



Starters

Minestrone Soup - Mama's vegetable soup.....	\$18	Garlic Bread // Herb Bread	\$4
Vegetable Medley - Vegetables in Napoli sauce.....	\$18	Garlic Pizza // Herb Pizza.....	\$22
Prawn cocktail - Shrimp prawns in cocktail sauce.....	\$20	Bruschetta Pizza Bread.....	\$22
Calamari - Crumbed & served with salad	\$26	Italian Salad.....	\$18
Four Cheese Arancini	\$16	Bowl Of Fries.....	\$8
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

Boscaiola - 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 \$14 Crème Brulee \$14 Belgian Waffle w/ salted caramel & Vanilla Ice Cream **\$16**
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 \$4 per bottle. Minimum order \$20 per person. Public Holiday surcharge 10%. No split bills.