

STARTERS

Garlic Bread (6 per serve)	7
Garlic & Cheese Pizza (GFO)	14
Bowl of Fries	6
Bruschetta (2 per serve) (GFO) Toasted artisan bread topped with tomato, garlic, fresh basil, drizzled with olive oil and balsamic glaze	7
Garlic Mushrooms (GFO) Sautéed in a white wine garlic butter with fresh herbs, served with wood-fired bread	18
BBQ Octopus (Entrée) (GF)	22
Marinated and chargrilled with garlic, olive oil, chilli, parsley and lemon, served with garlic aioli	
Bolognese Arancini (2 per serve) Crispy fried arborio rice balls filled with slow cooked Bolognese, peas and mozzarella	12
Calamari Fritti (Entrée) (GFO) Lightly floured and deep fried, served with garlic aioli and lemon	20
Prawn Cutlets ★ Golden fried crispy crumbed tiger prawns, served with garlic aioli and lemon	20

SALADS

Italian Salad (GF) Mixed leaves, tomatoes, cucumber, Spanish onion, olive oil and vinaigrette	12
Rocket & Parmesan Salad (GF) Wild rocket, tossed with fresh pear and shaved parmesan, finished with extra virgin olive oil and balsamic glaze	16
Caprese Salad (GF) Fresh tomato, basil, oregano, olive oil and creamy burrata served with wood fired bread	16
Prosciutto, Rocket & Parmesan Salad (GF) ★ Wild rocket tossed with prosciutto, fresh pear, shaved parmesan, finished with olive oil and balsamic glaze	20

KIDS MENU

Chicken Nuggets & Chips	}
Chicken Schnitzel & Chips	
Rigatoni Napoletana (GFO)	
Spaghetti Bolognese (GFO)	
Calamari & Chips	
Fish & Chips	
Kids Cheeseburger Grilled beef patty with melted cheese and tomato sauce on a soft bun. Served with chips	}
Ham & Pineapple Pizza (GFO)	
Milkshake Vanilla Strawberry Chocolate Caramel	

CUCINAMIA

PIZZAS

PIZZA ROSSA - TOMATO BASE	
Margherita (GFO) Mozzarella, basil and olive oil	20
Napoletana (GFO) Anchovies, olives, oregano and mozzarella	20
Siciliana (GFO) Eggplant, chilli, basil, salted ricotta and mozzarella	20
Capricciosa (GFO) Ham, mushroom, olives, basil and mozzarella	26
Diavola (GFO) Hot salami, capsicum, Spanish onion, parsley and mozzarella	26
Gamberi (GFO) Prawns, cherry tomatoes, Spanish onion, garlic, parsley and mozzarella	29
Vegetarian (GFO) Mushrooms, capsicum, baby spinach, Spanish onion, olives, parsley and mozzarella	24
Mushroom (GFO) Mushroom, olives, garlic, chilli, basil and mozzarella	24
Carnivora (GFO) Ham, hot salami, cabanossi, sausage, basil and mozzarella	29
PIZZA BIANCA - WHITE BASE	
Mortadella & Creamy Burrata (GFO) ★ Creamy ricotta base, with melted mozzarella and sliced mortadella, topped with burrata* and crushed pistachios *a soft delicate cheese with a creamy centre	28
Prosciutto & Rocket (GFO) Prosciutto, mushrooms, rocket, shaved parmesan, olive oil and mozzarella	29
Potato & Sausage (GFO) Sliced potatoes, sausage, baby spinach, rosemary, garlic, olive oil and mozzarella	26

NO HALF & HALF

GLUTEN FREE PIZZA AVAILABLE FOR AN ADDITIONAL \$3
VEGAN CHEESE AVAILABLE FOR AN ADDITIONAL \$6

SPECIALS

Seafood Hotpot Prawns, mussels, octopus, calamari, scallops and lobster tail, simmered in a rich Napolitana sauce with garlic, onion and white wine, served with wood fired bread	56
Creamy Chicken Avocado (GFO) Grilled chicken breast with prawns, green peppers, white wine and avocado in a creamy white sauce, served with seasonal vegetables	32
Prawn Risotto (GF) Prawns, garlic, onion, white wine, and parsley in white sauce	28
Pork Milanese Crumbed pork cutlet, infused with rosemary and topped with sauteed cherry tomatoes and garlic, served with seasonal vegetables	29
Angus Deluxe Burger Angus beef patty, crispy bacon, caramelised onion, lettuce, tomato, cheddar cheese and BBQ sauce, served with chips	23

MAINS

Veal Di Mare (GFO) ★ Veal with green peppercorns, prawns, garlic and brandy in a cream sauce, served with seasonal vegetables	32
Veal Schnitzel Parmigiana Topped with cheese and Napoletana sauce, served with chips and salad	29
Veal Schnitzel Served with chips, salad and your choice of sauce	25
Chicken Schnitzel Served with chips, salad and your choice of sauce	24
Chicken Schnitzel Parmigiana Topped with cheese and Napoletana sauce, served with chips and salad	27
Chicken Boscaiola (GFO) Pan fried chicken breast with bacon, shallots, mushrooms, parsley in cream sauce, served with seasonal vegetables	30
Cozze Al Sugo (GFO) ★ Mussels, onion, garlic and white wine in Napoletana sauce, served in freshly baked bread bowl	31
Crispy Skin Salmon Fillet (GF) With Kipfler potatoes, greens, avocado puree and lemon	34
BBQ Octopus (Main) (GFO) Marinated and chargrilled with garlic, olive oil, chilli, parsley and lemon, served with garlic aioli, chips and salad	31
Calamari Fritti (Main) (GFO) Lightly floured and deep fried, served with garlic aioli, lemon, chips and salad	20
Beer Battered Flathead Served with chips, lemon and tartare sauce	

GRILL

Scotch Fillet 350g (GFO) Served with chips, rocket and parmesan salad and your choice of sauce	46
T-Bone Steak 400g (GFO) Served with chips, salad and your choice of sauce	38
Sirloin Steak 250g (GFO) Served with chips, salad and your choice of sauce	29
Lamb Souvlaki (GFO) Served with pita bread, tzatziki, Greek salad and chips	28
CHOICE OF SAUCE : GRAVY, MUSHROOM, PEPPERCORN, DIANE	
Extra Sauce	3
Bowl of Vegetables	8
Side Mashed Potato	7
Swap Chips or Salad for Vegetables	3
Swap Chips or Salad for Mashed Potato	3

PASTAS

Linguine Con Frutti Di Mare (GFO) ★ Prawns, scallops and Balmain bug simmered in a chilli, garlic and white wine Napoletana sauce	38
Fettuccine Gamberi (GFO) Prawns, shallots, cherry tomatoes, chilli and basil, tossed in a rich garlic marinara sauce	32
Fettuccine Boscaiola (GFO) Bacon, mushrooms and shallots in a creamy white wine sauce	25
Spaghetti Marinara (GFO) Prawns, mussels, calamari, octopus and scallops, tossed in a rich garlic marinara sauce	35
Spaghetti Bolognese (GFO) Traditional Italian veal Bolognese ragu	25
Spaghetti Scoglio (GFO) ★ Mussels, pippies and tiger prawns in a white wine sauce with chilli, garlic and a dash of cream	35
Rigatoni Alla Norma (GFO) Eggplant, onion, chilli and basil in a Napoletana sauce, topped with salted ricotta	22
Gnocchi Di Maiale (GFO) House-made gnocchi in pork ragu and Napoletana sauce	28
Gnocchi Gorgonzola (GFO) House-made gnocchi in a creamy gorgonzola cheese sauce	24

GLUTEN FREE PASTA AVAILABLE FOR AN ADDITIONAL \$3

DESSERTS

Tiramisu Italian sponge biscuits dipped in coffee, layered with mascarpone cheese, whipped cream and dusted with chocolate	12
Vanilla Panna Cotta (GF) Creamy Italian custard dessert with vanilla bean, served with strawberry compote	12
Nutella Crepe With Nutella, banana, strawberries and icing sugar, served with vanilla gelato	12
Nutella Pizza (GFO) Served with crushed hazelnuts and vanilla ice cream	18
Belgian Choc & Chips Waffles ★ With chocolate sauce, strawberries and whipped cream, served with vanilla ice cream	14
Ambra Limoncello Premium lemon liqueur	8.5
Affogato Espresso coffee served with vanilla gelato	7.5
With Baileys, Frangelico, Kahlua or Tia Maria	16

Pure Gelato Chocolate, Vanilla, Biscoff, Mango, Strawberry, Lemon, Pistachio	
1 x Scoop 5 / 2 x Scoops 7 / 3 x Scoops 9	

★ = CHEF'S FAVOURITE
GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION AVAILABLE