

restaurant**bar**pizzeria



cucina | **05**

food menu



starters

bread

bruschetta

oven baked bread topped with diced tomato, parmesan shavings & basil

5.9

garlic/herb

oven baked bread with your choice of garlic or herb butter

3.9

peperonata

oven baked bread with a ricotta cheese spread topped with roasted capsicum

6.9

funghi

oven baked bread with wild mushroom

6.9

pizza crusts

herb pizza

9.9

garlic pizza

9.9

crust pizza with dipping sauce

12.9

garlic & mozzarella pizza

12.9

bruschetta pizza

12.9

stuzzichini

sautéed black olives with a hint of chilli

9.9

white sicilian anchovies under extra virgin olive oil

8.9

golden whitebait fritters

8.9

sautéed mushrooms

8.9

italian home made meatball

8.9

mild salami di casa

8.9

**bread with extra virgin olive oil & balsamic \$1.50 per person*

antipasti

zuppa di giorno

soup of the day

12.9

parmigiana di melanzane

eggplant layered with parmesan, bocconcini, tomato and basil

15.9

calamari fritti

tender local calamari rings golden fried & served with aioli sauce

16.9

haloumi stack

haloumi cheese layered with grilled eggplant, zucchini & capsicum

16.9

gamberoni con asparagi

fresh asparagus served with grilled king prawns & cocktail sauce

18.9

pepata di cozze

mussels tossed in chilli & garlic cooked in a napoletana sauce

16.9

carpaccio di manzo

thinly slice eye fillet served with rocket salad and shaved parmigiano with extra virgin olive oil

16.9

bufala mozzarella

buffalo mozzarella served with san daniele prosciutto & fresh tomato

19.9

antipasto

our selection of cured meats, marinated vegetables & cheese

21.9

antipasto di mare

a selection of our king prawns, calamari, whitebait & mussels (recommended for two)

48.9

gamberetti all`aglio

prawns tossed in garlic, cooked in a napoletana sauce

17.9

pasta & risotto

spaghetti con polpette <i>spaghetti cooked with small veal meatballs & napoletana sauce</i>	(e) 17.9 (m) 20.9
spaghetti ai frutti di mare <i>spaghetti tossed with fresh seafood, garlic, chilli & cooked in napoletana sauce</i>	(e) 21.9 (m) 24.9
spaghetti alle vongole <i>spaghetti tossed with vongole, garlic, chilli & oil</i>	(e) 18.9 (m) 21.9
fettucine alla boscaiola <i>fettucine with sauteed mushroom & bacon cooked in a cream sauce</i>	(e) 17.9 (m) 20.9
casareccie al brasato di manzo <i>casareccie with braised beef and peas in a napoletana sauce</i>	(e) 17.9 (m) 20.9
gnocchi alla gorgonzola <i>gnocchi with gorgonzola cheese & cream sauce</i>	(e) 18.9 (m) 21.9
gnocchi al granchio <i>gnocchi with blue swimmer crab meat cooked in a napoletana sauce</i>	(e) 19.9 (m) 22.9
penne con salsicce & ricotta. <i>penne with italian sausage cooked in napoletana sauce layered with ricotta.</i>	(e) 17.9 (m) 20.9
penne alla siciliana <i>penne with eggplant, bocconcini cheese & basil</i>	(e) 17.9 (m) 20.9
penne al pollo <i>penne with chicken, peas and sun dried tomatoes cooked in cream</i>	(e) 17.9 (m) 20.9
linguine con aragosta e gamberi <i>linguine with half a lobster & prawns in a napoletana sauce & touch of cream</i>	32.9
risotto alla pescatora <i>italian arborio rice with fresh seafood, garlic, chilli in napoletana</i>	24.9
risotto ai funghi <i>italian arborio rice with mixed wild mushroom cooked in stock & a touch of cream & parmesan</i>	19.9
ravioli di zucca <i>pumpkin ravioli with butter & sage</i>	(m) 22.9

secondi

pesce

barramundi

oven baked wild barramundi served with peperonata

29.9

cacciucco

a selection of fresh seafood tossed in garlic & chilli, slow cooked in a tomato based sauce served with baked bread

35.9

filetto di salmone

pan fried atlantic salmon served with beans, tomato & aioli

29.9

grigliata mista di pesce per due

seafood platter recommended for 2 (whole lobster mornay, calamari fritters, grilled king prawns, mussels, lemon sole, octopus, blue swimmer crab & fresh fish of the day) in a bed of chips

139.9

carne

(all main served with mash potato & seasonal vegetable)

vitello ai funghi

thin slices of veal with mushrooms sauce

25.9

vitello saltimbocca

thin slices of veal with prosciutto and sage in white wine sauce

26.9

polpette fatte in casa

home made veal meatball in a napoletana sauce

26.9

filetto di manzo al pepe

220g eye fillet with pepper sauce

28.9

pollo

chicken kiev stuffed with ham & bocconcini with a light mushroom sauce

26.9

costolette di agnello

oven baked rack of lamb with rosemary jus

29.9

wagyu

tender wagyu beef served with rocket and balsamic reduction

38.9

costata di manzo

char grilled rib-eye served with a cherry tomato & onion

33.9

sides & salads

insalata di rucola

rocket leaves tossed with parmesan shavings, balsamic & extra virgin olive oil

12.9

insalata mista

mixed leaves with tomato, cucumber, onion and olives with balsamic & olive oil

9.9

insalata caprese

tomato, bocconcini and basil with olive oil & balsamic

14.9

insalata di radicchio e finocchio

radicchio and fennel with balsamic & extra virgin olive oil

12.9

caesar salad

cos lettuce tossed in homemade caesar dressing with crispy pancetta, boiled egg & oven baked croutons

14.9

extra \$4 with chicken

sides

baked potatoes

6.9

sautéed beans

6.9

asparagus with parmesan shavings

6.9

steamed vegetables

6.9

garlic spinach

6.9

mash potato

6.9

shoe string chips

5.9

pizzas

margherita

tomato, fior di latte mozzarella & basil.

16.9

napoletana

tomato, fior di latte mozzarella, anchovies & olives.

17.9

calabrese

tomato, fior di latte mozzarella, salami, caramelized onions, ricotta & chilli.

18.9

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tomato, bufala mozzarella, prosciutto crudo, rucola, parmesan flakes & extra virgn olive oil

25.9

capriciosa

tomato, fior di latte mozzarella, ham, mushrooms, artichokes & olives.

18.9

caprese

sliced roma tomatoes, bocconcini, basil & extra virgin olive oil.

18.9

marinara

tomato, fior di latte mozzarella, octopus, calamari, prawns, mussels & garlic..

24.9

vegeteriana

tomato fior di latte mozzarella, mushrooms, caramelized onions, braised capsicum & olives.

18.9

salsicce

tomato fior di latte mozzarella, italian sausage, braised capsicum & olives.

18.9

angelo

tomato fior di latte mozzarella, salami, ham, mushroom, caramelized onion, capsicum & olives.

20.9

hawaiian

tomato, fior di latte mozzarella, ham & pineapple.

18.9

calzone

closed pizza with tomato, fior di latte mozzarella, salami & braised capsicum.

19.9

gourmet pizzas

genova

pesto base, provolone cheese, chicken breast mushroom, onion & pine nuts

22.9

sicilia

eggplant, sundries tomatoes, mushroom, artichokes, fresh tomatoes, olives with mild chillies

20.9

meat lovers

italian sauvages, ham, salami, bacon and olives

21.9

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CUCINA **105**



desserts

dolci

zabaglione <i>classic italian zabaglione consisting of eggs yolks, sugar and marsala liqueur beaten until thick</i>	12.9
crepelle al fragole <i>crepes filled with cream & mascarpone served with strawberries coulis</i>	11.9
crème brulee <i>apple crème brulee served with almond biscotti</i>	11.9
tiramisu <i>layers of sweet biscotti with a mascarpone cream</i>	12.9
baked ricotta cheese cake <i>baked ricotta cheese cake served with vanilla bean gelato</i>	11.9
panna cotta ai lamponi <i>vanilla panna cotta served with rasberry sauce</i>	11.9
banana tart <i>sweet short pastry tart filled with vanilla custard & caramelized banana topped with vanilla bean gelato & a caramel sauce</i>	11.9
terrina di cioccolato <i>chocolate mousse served with vanilla custard</i>	11.9
nutella pizza <i>pizza base, baked with nutella & served with vanilla bean gelato</i>	16.9
gelato <i>3 scoops of gelato selection are: chocolate, strawberry, hazelnut, lemon & vanilla bean</i>	10.9
formaggi misti <i>cheese plate served w seasonal fruit</i>	21.0

coffee & teas

short black	3.0
macchiato	3.5
long black	4.0
flat white	4.0
cappuccino	4.0
café latte	4.0
mocha	4.5
hot chocolate	4.0
caramel latte	4.5
assorted teas	4.0

dessert wine

2008 **margan botrytis semillon** hunter valley nsw **45.0**
*quince and pineapple characters, with citrus overtones. rich and
luscious flavours finishing long and clean with fresh citrus acidity*

fortifieds

penfolds club port **6.0**
galway pipe port **7.0**
pedro ximinez sherry spain **10.0**

aperitif

sambucca white & black, **7.0**
limoncello, grappa, averna, cynar **8.0**
montenegro **10.0**

cognac

hennessy vs, courvoisier vs **9.0**
remy martin vsop **12.0**
courvoisier xo **19.0**