

# Spuntini

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***Antipasto Italiano (( For 2 or more persons ))*** *P/head \$15*

*House Selection of Salumi and Cheese , Mix Grill Vegetables and Marinated Olives*

***Olive e Pane di Casa e Sarde Salate*** *\$11*

*Marinated Warm Olives Homemade Bread and Salted Sicilian Sardines*

***Duetto di Bruschetta*** *\$10*

*One Traditional Tomato and fresh Basil Mix  
One Eggplant Grill Peppers and Ricotta Cheese*

***Fritto di Mare e Terra*** *\$13*

*Fried Local Calamari, Prawns and Mix Vegetable,  
Served on Wild Rocket and Radicchio Salad*

***Focaccia all'Aglio*** *\$11*

*Home Made Pizza Focaccia, Extra Virgin Olive Oil, Garlic,  
Oregano and Rosemary*

***Focaccia della Vecchia*** *\$12*

*Home Made Pizza Focaccia, Extra Virgin Olive Oil, Garlic,  
Chilly, Black Olives, Anchovies, Mozzarella and Mix Herbs*

***Arancini*** *\$14*

*Home Made Baby Arancini stuffed with Pumpkins Zucchini and Taleggio Cheese  
served with Tomato Sauce*

***Rusticini*** *\$14*

*Trio of Home Made Baby Pizza Panini  
One Eggplant and Zucchini  
One Ricotta Cheese and Basil  
One Prosciutto di Parma Rocket Salad and Shaved Parmesan Cheese*

# Insalate e Contorni

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***Rucola e Pere*** *\$8*

*Rocket Salad with Fresh Pears and Parmesan Cheese*

***Italiana*** *\$8*

*Mixed Of Seasonal Italian Salad*

***Side of the Day*** *\$9*

## Paste e Risotti

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***Gnocchi al Gorgonzola Miele e Pere*** **\$24**

House made Gnocchi, light Italian Gorgonzola, Parmesan Cheese, Walnuts and finished with Honey Caramelized Pears and Balsamic Reduction

***Gnocchi al Ragu' della Nonna*** **\$24**

Home made Gnocchi with our famous Beef Ragu' and Gratinated

***Spaghetino Vongole e Bottarga*** **\$26**

Fresh Home Made Spaghetti, Garlic, Chilly, Zucchini Baby Clams and Bottarga

***Risotto Scampi e Asparagi*** **\$26**

Vialone Nano Rice Garlic, Lemon Zest, Scampi, King Prawns, and Asparagus

***Il Raviolone*** **\$26**

Home Made Giant Ravioli filled with Duck Ragu' and served with Aromatic Butter, Crispy Pancetta and Smoked Ricotta Cheese

***Pappardelle al Ragu' di Coniglio*** **\$25**

Large Linguine Pasta with Our Slow Cooked Rabbit Ragu'

## Secondi Piatti

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***Vitellino alla Romana*** **\$34**

Premium grain feed pink Veal Medallion Wrapped w/ St Daniele Prosciutto, Mediterranean Herbs and Served with Sauté' Spinach and Mash Potatoes

***Anatra al Profumo di Bosco*** **\$35**

Slow cooked Duck with Brandy and Wild Berries served with Lemon Chicory and Fire Brace Potatoes

***Stinco d'Agnello alla Palermitana*** **\$35**

Our famous slow cooked Lamb Shank in Tomato Sauce Sicilian style served with Crostini Bread and Truffle Oil

***Cotoletta di Pollo*** **\$28**

Crumbed Chicken Breast Topped with fresh Tomatoes, Mozzarella Cheese, Rocket Salad and Fries

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# Wood Fire Pizza

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***Margherita*** **\$18**

*Herbed Tomato sauce, Bocconcini Mozzarella Oregano & Basil Extra Virgin Olive Oil*

***Traditional Napolitana*** **\$19**

*Tomato Sauce, Bocconcini Mozzarella, Garlic, Anchovies, Black Olives & Oregano*

***San Marco*** **\$25**

*Herbed Tomato Sauce, Bocconcini Mozzarella Hot Salami Roasted Capsicum  
Rocket Salad, Goat Cheese and Extra Virgin Olive Oil*

***San Daniele*** **\$24**

*Herbed Tomato Sauce, Bocconcini Mozzarella, San Daniele Prosciutto  
Rocket Salad Extra Virgin Olive Oil and Shaved Grana Padano*

***Capricciosa*** **\$23**

*Herbed Tomato Sauce, Bocconcini Mozzarella, Ham, Mushroom, Black Olives,  
Oregano Extra Virgin Olive Oil*

***Ortolana*** **\$23**

*Herbed Tomato Sauce, Bocconcini Mozzarella, Roasted Zucchini, Eggplant,  
Peppers Extra Virgin Olive Oil and Fresh Parsley*

***Salami*** **\$22**

*Herbed Tomato Sauce, Bocconcini Mozzarella, Hot Salami,  
Roasted Peppers, Black Olives and Oregano*

***Etna*** **\$25**

*Half Calzone Stuffed with Ricotta Cheese and Spinach  
Half Pizza Tomato Sauce, Bocconcini Mozzarella and San Daniele Prosciutto*

***Porcini*** **\$25**

*Herbed Tomato Sauce, Bocconcini Mozzarella, Porcini Mushrooms, Pancetta,  
Shaved Pecorino Cheese Fresh Tomatoes Truffle Oil and Mix Herbs*

***Zucca*** **\$24**

*Herbed Tomato Sauce, Bocconcini Mozzarella, Roasted Pumpkins and Zucchini  
Italian Sausage and Rosemary*

***Vincent*** **\$26**

*White Base Bocconcini Mozzarella, Gorgonzola and Pecorino Cheese,  
Radicchio Salad, Shaved Grana Padano San Daniele Prosciutto and Preserve Figs*

***Pesto*** **\$24**

*Home Made Pesto Sauce Bocconcini Mozzarella, Roasted Potatoes  
Italian Sausage and Rosemary*

***Gamberone*** **\$25**

*White Garlic Bocconcini Mozzarella, Marinated Kings Prawns, Cherry Tomatoes,  
Capers and Rocket Salad*

***Gluten free available*** **\$5**

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# Dolci

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<b>Profumo d'Arancia</b> <i>Home Made Almond Meal Orange Cake served with Mascarpone Cheese and Sambuca Orange Souce (Gluten Free)</i>	<b>\$12</b>
<b>Tortino Dal Cuore Fondente</b> (15 Minute to be Served) <i>Hot Chocolate Pudding Served with Vanilla Ice Cream and Wild Berrys Souce</i>	<b>\$12</b>
<b>Calzone Nutella</b> <i>Nutella Calzone served with Vanilla Ice Cream</i>	<b>\$11</b>
<b>Cannolo Siciliano</b> <i>Traditional Sicilian Biscuit filled with Ricotta Cream and Dried Fruit</i>	<b>\$11</b>
<b>Gelati Misti</b> <i>3 Scoops Mix Ice Cream and Biscuit</i>	<b>\$12</b>
<b>Sorbetto al Limone e Fragole</b> <i>Lemon Sorbet and fresh Strawberries</i>	<b>\$10</b>
<b>Affogato</b> <i>Black Coffee with Vanilla Ice Cream and side of Frangelico</i>	<b>\$12</b>

# Kids Menu

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<b>Chicken Nuggets</b> <i>Home Made Crumbed Chicken Breast served with Fries</i>	<b>\$12</b>
<b>Pizza Marcherita</b>	<b>\$12</b>
<b>Gnocchi Napoli</b>	<b>\$13</b>
<b>Gelato</b> <i>2 Scoops Vanilla Ice Cream</i>	<b>\$ 8</b>

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