

## ENTREES

<b>Garlic Focaccia Bread</b> ✓	3.5
<b>Olive e Feta</b> ✓ ☹️	11
Marinated olives, feta cheese, sun-dried tomatoes	
<b>Zuppa Del Giorno</b>	13
Soup of the day	
<b>Antipasto Misto</b>	22
A fine assortment of Italian and New Zealand delicacies	
<b>Fegatini Di Pollo</b> ☹️	17
Chicken livers, onions, mushrooms, fresh garlic and herbs finished in a Marsala cream sauce	
<b>Funghi Trifolatti</b> ✓	16
Mushrooms, onions, herbs and fresh garlic in white wine and served on toasted focaccia bread	
<b>Calamari Al Ferri</b> ☹️	17
Grilled calamari with olive oil, garlic, Italian parsley and fresh lemon juice	
<b>Garlic Prawns</b> ☹️	28
Prawn cutlets served in a garlic cream sauce	
<b>Mussels</b> ☹️	14
Half-shelled green lip mussels, steamed in white wine and garlic served with our homemade neapolitan sauce	
<b>Scallops</b> ☹️	20
Pan-fried scallops with a creamy napoletana sauce and served over arborio rice	
<b>Avocado Shrimp Salad</b>	18
Drizzled in a homemade lemon based mayo sauce	
<b>Mozzarella Caprese</b> ✓ ☹️	14
Mozzarella, tomato, basil, extra virgin olive oil and balsamic	

## PASTA & RISOTTO

<b>Spaghetti Bolognese</b>	22
With our traditional homemade beef mince sauce	
<b>Spaghetti con Prawn</b>	26
Prawns, shrimps, mushrooms, Italian parsley and garlic, tossed in olive oil and chilli	
<b>Fettucine di Pollo</b>	24
Pan-fried chicken slices with olive oil, button mushrooms, fresh garlic and herbs, finished in a cream sauce	
<b>Penne Arabiata</b> ✓	21
Mushrooms, capers, garlic, black olives and chilli in our homemade salsa di pomodoro	
<b>Penne Ciao Bella</b>	24
Sautéed chicken with fresh basil, pesto, garlic, diced seasonal vegetables and finished in our homemade tomato sauce	
<b>Lasagne</b>	24
Layers of egg pasta, bechamel sauce, bolognese meat, mozzarella and salami with our special homemade tomato sauce	
<b>Cannelloni</b> ✓	24
Pasta tubes filled with spinach, pumpkin, garlic and mozzarella with tomato and béchamel sauce	
<b>Risotto alla Milanese</b> ✓ ☹️	25
Saffron risotto with spinach, mushrooms, onion and white wine	

## SIDES

<b>Insalata Verde</b> ✓ ☹️	8
A green salad of mixed leaves finished with a homemade Italian vinaigrette	
<b>Insalata Della Casa</b> ✓ ☹️	10
Mixed leaves, tomato, cucumber, capsicum, black olives and feta cheese in a balsamic vinaigrette	
<b>Patate Al Rosmarino</b> ✓ ☹️	8
Potatoes with garlic and rosemary	
<b>Seasonal Vegetables</b> ✓ ☹️	10

## MAINS

<b>Trio Salad</b> ☹️	26
Prawn cutlets, scallops and calamari grilled in garlic, fresh lemon and olive oil with fancy lettuce, sundried tomato then drizzled with a homemade Italian dressing	
<b>Chicken Salad</b> ☹️	21
Grilled chicken strips, fancy lettuce, tomato, cucumber and egg, drizzled with an Italian balsamic dressing	
<b>Spanish Omelette</b> ☹️	20
Traditional omelette with smoked ham, mushrooms, diced potatoes, garlic and parsley	
<b>Chicken Mango</b> ☹️	29
Marinated chicken breast topped with camembert and mango slices, finished with a creamy white wine sauce, served with seasonal vegetables and salad	
<b>Eye Fillet al Pepe</b> ☹️	37
With a cream sauce of stone ground pepper, roasted garlic, Italian parsley and herbs, served with seasonal vegetables	
<b>Veal Avocado</b> ☹️	32
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	
<b>Fish of the Day</b> ☹️	34
Fish of the day grilled with olive oil, garlic and fresh lemon, served with seasonal vegetables	

✓ Vegetarian    ✓ Vegan    ☹️ Gluten free on request

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