

## **Breads**

## **pane**

**Garlic and herb bread**

9.90

**Garlic and rosemary flatbread** with caramelized onions and marinated olives

10.90

## **Starters**

## **primi**

**Soup of the day**; served with garlic bread

15.90

**Dips platter**; eggplant, chickpea, capsicum and beetroot served with home-made flat bread 15.90

**Italian bruschetta with goat cheese**, tomato and extra virgin olive oil. Served on green leaves and parmesan salad

17.90

**Caprese salad (entrée)**: fresh fior de latte mozzarella, tomato, caramelized onion, black olives

Shaved parmesan, sea salt, fresh basil and extra virgin olive oil

17.90

**Antipasti platter to share**. (5 or 10 items served with home-made pita bread)

25.90/40.90

{Mixed olives, pickled vegetables, grilled chicken, chickpea dip, eggplant dip, tomato salad, lamb polpetta, Bulgarian feta, grilled vegetables, grilled calamari}

## **Gnocchi**

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**Potato gnocchi with traditional Bolognese**

25.90

**Cream base potato gnocchi with mushroom**, caramelized walnuts, parmesan and fresh basil 25.90

**Pan fried bacon and chilli potato gnocchi** with tomato, spinach, black olives and parmesan 25.90

**Slow cooked Ricotta Gnocchi** in rich tomato sugo, béchamel and mozzarella

26.90

**Creamy pan seared beef fillet medallions**, green peas, brandy, beef stock and parmesan sauce 32.90

## **Risotto**

## **risotto**

**Char grilled chicken and bacon risotto** with mushrooms, fresh tomato, spinach, parmesan and fresh basil

28.90

**Roasted pumpkin risotto** with sweet corn, peas, spinach and caramelized onion. Topped with ricotta and fresh basil

27.90

**Italian style marinated artichoke hearts risotto**, fresh peas, tomato, caramelized onion and black olives, topped with parmesan and basil

27.90

**Char grilled prawns risotto** with marinated zucchini, fresh tomato, peas, mint and dill

30.90

## **Pizza**

## **pizza**

### **Traditional Margarita**

*Fior de late, fresh tomato slices, parsley, oregano and basil on our home-made tomato base* 21.90

### **Garlic pizza**

*Garlic, rosemary, parsley, fresh basil, fior de late and extra virgin olive oil on our Bianco base* 21.90

### **Funghi Pizza**

*Mushroom, black olives, chilli, thyme and fresh basil on our home-made tomato base* 23.90

### **Bulgarian Feta Pizza**

*Marinated Bulgarian feta, sliced tomato, fresh rosemary, fior de late, olives, basil and sea salt* 23.90

### **Pollo Pizza**

*Char grilled chicken, roasted eggplant and caramelized onion on our home-made tomato base* 23.90

### **Calabrese Pizza**

*Salami, mozzarella, roasted capsicum and black olives on our home-made tomato base* 23.90

### **Pork Pizza**

*Pork & fennel sausage, black olives, mushroom, chilli and oregano on our home-made tomato base* 23.90

### **Zucca Pizza**

*Roasted pumpkin, caramelized onions, spinach and Fior de late on our home-made tomato base* 23.90

### **Capricciosa Pizza**

*Smoked ham, black olives, mushroom and fresh basil on our home-made tomato base* 23.90

### **Prawn Bianco Pizza**

*Char grilled prawns, zucchini, semi-dried tomatoes, garlic, chilli and lemon* 25.90

### **Classic Italian Meatball Pizza**

*Meatballs, Roma tomato, béchamel, fior de late and pesto* 25.90

### **Tasmanian salmon pizza (bianco)**

*Artichoke hearts, caramelized onions, fior de latte, fresh Roquette, dill, lemon and pesto* 25.90

## **MAINS**

**350g Black Angus sirloin steak** (Grain fed, char grilled), with rosemary roast potato, roquette, parmesan and Red Wine sauce 42.90

**Chicken Breast Steak** (Char grilled). Served with chickpea dip and potatoes, grilled eggplant and balsamic sauce 32.90

**Fillet of Barramundi.** Served with grilled vegetables, semi-dry tomato, Kalamata olives and white wine sauce 32.90

## **Salads**

## **insalta**

**Cold char grilled chicken and Bulgarian feta** on a bed of cos lettuce, grilled pumpkin, roasted capsicum and semi-dried tomatoes; finished with balsamic and seeded-mustard dressing. 26.90

**Char grilled calamari and prawns** marinated with chilli, garlic and lemon; served on a bed of mixed leaves, tomato and olives. Finished with fresh dill and parmesan-herb dressing 29.90

**Goats cheese** with caramelized walnuts on a bed of mixed leaves, tomato and grilled sweet pumpkin. Finished with sweet fig vino cotto and balsamic dressing 26.90

**Saporitalia Salad;** Char grilled skewers of scotch fillet on a bed of mixed leaves, zucchini, roasted capsicum, beetroot, tomato, olives and caramelized onion. Topped with pomegranate molasses. 29.90

**Pan fried Tasmanian salmon** on a bed of mixed lettuce, grilled vegetables, tomato, peas and black olives. Finished with our home-made saffron-shallot dressing 29.90

## **Pasta**

## **pasta**

### **Fettuccine Mushroom**

Fettuccine with creamy mushroom and garlic sauce; served with fresh basil and parmesan 25.90

### **Fettuccine Tomato Garlic**

Fettuccine with fresh tomato, garlic and basil; in our home made tomato sugo 25.90

### **Spaghetti Meatballs**

Spaghetti with authentic Italian meatballs in a home-made tomato sugo with eggplant and a touch of pesto 27.90

### **Spaghetti Amatriciana**

Pan fried bacon, garlic and fresh chilli in our home-made tomato sugo. Topped with fresh basil and parmesan 25.90

### **Linguine Prawns**

Linguine with pan fried prawns, garlic, chilli, baby spinach and fresh basil in an olive oil base 29.90

### **Traditional meat Lasagne**

With tomato sugo, béchamel and melted mozzarella 26.90

### **Spaghetti Barramundi**

*Spaghetti with char grilled Barramundi, roasted fennel, spinach in our home-made tomato sugo. Topped with fresh dill, basil and lemon* 29.90

### **Spaghetti Carbonara**

*Cooked in the traditionally way; pan fried bacon in a cream sauce tossed with egg. Finished with fresh parsley and parmesan* 26.90

### **Fettuccine Pork & Fennel**

*Fettuccine tossed with pork & fennel sausage, mushrooms, olives, and garlic in our home made tomato sugo* 26.90

### **Linguine Salmon**

*Linguine with pan-fried Tasmanian Salmon, roasted capsicum and baby spinach in an olive oil and white wine reduction base. Finished with fresh dill* 29.90

### **Linguine Chicken**

*Linguine chicken with chilli, garlic, black olives, capers, semi-dried tomatoes and baby spinach in our home made tomato sugo base* 26.90

### **Ravioli**

*Vegetarian Italian ravioli filled with roasted capsicum, eggplant and sundried tomatoes in our home made tomato sugo, pesto, olives and capsicum. Topped with goats cheese and fresh basil* 27.90

### **Spaghetti Chilli Garlic**

*Spaghetti chilli garlic with baby spinach, peas and Bulgarian feta in an olive oil base* 26.90

### **Spaghetti Prawns**

*Spaghetti pan-fried prawns with fresh chilli, garlic, roasted capsicum, baby spinach and spring onion in our home made tomato sugo base. Finished with fresh dill and extra virgin olive oil* 29.90

### **Linguine alla Puttanesca**

*Tomato sugo, anchovies' fillets, chilli, black olives, capers, garlic and fresh basil* 26.90

## **Kids menu**

## **bambini**

*Spaghetti with napolitana sauce and parmesan* 15.90

*Kid's spaghetti with Bolognese* 15.90

*Spaghetti with creamy butter sauce and parmesan* 15.90

*Home-made chicken nuggets served with chips and tomato sauce* 15.90

## **Desserts**

<i>Warm chocolate and walnut tort, served with vanilla ice cream</i>	<i>15.00</i>
<i>Warm apple and walnut cake with cream cheese and cinnamon topping. Served with vanilla ice cream</i>	<i>15.00</i>
<i>Home-made vanilla Panacotta with sweet passionfruit coulis and pomegranate molasses. Topped with caramelized walnuts</i>	<i>15.00</i>
<i>Flour less Gluten Free Almond Marzipan cake topped with sliced almonds, served with vanilla ice cream</i>	<i>15.00</i>
<i>Warm white chocolate mud cake, topped with walnuts, served with vanilla ice cream</i>	<i>15.00</i>
<i>Carmel cheese cake. Served with vanilla ice-cream, figs, date sauce</i>	<i>15.00</i>
<i>Afforgato: vanilla ice cream with a shot of espresso and a shot of amaretto</i>	<i>15.00</i>