

SECONDI / MAINS

Pollo Al forno	30
Oven baked chicken breast filled with ricotta, pancetta and fresh herbs sat upon a vegetable braise finished with a chicken jus	
Vitello alla Pizzaiola	32
Pan fried veal with fresh tomato, olives and basil, served with rosemary potatoes	
Scallopini al Porcini	32
Pan fried veal served with potatoes and topped with a porcini, truffle sauce	
Saltimbocca alla Romana	32
Pan fried veal, fresh prosciutto and sage in a veal jus served with onion, potato and silver beet braised vegetables	
Pesce del Giorno alla Griglia	POA
Market fish of the day. Please check with waiter	
Brodetto	40
Scampi, prawns, black mussels, pipis, fish pieces and potatoes cooked slowly in a light tomato broth	
Porchetta	32
Slow cooked pork belly served with sweet potato puree, pork jus and a crisp apple salad	
Bistecca	38
400gm aged scotch fillet with potato mash, sautéed spinach and red wine jus	
Also available: (for sharing)	
Goat Leg	POA
Slow cooked goat leg, topped with jus served with potatoes and tossed salad	
Seafood Platter	POA
A combination of char grilled seafood and slow cooked mussels, vongole served with a tossed salad	
Meat Platter	POA
A selection of char grilled Italian sausage, quail, beef skewer and pork loin with potatoes and tossed salad	

Sides

7.5

Rosemary potatoes
Warmed greens
Tossed garden salad
Chips and sauce
Caprese

Kids Meals

9.9

Ham and cheese pizza
Tomato and cheese pizza
Chicken nuggets and chips
Penne napoletana
Penne beef ragu
Free Range Chicken schnitzel and chips
Whiting and chips