

Menu served from 12pm daily  
Specials on the wall

**Antipasto**

Italian bread & olive oil	\$8
Garlic and herb pizza	\$12
Selection of salumi, formaggi, vedure, olives & pane	\$18/\$31
Selection of salumi & pane	\$18
Selection of grilled vedure, olives & pane	\$18
Warm house marinated olives & pane	\$14
Buffalo mozzarella, extra virgin olive oil, chilli & basil	\$9

**Bruschetta** *(see specials board for today's bruschetta)*

*'Chargrilled, garlic rubbed and oiled ciabatta piled with a seasonal topping'*

**Pizza** *Gluten free pizza available on request additional \$3.5*

Margherita <i>'the classic mozzarella, tomato &amp; basil pizza'</i>	\$20
Calabrese salami <i>'spicy south Italian style salami'</i>	\$22
Funghi misto <i>'mixed mushrooms'</i>	\$22
Napoli <i>'olives, anchovy, capers e pesto'</i>	\$21
Quattro formaggi <i>'four cheese'</i>	\$22

**Pasta** *Gluten free pasta available on request additional \$3.5*

House made spaghetti bolognese	\$24
House made linguine <u>w</u> prawns, peas & lemon	\$26
House made fettucine <u>w</u> Italian sausage, broccolini & chilli	\$24
Orecchiette <u>w</u> pumpkin, goats cheese & sage burnt butter	\$24

**Risotto**

Mushroom, fontina & oregano	\$24
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**Mains**

Chicken cacciatore with soft polenta, olives & mushrooms	\$25
Pork cutlet <u>w</u> white bean, tomato & herb ragu	\$26

**Contorni** *'sides'*

Rocket, radicchio e parmigiano reggiano	\$7
Pear, walnut, witlof, rocket, gorgonzola	\$10

