalata Verde ✓	8
A green salad of mixed leaves finished with a homemade Italian vinaigrette	
Insalata Della Casa ✓	10
Mixed leaves, tomato, cucumber, capsicum, black olives and feta cheese in a balsamic vinaigrette	

MAINS

Chicken Mango	31
Marinated chicken breast topped with camembert and mango slices, finished with a creamy white wine sauce, served with seasonal vegetables and salad	
Chicken Parmigiana	31
Smoked ham and sun-dried tomatoes laid on a breast of chicken then topped with mozzarella and grilled, served with vegetables and salad	
Eye Fillet al Pepe	38
With a cream sauce of stone ground pepper, roasted garlic, Italian parsley and herbs, served with seasonal vegetables	
Eye Fillet al Funghi	38
Seared in red vino with bacon, mushrooms and roasted garlic in a cream sauce, served with seasonal vegetables	
Veal Avocado	34
Sauteed in white wine with garlic, mushrooms, herbs and slices of avocado then cooked in a cream sauce and served with seasonal vegetables and salad	
Veal Marsala	34
Sliced veal flamed in white wine, garlic and mushrooms, finished with a Marsala and cream sauce, served with seasonal vegetables and salad	
Lamb Cutlets	36
Grilled with olive oil and finished in a mint and cream sauce, served with mashed potato and seasonal vegetables	
Venison Ciliegia	36
Pan-fried in a black cherry and red wine sauce served with seasonal vegetables	
Fish of the Day	35
Fish of the day grilled with olive oil, garlic and fresh lemon, served with seasonal vegetables	

✓ Vegetarian ✓ Vegan Gluten free on request