

Mains

MEDITERRANEAN SALAD \$13.50

Mixed mesculin with Spanish onion, sun-dried tomato, roasted red peppers & kalamata olives with a balsamic dressing

Add chicken \$4.00 add beef \$5.00 add prawns \$6.00

SALT AND PEPPER SQUID \$17.50

Pineapple cut calamari lightly dusted in seasoned flour atop refreshing cos lettuce salad with a side of lemon wedges and garlic aioli.

Prawns instead add \$3.00 add avocado \$3.00

PASTA

ENTREE

MAIN

PASTA OF THE DAY - *please refer to specials board*

SPAGHETTI MARINARA \$15.50 \$21.90

A combination of seafood combined with garlic & Italian herbs with a hint of chilli in our own tomato sauce

SEAFOOD LINGUINI \$16.00 \$22.00

Prawns, scallops, calamari & mussels pan tossed in olive oil

GNOCCHI NAPOLITANA \$12.90 \$15.90

Our own homemade tomato sauce of peeled roma tomatoes combined with onion, garlic & fresh basil with basil pesto - finished with shaved parmesan

TORTELLINI CARBONARA \$14.90 \$17.90

Sliced pancetta cooked with onion & garlic in cream finished with egg & parmesan cheese

TAGLIATELLE BOLOGNESE \$13.90 \$16.90

Ragu style meat sauce - slow cooked lean minced meat & onions in tomato sauce

LASAGNA \$16.50

Fresh pasta sheets layered with meat sauce & mozzarella then oven baked

TAGLIATELLE FUNGHI (V) \$12.50 \$16.50

Pan tossed button mushrooms cooked in cream

RISOTTO

RISOTTO OF THE DAY - *please refer to specials board*

SEAFOOD RISOTTO \$21.50

A combination of seafood seasoned with garlic & Italian herbs with Arborio rice - cooked in a white wine & seafood stock with a hint of chilli

VEGETARIAN RISOTTO- (V) (G) \$12.90 \$15.90

A selection of seasonal vegetables tossed through Arborio rice in a tomato and vegetable stock, finished with parmesan shavings

POULTRY

CHICKEN SCHNITZEL \$17.90

Chicken breast fillet coated in seasoned breadcrumbs & cooked golden

CHICKEN PARMIGIANA \$21.90

Chicken breast fillet coated in seasoned breadcrumbs cooked golden & topped with our own bruschetta mix, sliced ham & mozzarella cheese

Add egg \$3.00 add bacon \$2.00