



Starters

Minestrone Soup – Mama's vegetable soup	\$18
Vegetable Medley – Vegetables in Napoli sauce.....	\$18
Prawn cocktail – Shrimp prawns in cocktail sauce.....	\$20
Calamari – Crumbed & served with salad	\$26
Four Cheese Arancini	\$16
Pea & Mushroom Arancini	\$16
Garlic Prawns	\$26

Sides

Garlic Bread // Herb Bread	\$4
Garlic Pizza // Herb Pizza.....	\$22
Bruschetta Pizza Bread	\$22
Italian Salad.....	\$18
Bowl Of Fries	\$8

Pizza

Regular 11 inch / Large 13 inch (Large pizza's \$4+) (Gluten Free Pizza \$4+)

Margherita – Cheese, tomato & herbs	\$24
Napolitana – Cheese, anchovies & olives.....	\$24
Ham & pineapple – Cheese, ham & pineapple	\$24
Mexicana – Cheese, capsicum, pepperoni & chilli	\$24
Australiana – Cheese, ham & egg.....	\$24
Vegetarian – Cheese, mushrooms, capsicum, onions & olives.....	\$24
Capricciosa – Cheese, ham, mushrooms & olives	\$26
Siciliana – Cheese, anchovies, onions, garlic & tobasco sauce.....	\$26
Marinara – Cheese, prawns, octopus, scallops, mussels & anchovies	\$28
Meat Lovers – Cheese, ground beef, pepperoni, ham & cabanossi.....	\$28
BBQ Chicken – Cheese, chicken, onion, mushroom & BBQ sauce.....	\$28
Venezia – Cheese, grilled eggplant, mushroom, char grilled pepper's & Pesto oil	\$28
Roma – Cheese, artichoke, olives & grilled eggplant.....	\$28
Gambero – Cheese, garlic, king prawns & pesto oil.....	\$28
Ezzelino's Supreme – Cheese, mushroom, capsicum,	\$28
onions, pepperoni, cabanossi, ham & olives	

Pasta

Spaghetti – Penne – Fettucine – Beef Tortellini – Potato Gnocchi

Lasagna – Bolognese sauce between layers of pasta	\$24
Aglio & Olio – Olive oil, garlic and dried chilli.....	\$26
Al Pesto – Basil pesto, pine nuts & cream sauce	\$28
Amatriciana – Bacon, Onion & chilli in Napoli sauce.....	\$28
Boscaiola – Ham, mushroom & cream sauce.....	\$28
Vegetarian – Fresh mixed vegetables in Napoli sauce.....	\$28
Alfredo – Bacon, parmesan cheese & cream sauce.....	\$28
Arrabbiata – Basil pesto, chilli & garlic in Napoli sauce	\$28
Funghi – Mushrooms & cream sauce.....	\$28
Carbonara – Bacon, egg & cream sauce.....	\$28
Bolognese – Traditional juicy meat sauce	\$28
Gorgonzola – Gorgonzola blue cheese & cream sauce.....	\$28
Pingara – Bacon, mushroom, onion, capsicum & chilli in pink sauce	\$28
Larnakana – Chicken, mushroom, peppercorn & cream sauce.....	\$28
Marinara – Mixed seafood in spicy Napoli sauce	\$30
Chilli King Prawns – King prawns in spicy Napoli sauce.....	\$30





Our Meat and Poultry are grass-fed and free-range, ensuring the highest quality.
All Veal, Steak and Chicken dishes are served with vegetables and potatoes.

Veal

Scallopini Vino Bianco - Tender veal with mushroom in a white wine cream sauce	\$38
Boscaiola - Topped with ham & mushroom in cream sauce.....	\$38
Schnitzel - Traditionally crumbed & golden fried.....	\$38
Parmigiana - Eggplant & veal baked in the oven with Napoli & mozzarella	\$40

Chicken

Boscicola - Ham & mushroom in cream sauce	\$36
Schnitzel & Mango - Crumbed chicken breast, juicy sweet mangoes & cream sauce.....	\$36
Parmigiana - Eggplant & tender chicken breast baked in the oven.....	\$38
topped with Napoli sauce & mozzarella cheese	
Schnitzel Pizzaiola - Crumbed & golden fried chicken breast topped.....	\$38
with mozzarella cheese & Napoli sauce & baked in the oven	

Steak

Pepper - Green peppercorn, Worcestershire & cream sauce	\$41
Mushroom - Mushroom, Worcestershire & cream sauce	\$41
Dianne - Garlic, Worcestershire & cream sauce.....	\$41
Mexicana - Roast capsicum & onion in spicy Napoli sauce.....	\$41
Pizzaiola - Topped with mozzarella cheese & Napoli sauce	\$41

Seafood

Calamari - Crumbed golden rings served with tartare sauce & salad	\$41
Prawn Cutlets - Fresh king prawns crumbed & served on a bed of salad.....	\$41
Spicy King Prawns - King prawns with fresh vegetables in chilli & Napoli sauce	\$41

Beverages

COLD DRINKS

Coke	\$4
Coke No Sugar	\$4
Lemonade	\$4
Lemon Squash	\$4
Lemon, Lime & Bitters	\$5
Chinotto	\$5
Sparkling Mineral Water	\$8
Apple Juice//Orange Juice	\$5

HOT DRINKS

White//Black Coffee	\$4
Cappucino	\$4
Espresso	\$4
Mocha	\$5
Latte	\$5
Affogato	\$6 + Liqueur (\$5)
Tea	\$4
Hot Chocolate	\$5

ALCOHOLIC DRINKS (see wine list)

Espresso Martini
Aperol Spritz
Negroni
Campari
Prosecco
Apple Cider
Spirits
Cocktails

Home made desserts

Tiramisu	\$16	Crème Brulee	\$14	Belgian Waffle w/ salted caramel & Vanilla Ice Cream	\$16
Nutella Pizza	\$18	Gelato menu available	- refer to staff		

All meals are cooked to order, certain meals take longer to prepare, we appreciate your patience.

Gluten Free options available, refer to staff.

Corkage \$4 per person. Minimum order \$20 per person. Public Holiday surcharge 10%. No split bills.

