




ANTIPASTI - STARTERS - SALADS

- Pane di pizza**  Italian flat-bread, pesto, cherry tomato, fresh basil
- Pane di pizza**  Italian flat-bread, garlic, fresh basil, cherry tomato, mozzarella
- Burrata fresca**   Fresh burrata cheese on marinated tomato
- Insalata di rucola**  Salad of rucola, semi-dried tomato, walnut, truffle balsamico
- Insalata di cesare** Caesar salad, Italian pancetta, Scottish salmon

- Insalata mediterranea**  Mediterranean salad green leaves, artichoke, olives, mozzarella

- Insalata di mare** Seafood salad, wild fennel, basil pesto

- Insalata di rucola con salsiccia**  Grilled Italian sausage, fresh rocket, dried tomato, pine nut

- Calamari fritti** Crumbed calamari, rucola, caper butter sauce

- Carpaccio di manzo** Raw beef carpaccio, pine nuts, olive oil, rocket leaves, parmesan

- Prosciutto di Parma** Parma ham, melon


- Salmone affumicato** Scottish smoked salmon, grilled artichoke, caper berries

- Cozze e vongole all'arrabbiata** Mussels and clams in spicy tomato sauce, garlic grissini


- Antipasto misto**   Assorted selections of Italian cold cuts, vegetables and cheeses

LE ZUPPE - SOUPS

- Minestrone**  Rustic minestrone with borlotti beans

- Crema di zucca**  Pumpkin soup, roasted almond, extra virgin olive oil

LA PASTA - PASTAS S / L

- Penne arrabbiata**  Penne with tomato sauce, garlic, chilli

- Penne al salmone** Penne with fresh salmon, tomato sauce, ricotta cheese

- Spaghetti aglio & olio**  Spaghetti with garlic, olive oil, chili

- Spaghetti napoletana**  Spaghetti with tomato sauce, basil

- Spaghetti Carbonara** Spaghetti with bacon, egg, parmesan


- Spaghetti alle vongole** Spaghetti vongole, fresh clams, cherry tomatoes, white wine sauce

- Bucatini Amatriciana** Spaghetti tubes, spiced tomato sauce, smoked pork cheek


PASTA FRESCA – HOME-MADE PASTAS S / L

- Fettuccine nere ai sapori di mare** House-made squid ink fettuccine, local seafood, sun-dried tomato sauce


- Prego fettuccine o lasagna alla Bolognese** Prego's famous fettuccine OR lasagna Bolognese

- Fettuccine al pesto, pinoli, mascarpone**  Fettuccine pesto, mascarpone, pine nuts

- Pici**  Tuscan hand rolled pici pasta, Chianti wine beef ragu, pecorino


- Pappardelle allo zafferano,ragu di agnello, funghi porcini**  Saffron pappardelle, roasted lamb ragu, porcini mushrooms


- Ravioli ricotta e spinaci**  Folded ravioli filled with ricotta & spinach, butter sage sauce

- Gnocchi al pesto gorgonzola e spinaci freschi**  Home-made potato gnocchi, pesto, fresh spinach, gorgonzola cheese

I RISOTTI - ITALIAN RISOTTOS S / L

- Risotto taleggio e tartufo**   Risotto, black truffle, Taleggio


- Risotto gamberi**  Risotto prawn, roasted cherry tomato

- Risotto ai formaggi**  Risotto four cheeses - taleggio, gorgonzola, parmesan, mozzarella

- Risotto alla Milanese con piselli** Risotto Milanese – saffron, parmesan green peas


CARNE E PESCE - MEAT & FISH


- Tagliata di angus** Tagliata of Angus beef sirloin, grilled polenta, roasted sweet peppers

- Filetto di manzo**  Grilled Australian beef tenderloin, sautéed asparagus, truffle taleggio sauce

- Costolette di agnello** Oven baked NZ lamb chops, fresh herbs, sautéed spinach, grilled tomato

- Pollo ripieno** Roasted chicken roulade filled with spinach & smoked scamorza cheese, mustard mash

- Saltimbocca**  Veal Saltimbocca, parma ham, fresh sage, eggplant caponata


- Grigliata di pesce**  Grilled seafood platter, lemon thyme, rosemary garlic potatoes


- Filetti di spigola** Pan-roasted sea bass fillet, pumpkin mash, butter caper-berry sauce

- Aragostelle**  Grilled slipper lobster, garlic chili pesto linguine, parmesan basket

- Salmone grigliato** Baked salmon fillet, baby spinach, lemon cream reduction



LE PIZZE - PIZZAS S / L

- Margherita**  tomato sauce, mozzarella, basil


- Pugliese**  tomato sauce, mozzarella, roasted onion, cherry tomato

- Romana** tomato sauce, mozzarella, capers, anchovies, black olives

- Frutti di mare** Seafood, tomato sauce, mozzarella,

- Pizza formaggi**   Tomato sauce, mozzarella, taleggio, scamorza, gorgonzola

- Occhio di bue** Tomato sauce, mozzarella, cooked ham, egg

- Diavola**  Tomato sauce, mozzarella, spicy salami, fresh chili

- Carbonara** White sauce, mozzarella, taleggio, egg, pancetta, parmesan

- Tonno** Tomato sauce, mozzarella, tuna, onion

- Prosciutto funghi** Tomato sauce, mozzarella, cooked ham, sautéed mushrooms

- Prosciutto crudo e rucola**  Tomato sauce, mozzarella, Parma ham, parmesan, rucola

- Gorgonzola e pere**   Tomato sauce, mozzarella, gorgonzola, pears

- Salmone** Tomato sauce, mozzarella, smoked salmon, asparagus

- Napoletana** Tomato sauce, mozzarella, anchovies

- Capricciosa** Tomato sauce, mozzarella, ham, sautéed mushrooms, artichoke, black olives

- Tropicale** Tomato sauce, mozzarella, pineapple, cooked ham, bell pepper

- Calzone** Folded pizza with tomato sauce, mozzarella, cooked ham, sautéed mushrooms

BUILD YOUR OWN PIZZA

Choose a sauce and 4 toppings

Sauces: classic tomato sauce / spicy tomato sauce / white cream sauce / pesto-tomato sauce / olive oil

Meats: Parma ham / cooked ham / grilled chicken / Italian sausage / spicy salami / mortadella / bacon

Seafood: smoked salmon / anchovies / shrimps / grilled squid / tuna

Vegetables: artichokes / arugula / bell peppers / cherry tomatoes / garlic / fresh basil / mushrooms / olives / pineapple / roasted onion / spinach / zucchini /eggplant/ asparagus / sun-dried tomato / capers


Cheese: mozzarella / gorgonzola / taleggio / scamorza / parmesan / pecorino / ricotta

CONTORNI – SIDES


- Polenta e gorgonzola**  Creamy polenta with gorgonzola

- Spinaci e Scamorza fusa**  Baked spinach with scamorza cheese

- Parmigiana di melanzane**  Eggplant parmigiana

- Verdure miste marinate**  Marinated grilled vegetables

- Broccoli e parmigiano**  Sautéed broccoli, toasted almonds, parmesan

- Crema di patate e tartufo nero**  Black truffle mash

I DOLCI - DESSERTS


- Panna cotta** Panna cotta orange flavored

- Crema di cocco, frutti di bosco** Coconut mousse, forest berries

- Il Tiramisu**  Chef's tiramisu

- Crostata di mele** Oven baked apple pie, vanilla ice cream

- Semifreddo al cappuccino, salsa al cioccolato** Cappuccino parfait, chocolate sauce

- Affogato**  Espresso, amaretto, fior di latte ice cream

- Gelati** Homemade ice creams

Gluten free menu Available