

## STARTERS

**CALAMARI FRITTI** \$16  
Deep Fried Crispy Calamari

**MELANZANE ALLA PARMIGIANA** \$18  
Traditional Oven Baked of Eggplant Parmigiana Style

**INSALATA TRICOLORE** \$22  
Mozzarella, Tomatoes, Avocado

**CARPACCIO DI MANZO** \$20  
Thin Sliced Beef with Rocket & Parmesan Cheese Shavings

**BRUSCHETTA POMODORO** \$16  
Italian Tomatoes and Parmesan Cheese Shaving

**ZUPPA DI FUNGHI** \$14  
Mushrooms Soup

**INSALATA DI CESARE** \$16  
Classic Caesar Salad with Romaine Lettuce, Bacon bits Croutons and Shredded Eggs

**PIATTO DI SALUMI** \$26  
Cold Cuts Platter  
Add Burrata \$14  
Add Buffalo Mozzarella \$9

## PASTA

**SPAGHETTI AGLIO OLIO MIX VEGETABLE WITH PRAWNS** \$26 \$28  
Spaghetti Aglio e Olio with Vegetables or Prawns

**LINGUINE VONGOLE** \$26  
Linguine with Clams in White Wine Sauce

**SPAGHETTI ALLA CARBONARA** \$24  
Spaghetti with Egg Yolk Pancetta and Parmesan Cheese

## HOME-MADE PASTA

**PAPPARDELLE CON SALSICCIA E FUNGHI** \$26  
Pappardelle with Italian Sausage Mushrooms with Butter Sauce

**TAGLIATELLE ALLA BOLOGNESE** \$24  
Tagliatelle with Beef Ragù

**AGNOLOTTI DI BRASATO AI FUNGHI** \$26  
Braised Beef Agnolotti with Mushrooms and Cream Sauce

**FETTUCCINE AI FRUTTI DI MARE** \$28  
Fettuccine with Mixed Seafood

**LASAGNA CLASSICA** \$24  
Traditional Beef Lasagna

**TORTELLI ALLA ZUCCA, BURRO E SALVIA** \$22  
Tortelli with pumpkin and Butter Sage Sauce

## PIZZA

**MARGHERITA** \$20  
Tomato Sauce, Mozzarella and Basil

**PROSCIUTTO E FUNGHI** \$26  
Tomato Sauce, Mozzarella, Ham and Mushrooms

**ROMANA** \$22  
Tomato Sauce, Mozzarella, Anchovies, Capers, Olives and Oregano

**QUATTRO STAGIONI** \$28  
Tomato Sauce, Mozzarella, Mushrooms, Artichokes, Ham and Black Olives

**QUATTRO FORMAGGI** \$28  
Cheese (Mozzarella, Taleggio Scamorza, Gorgonzola) and Walnut

**VEGETARIANA** \$26  
Tomato Sauce, Mozzarella, Spinach, Eggplants, Capsicum and Zucchini

**DIAVOLA** \$24  
Tomato Sauce, Mozzarella and Slices of Pork Salami

**FRUTTI DI MARE** \$28  
Tomato Sauce, Mozzarella, Mixed Seafood and Parsley

**TRE PORCELLINI** \$28  
Tomato Sauce, Mozzarella, Roast Ham, Bacon and Pork Ragù

**SPECIALE** \$28  
Tomato Sauce, Mozzarella, Rocket Salad, Parma Ham and Shavings of Parmesan Cheese

**CAPRESE** \$24  
Tomato Sauce base with Buffalo Mozzarella, Sicilian Pachino Tomatoes, Oregano and Basil

**GOLOSA** \$28  
Mozzarella, Sicilian Pachino Tomatoes, Mortadella, Pesto Genovese, Buffalo Mozzarella and Pistacchio

**CALZONE VESUVIO** \$30  
Tomato Sauce, Mozzarella, Buffalo Ricotta, Salami and Ham

## TOPPINGS

Buffalo M., Parma Ham \$6  
Mozzarella, Gorgonzola \$4  
Bacon, Ham, Mortadella \$4  
Artichokes, Spinaches Onions, Olives, Anchovies, Tomatoes, Egg \$4

## MAINS

**MILANESE DI POLLO** \$26  
Breaded Chicken Cutlet

**SCALOPPINE CON FUNGHI E MARSALA** \$28  
Pork Scaloppine with Mushroom and Marsala Sauce

**STINCO DI AGNELLO BRASATO** \$28  
Lamb Shank with Potatoes mash

**TAGLIATA DI MANZO** \$34  
Grain Fed Grilled Beef Tagliata

**PEPATA DI COZZE** \$24  
Sautéed Black Mussels in White Wine Sauce

**DENTICE ALL'ACQUA PAZZA** \$30  
Baked Snapper with Olives, Pachino Tomatoes, Broccoli, Capers and White Wine.

## SIDES

**BREAD**  
Sliced Plain Bread \$6  
Sliced Garlic Bread \$10  
Pizza Bread \$8  
Pizza Garlic Bread \$10

**BROCCOLI AL VAPORE** \$10  
Steam Broccoli

**PUREA DI PATATE** \$8  
Mash Potato

**PATATE FRITTE**  
Fries \$8  
Truffle Fries \$9

**INSALATA MISTA** \$12  
Assorted Mixed Green Salad, Tomatoes and Carrots

**DRINKS**  
**FRUIT JUICES** \$6  
Orange, Pineapple, Cranberry, Apple, Lime

**MINERAL WATER (750ml)** \$8  
San Pellegrino, Acqua Panna

**SAN PELLEGRINO FRUIT BEVERAGE (200ml)** \$5  
Aranciata, Limonata, Chinotto, Aranciata Rossa

**SOFT DRINKS** \$6  
Coke, Light Coke, Zero Coke, Italian Coke, Ginger Ale, Sprite



## DESSERTS

**TIRAMISU CLASSICO** \$14  
Classic Tiramisu (Alcohol)

**PROFITEROLES AL CIOCCOLATO** \$12  
Dark Chocolate Profiteroles

**TORTINO AL CIOCCOLATO** \$14  
Warm chocolate cake with Vanilla Ice Cream

**PANNACOTTA** \$12  
Classic Pannacotta with Berries Sauce

**TORTA DI MELE** \$14  
Apple Crumble with Vanilla Ice Cream

**GELATO O SORBETTO** \$8  
Selection of Ice Cream or Sorbets

**PIATTO DI FORMAGGI** \$28  
Cheese Platter

## COFFEE & TEA

Single Espresso \$4  
Single Macchiato \$4

Double Espresso \$5  
Double Macchiato \$5

Café Latte \$5  
Cappuccino \$5  
Long Black \$5

English Breakfast \$4  
Earl Grey \$4  
Peppermint \$4  
Camomile \$4

Ice Café \$5  
Ice Latte \$5  
Ice Lemon Tea \$5



## BEER

<b>Peroni Nastro Azzurro</b> ITA Draught 330 ml	\$13
<b>Peroni Nastro Azzurro</b> ITA Bottle 330 ml	\$12
<b>Tiger Lager Beer</b> ASIA Bottle 330ml	\$12
<b>32 Via dei Birrai Opale</b> ITA Bottle 750ml	\$43
<b>32 Via dei Birrai Curmi</b> ITA Bottle 750ml	\$43
<b>32 Via dei Birrai Admiral</b> ITA Bottle 750ml	\$43

## LIQUORS

Grappa, Limoncello Sambuca Baileys Kahlua Gordon's Gin Smirnoff Vodka Jose Cuervo Tequila Myers Dark Rum Jack Daniels Bourbon Johnnie Walker Black Label Averna/Montenegro/Amaro Lucano Fernet Branca Amretto di Saronno	\$12
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## COCKTAILS

Negroni Aperol Spritz Campari & Orange Mojito Cosmopolitan	\$15
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## WHITE WINE

Glass / Bottle

<b>Mezzacorona</b> Pinot Grigio, TRENTINO	\$12	\$58
<b>Mezzacorona</b> Chardonnay, TRENTINO	\$12	\$58
<b>Castel Firmian</b> Sauvignon Blanc, TRENTINO	\$12	\$58
<b>Mezzacorona</b> Moscato, TRENTINO	\$12	\$58
<b>Mantellassi Sasso</b> Trebiano, Vermentino, Sauv. Blanc TOSCANA	\$58	
<b>Antinori Santa Cristina</b> Grechetto Bianco, UMBRIA	\$65	
<b>Planeta La Segreta</b> Grillo, SICILIA	\$75	

## SPARKLING WINE

Glass / Bottle

<b>Bisol Bel Star</b> Prosecco, VENETO	\$12	\$65
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## ROSE' WINE

Glass / Bottle

<b>Y Series</b> Sangiovese Rose, BAROSSA VALLEY	\$12	\$68
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## RED WINE

Glass / Bottle

<b>Feudo Arancio</b> Cabernet Sauvignon, SICILIA	\$12	\$68
<b>Feudo Arancio</b> Pinot Noir, SICILIA	\$12	\$68
<b>Feudo Arancio</b> Syrah, SICILIA	\$12	\$68
<b>Feudo Arancio</b> Nero d'Avola, SICILIA	\$12	\$68
<b>Castel Firmian</b> Merlot, TRENTINO	\$12	\$68
<b>Antinori Santa Cristina</b> Sangiovese, Merlot, TOSCANA	\$75	
<b>Donna Laura Alteo</b> Chianti Riserva, TOSCANA	\$75	
<b>Tormaresca Neprica</b> Negroamaro, Primitivo, Cab. Sauvignon, PUGLIA	\$75	
<b>Vigneti Muri</b> Negromaro, PUGLIA	\$75	
<b>Planeta La Segreta</b> Nero d'Avola, Merlot, Syrah, Cab Sauvignon, SICILIA	\$80	
<b>Righetti</b> Amarone Valpolicella, VENETO	\$138	



## CHILDREN MENU

<b>PIZZA MARGHERITA</b> Tomato Sauce, Mozzarella, Parmesan Cheese and Basil	<b>\$10</b>
<b>PIZZA PROSCIUTTO E FUNGHI</b> Tomato Sauce, Ham and Mushrooms	<b>\$12</b>
<b>PASTA BOLOGNESE</b> Pasta with Beef Ragu Sauce	<b>\$9</b>
<b>PASTA ALLA CARBONARA</b> Pasta with Egg Yolk Bacon and Parmesan Cheese	<b>\$9</b>
<b>POLPETTE DI MANZO</b> Beef Meat Balls in Tomato Sauce	<b>\$12</b>
<b>PICCOLA MILANESE DI POLLO</b> Breaded Chicken Cutlet	<b>\$12</b>
<b>PATATE FRITTE</b> Fries	<b>\$4</b>
<b>GELATO</b> Selection of Ice Cream	<b>\$4</b>