



Starters

Minestrone Soup – Mama’s vegetable soup.....	\$18
Vegetable Medley – Vegetables in Napoli sauce.....	\$18
Prawn cocktail – Shrimp prawns in cocktail sauce.....	\$20
Calamari – Crumbed & served with salad	\$26
Four Cheese Arancini	\$16
Pea & Mushroom Arancini	\$16
Garlic Prawns	\$26

Sides

Garlic Bread // Herb Bread.....	\$4
Garlic Pizza // Herb Pizza.....	\$22
Bruschetta Pizza Bread.....	\$22
Italian Salad.....	\$18
Bowl Of Fries.....	\$8

Pizza

Regular 11 inch / Large 13 inch (Large pizza’s \$4+) (Gluten Free Pizza \$4+)

Margherita – Cheese, tomato & herbs.....	\$22
Napolitana – Cheese, anchovies & olives.....	\$22
Ham & pineapple – Cheese, ham & pineapple	\$22
Mexicana – Cheese, capsicum, pepperoni & chilli.....	\$22
Australiana – Cheese, ham & egg.....	\$22
Vegetarian – Cheese, mushrooms, capsicum, onions & olives.....	\$22
Capricciosa – Cheese, ham, mushrooms & olives.....	\$24
Siciliana – Cheese, anchovies, onions, garlic & tobasco sauce.....	\$24
Marinara – Cheese, prawns, octopus, scallops, mussels & anchovies.....	\$26
Meat Lovers – Cheese, ground beef, pepperoni, ham & cabanossi.....	\$26
BBQ Chicken – Cheese, chicken, onion, mushroom & BBQ sauce.....	\$26
Venezia – Cheese, grilled eggplant, mushroom, char grilled pepper’s & Pesto oil.....	\$26
Roma – Cheese, artichoke, olives & grilled eggplant.....	\$26
Gambero – Cheese, garlic, king prawns & pesto oil.....	\$26
Ezzelino’s Supreme – Cheese, mushroom, capsicum,	\$26
onions, pepperoni, cabanossi, ham & olives	

Pasta

Spaghetti – Penne – Fettucine – Beef Tortellini – Potato Gnocchi

Lasagna – Bolognese sauce between layers of pasta.....	\$22
Aglio & Olio – Olive oil, garlic and dried chilli.....	\$24
Al Pesto – Basil pesto, pine nuts & cream sauce	\$26
Amatriciana – Bacon, Onion & chilli in Napoli sauce.....	\$26
Boscaiola – Ham, mushroom & cream sauce.....	\$26
Vegetarian – Fresh mixed vegetables in Napoli sauce.....	\$26
Alfredo – Bacon, parmesan cheese & cream sauce.....	\$26
Arrabbiata – Basil pesto, chilli & garlic in Napoli sauce.....	\$26
Funghi – Mushrooms & cream sauce.....	\$26
Carbonara – Bacon, egg & cream sauce.....	\$26
Bolognese – Traditional juicy meat sauce.....	\$28
Gorgonzola – Gorgonzola blue cheese & cream sauce.....	\$26
Pingara – Bacon, mushroom, onion, capsicum & chilli in pink sauce	\$26
Larnakana – Chicken, mushroom, peppercorn & cream sauce.....	\$26
Marinara – Mixed seafood in spicy Napoli sauce	\$29
Chilli King Prawns – King prawns in spicy Napoli sauce.....	\$29



All Veal, Steak & Chicken dishes are served with vegetables & potatoes.

Veal

- Scallopini Vino Bianco** - Tender veal with mushroom in a white wine cream sauce..... \$36
- Boscaiola** - Topped with ham & mushroom in cream sauce..... \$36
- Schnitzel** - Traditionally crumbed & golden fried..... \$36
- Parmigiana** - Eggplant & veal baked in the oven with Napoli & mozzarella \$38

Chicken

- Bosciaola** - Ham & mushroom in cream sauce \$34
- Schnitzel & Mango** - Crumbed chicken breast, juicy sweet mangoes & cream sauce \$34
- Parmigiana** - Eggplant & tender chicken breast baked in the oven \$36
topped with Napoli sauce & mozzarella cheese
- Schnitzel Pizzaiola** - Crumbed & golden fried chicken breast topped..... \$36
with mozzarella cheese & Napoli sauce & baked in the oven

Steak

- Pepper** - Green peppercorn, Worcestershire & cream sauce \$39
- Mushroom** - Mushroom, Worcestershire & cream sauce \$39
- Dianne** - Garlic, Worcestershire & cream sauce..... \$39
- Mexicana** - Roast capsicum & onion in spicy Napoli sauce..... \$39
- Pizzaiola** - Topped with mozzarella cheese & Napoli sauce \$39

Seafood

- Calamari** - Crumbed golden rings served with tartare sauce & salad..... \$39
- Prawn Cutlets** - Fresh king prawns crumbed & served on a bed of salad..... \$39
- Spicy King Prawns** - King prawns with fresh vegetables in chilli & Napoli sauce \$39

Beverages

COLD DRINKS

- Coke **\$4**
- Coke No Sugar **\$4**
- Lemonade **\$4**
- Lemon Squash **\$4**
- Lemon, Lime & Bitters **\$5**
- Chinotto **\$5**
- Sparkling Mineral Water **\$8**
- Apple Juice//Orange Juice **\$5**

HOT DRINKS

- White//Black Coffee **\$4**
- Cappucino **\$4**
- Espresso **\$4**
- Mocha **\$5**
- Latte **\$5**
- Affogato **\$6 + Liqueur (\$5)**
- Tea **\$4**
- Hot Chocolate **\$5**

ALCOHOLIC DRINKS (see wine list)

- Espresso Martini
- Aperol Spritz
- Negroni
- Campari
- Prosecco
- Apple Cider
- Spirits
- Cocktails

Home made desserts

Tiramisu

Crème Brulee

Belgian Waffle w/ salted caramel & Vanilla Ice Cream

Gelato menu available - refer to staff

All meals are cooked to order, certain meals take longer to prepare, we appreciate your patience.

Gluten Free options available, refer to staff.

Corkage \$4pp Minimum order \$20 per person. Public Holiday surcharge 10%. No split bills.