

CELEBRATE the taste of ITALY!



Meals Marked (v/g) denotes
Vegetarian/Gluten Free is
available

Public Holidays incur a
surcharge of 10% on food
and beverage costs. (All
quoted costs include GST).

Dinner Menu

Entrée

SALMONE AFFUMICATO

Smoked salmon with julienne fennel salad (g)

\$ 18

CALAMARI FRITTI

Crispy classic Italian fried calamari served with aioli

\$ 16

SICILIAN GARLIC PRAWNS

Traditional Sicilian garlic prawns with tomato and chilli (g)

\$ 20

RICOTTA AND SPINACH RAVIOLI

Light and fluffy ravioli filled with ricotta and spinach, served with Napoli sauce (v)

\$ 18

ORECCHIETTE CON BROCCOLINI

Classic orecchiette cooked, sauted broccolini topped with a light garlic and chilli sauce (g)

\$ 18

SOUP OF THE DAY

Please ask your waiter for today's soup

\$ 12



FOLLOW
US ON



HIGH TEA

Last Sunday
of every month



Join us for
SUNDAY
LUNCH



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Main

PESCE DEL GIORNO IN SALSA VERDE

Fish of the day served with a green herb sauce (g)
\$ 32

CARRÉ DI AGNELLO

Gippsland spring lamb rack (4 points) cooked medium rare, served with caponata uele,
Italian roasted potatoes and house made rosemary & mint jus (g)
\$ 42

BISTECCA DI MANZO AI FUNGHI

Ribeye steak with mushroom sauce with vegetables (g)
\$ 44

FILETTO DI MANZO

Eye Fillet 200g served with steamed vegetables and pepper sauce (g)
\$ 38.50

PETTO DE POLLO BOSCAIOLA

Free range chicken breast fillet with mushroom cream sauce served with soft polenta (g)
\$ 32

VEAL SALTIMBOCCA ALLA ROMANA

Sliced veal with sage and prosciutto, blue cheese mashed potato with vegetables
accompanied by a white wine sauce (g)
\$ 32

PAPPARDELLE AL RAGU D'ANATRA

Pappardelle, wide ribbon pasta, with a duck ragout
\$ 26

RISOTTO ALLA ZUCCA

Roast butternut pumpkin, mushroom and spinach risotto (v)
\$22

SIDE DISHES

Chunky potato chips with Tuscan salt
Seasonal vegetables
Radicchio and Rocket salad with cherry tomato and parmesan cheese
\$ 9.50



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Dessert

TIRAMISU

Layers of coffee soaked ladyfingers and a rich, velvety mascarpone cream (v)
\$12

SICILIAN RICOTTA CANNOLI

Crispy cannoli filled with fresh ricotta cheese topped with crushed pistachio and chocolate chip
\$12

MARSALA APPLE CRUMBLE

An Italian traditional apple crumble served with warm salted caramel,
accompanied by ice cream (v)
\$12

WARM AND RICH CHOCOLATE PUDDING

Molten centre Belgium chocolate pudding with ice-cream (v)
\$12

TRIO OF ICE-CREAM

A chef's selection of ice cream and sorbet served with a brandy snap
and drizzled with fresh fruit coulis (v) (g)
\$12

LEMON TART

A tangy lemon tart with chantilly cream (v)
\$12

CHEESE PLATTER

Our chef's selection of cheese. Triple cream brie, a blue cheese and Italian cheese Squacquerone,
served with crackers and fresh or dried fruits
\$18



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