

90

secondi

CAFFE + PIZZERIA

Primi Piatti / Entrée

Zuppa del giorno <i>A hearty soup to tingle your appetite</i>	p.o.a
Pane all' aglio <i>Garlic butter bread</i>	9.9
Bruschetta <i>Tomato, basil, spanish onion, sicilian oregano on ciabatta bread</i>	16.9
Tre salsette <i>Trio of dips served with warm focaccia bread</i>	17.9
Arancini <i>Sicilian style vegetarian rice balls filled with wild mushrooms and truffle</i>	16.9
Salumi board <i>Chefs selection of fine cured meats, appetizers, and warm bread (serves 2 to 4 people)</i>	37.9

Insalata / Salads

Insalata di salmone <i>Smoked salmon and avocado salad, lemon dressing</i>	27.9
Insalata di cesare <i>Cos lettuce, parmesan, pancetta, egg, croutons, caesar dressing</i> Add chicken 6 Add Anchovies 3	26.9
Insalata di pollo <i>Char grilled chicken tenderloin with mixed lettuce, cucumber, onion, Tomato, olives and lemon dressing</i>	26.9
Insalata di calamari <i>Seasoned calamari, roquette, spanish onion and sun dried tomatoes with aioli dip</i>	26.9
Insalata di rucola <i>Roquette, pear, walnuts and parmesan salad with a lemon dressing</i>	17.9
Insalata caprese <i>Buffalo mozzarella, tomatoes, basil, and sicilian oregano</i>	19.9

Contorni / Sides

Patate fritte <i>Battered chips served with aioli and tomato sauce</i>	9.9
Patatine fritte <i>French fries served with aioli and tomato sauce</i>	9.9
Patatine fritte di zucchine <i>Zucchini chips served with aioli and tomato sauce</i>	12.9
Insalata giardiniera <i>Fresh mixed garden salad</i>	12.9

Secondi / Mains

Fish of the day <i>Daily market fresh fish</i>	p.o.a.
Garlic prawns <i>King prawns in a creamy garlic sauce, jasmine rice and roquette, cucumber</i>	33.9
Calamari <i>Semolina dusted calamari with lemon aioli and tossed salad</i>	28.9
Cozze siciliane <i>Mussels with a seasoned tomato sauce with a hint of chilli and ciabatta bread</i>	27.9
Cotoletta milanese <i>Chicken or veal schnitzel served with a salad</i>	27.9/29.9
Cotoletta alla australiana (parma) <i>Chicken or veal schnitzel topped with cheese and Napoli sauce served with salad and chips</i>	29.9/31.9
Parmigiana di melanzane <i>Crumbed eggplant with a rich tomato sauce and cheese, Served with a side of salad</i>	26.9
Polpette <i>Five italian slow cooked pork and veal meatballs (onion, garlic, parsley, Breadcrumbs, fennel seeds) served with crispy ciabatta bread</i>	26.9

Dietary Requirements - For any specific dietary requirements, please contact our friendly staff.

Pizza

Original

Margherita verace 23.9

San marzano tomato, fior di latte cheese and basil

Napoletana 24.9

San marzano tomato, fior di latte cheese, anchovies, olives

Diavola 25.9

San marzano tomato, fior di latte cheese, hot salami, topped with roquette

Capricciosa 25.9

San marzano tomato, fior di latte cheese, ham, mushrooms, olives

Toscana 25.9

Fior di latte, mushroom, roquette, and goats' cheese

Ortolana 26.9

For di latte, roasted vegetables, mushrooms, capsicum and zucchini

Gourmet

Frutti di mare 31.9

San marzano tomato, mussels, prawns, vongole, scallops, roquette, parsley

La vizziata 31.9

Smoked salmon, fiore di latte cheese, red onion, and capers

Novanta Secondi 30.9

Porcini base, fior di latte cheese, prosciutto di parma, roquette and truffle oil

L'italia 30.9

San marzano tomato, fior di latte cheese, aged prosciutto di parma, roquette

Maialina 28.9

Hot salami, pork sausage, ham, fior di latte cheese, and san marzano tomato

Gallina 28.9

San marzano tomato, fior di latte cheese, chicken, red onion, and roquette

Vegan cheese 5

Gluten free 3

Pasta e Riso

Pasta

Pappardelle al sugo di agnello 26.9

Slow cooked lamb shoulder with mountain herbs And pan grattato (breadcrumbs)

Paccheri al ragu 26.9

Paccheri with chunky ragu of beef, pork, red wine

Fettuccine alla carbonara 26.9

Guanciale (italian style bacon), pecorino, parmigiano, Finished with an egg sauce(no cream)

Gnocchi alla triestina 28.9

House made gnocchi with creamy 4 cheese sauce and pangrattato

Tortelloni al pomodoro 29.9

Organic tortellini filled with spinach and ricotta Served with our rich homemade tomato sauce

Fettuccini al pollo 29.9

A rich creamy chicken and avocado sauce

Pappardelle chicken cacciatore 29.9

Skinless chicken thighs, red wine, vegetables with our rich homemade tomato sauce

Duck agnolotti 30.9

Stuffed duck filled pasta with garlic butter sauce and thyme

Fettuccini al pesce 32.9

Shellfish (scallops, prawns, clams, pipi, mussels), Butter wine base and fresh citrus scent

Fettuccini al gamberi 31.9

Pasta tossed with prawns, oil, garlic and a touch of chilli

Risotto

Risotto ai funghi 27.9

Wild mushrooms and porcini, drizzled with truffle oil

Add chicken 4

Risotto verde con pollo 28.9

Pesto, and chicken risotto finished with tossed spinach and goats cheese

Moreton bay bug risotto 33.9

Bug, cooked in tomato sauce and chicken stock with a touch of chilli

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Dolce / Desserts

Pizza dolce <i>Nutella pizza with ice-cream and cream</i>	19.9
Gelati <i>Mixed selection of three scoops of ice-cream</i>	12.9
Dolce del giorno <i>Ask your friendly wait staff for todays selection</i>	12.9

Per I Bambini / Kids menu

(For our young patrons, under 12)

Nuggets <i>Chicken nuggets served with chips and tomato sauce</i>	16.9
Napoli <i>Choice of pasta cooked in napoli sauce</i>	16.9
Schnitzel <i>Chicken schnitzel served with salad and chips</i> <i>Served with a scoop of ice-cream</i>	16.9

Set Menu

*Minimum 10 people
Minimum 24 hours notice required*

Option 1 **\$40 per head**

*Shared entrée Platters – selection of entrée to share
Pasta Platters – assortment of pastas to share
Pizzas to share – assorted pizzas to share*

Option 2 **\$65 per head**

*Antipasto – selection of fine cured meats, appetizers and bread
Any 2 alternating entrée's
Choice of any 3 mains
Choice of 2 desserts*

Drinks Package (per hour) **\$25 per head**

Unlimited beer, wine, prosecco, soft drinks

Catering Menu

Customized catering menu available as per your requirements. Please contact us for details

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