



MENU



ENTREES SHARED PLATES SIDES

- Fresh Bread & Oil** with Salute extra virgin olive oil & balsamic (per slice) **2.5**
- Bruschetta** (V) garlic bread topped with marinated tomato, rocket, parmesan & Salute extra virgin olive oil **18.9**
- Garlic Bread** 6 slices **11.9**
- Minestrone Soup** (V, can be GF) classic vegetable soup with toast **15.9**
- Antipasto** (can be GF) a plate to share of House Made & Local Produce with toast **29.9**
- Kalamata Olives** (V, can be GF) cooked in tomato sugo, sage, chilli & garlic, with toast **16.9**
- Herbed Crepes** (V) a spinach & ricotta filled crepe, with pumpkin, spiced seeds & burnt butter sage sauce **19.9**
- Mixed Vegetables** (V,GF) seasonal fresh vegetables tossed in butter **12.9**
- Deep fried Potatoes** (V) tossed in rosemary, salt & garlic **12.9**
- Rocket Pear & Parmesan Salad** (V,GF) a side salad with balsamic dressing **12.9**
- Green Salad** (V,GF) a side salad of radicchio, butter lettuce & tomato with a sherry vinaigrette **12.9**

MAIN

- Fish of the Day** (GF) fresh fish pan fried with roast vegetables, olive oil tuile & lemon sauce **30.9**
- Coq au Vin** (GF) chicken braised with onions, speck, mushroom & thyme **29.9**
- Saltimbocca** (GF) pan fried baby veal with prosciutto & sage in a white wine butter sauce, vegetables & potato mash **30.9**
- Pollo Parmigiana** crumbed chicken breast with vegetables & potato mash **29.9**

DESSERT

- Lemon Tart** shortbread ice cream, lemon curd, topped with tuile & lemon balm **14.9**
- Tiramisù** traditional Italian coffee & liqueur dessert **14.9**
- Chocolate Jaffa Mousse** (GF) topped with honey comb & berries **14.9**
- Italian Trifle** layered with chocolate & vanilla patissiere, sponge fingers & berries **14.9**
- Children's Vanilla Ice cream** chocolate topping and sprinkles if desired **7.9**

RISOTTO

Risotto con Pollo (GF) chicken breast, mushrooms, spring onion & fresh herbs **21.9 27.9**

Risotto al Pesce (GF) mixed seafood, spring onion, garlic & fish stock **22.9 28.9**

Risotto alla Verdura (V,GF) seasonal fresh vegetables & basil in a vegetable stock **20.9 26.9**

PASTA

Spaghetti Mollica fish pieces, olive oil, garlic, chilli, parmesan & anchovies **21.9 27.9**

Spaghetti Bolognese rich meat sauce **19.9 25.9**

Spaghetti Marinara fresh seafood, garlic & napoli **22.9 28.9**

Spaghetti Alio e Olio (V) a traditional sauce of garlic, chilli, parsley & Salute extra virgin olive oil **19.9 25.9**

Spaghetti Napoli (V) napoli sauce finished with butter parmesan & fresh basil **18.9 24.9**

Fettuccine Carbonara bacon, spring onion, cracked pepper & creamy sauce **21.9 27.9**

Fettuccine al Pollo e Funghi chicken cream & mushrooms **21.9 27.9**

Fettuccine Valentino chicken, avocado, spring onion, cracked pepper, napoli & a touch of cream **21.9 27.9**

Fettuccine Salmone smoked salmon, green peppercorns & cherry tomatoes in a cream base **21.9 27.9**

Penne Contessa pan fried chicken with snow peas, cherry tomato & cracked pepper in a light white wine cream sauce **21.9 27.9**

Penne Amatriciana bacon, garlic, chilli, spring onion & napoli **20.9 26.9**

Penne Puttanesca olives, capers, anchovies, chilli, spring onion & napoli **21.9 27.9**

Penne Calabrese salami, bacon, spring onions, olives, chilli & napoli **21.9 27.9**

Penne alla Verdura (V) pan fried vegetables, napoli & parmesan **20.9 26.9**

Gnocchi Quattro Formaggi (V) house made gnocchi, four cheeses & cream **22.9 28.9**

Pasta Misto

A Platter of any 3 Pastas &/or Risottos of your choice, to share for 2 people **49.9**

Gluten Free Pasta extra **\$4.00** per serve

Children's Pasta or Risotto your choice of all above (under 12 years) **11.9**



15% SURCHARGE ON PUBLIC HOLIDAYS * PRICES AND MENU SUBJECT TO CHANGE