

## STARTERS

<b>CALAMARI FRITTI</b>	<b>\$15</b>
Deep Fried Crispy Calamari	
<b>MELANZANE ALLA PARMIGIANA</b>	<b>\$16</b>
Traditional Oven Baked of Eggplant Parmigiana Style	
<b>CAPRESE</b>	<b>\$20</b>
Mozzarella & Tomatoes	
<b>CARPACCIO DI MANZO</b>	<b>\$19</b>
Thin Sliced Beef with Rocket and Parmesan Shavings	
<b>BRUSCHETTA CON PIOVRA</b>	<b>\$16</b>
Octopus, Italian Tomatoes and Black Olives Bruschetta	
<b>ZUPPA DEL GIORNO</b>	<b>\$12</b>
Soup of the Day	
<b>INSALATA DI CESARE</b>	<b>\$15</b>
Classic Caesar Salad with Romaine Lettuce, Bacon bits	
<b>PIATTO DI SALUMI</b>	<b>\$26</b>
Cold Cuts Platter	
Add Buffalo Mozzarella	<b>\$ 8</b>

## PASTA

<b>LINGUINE VONGOLE</b>	<b>\$20</b>
Linguine with Clams in White Wine Sauce	
<b>SPAGHETTI ALLA CARBONARA</b>	<b>\$20</b>
Spaghetti with Egg Yolk Bacon and Parmesan Cheese	
<b>PAPPADELLE CON SALCICCIA</b>	<b>\$20</b>
Pappardelle with Italian Sausage	
<b>TAGLIATELLE ALLA BOLOGNESE</b>	<b>\$20</b>
Tagliatelle with Beef Ragù Sauce	
<b>RAVIOLI DI DENTICE AL POMODORO</b>	<b>\$22</b>
Snapper Ravioli with Fresh Tomato Sauce	
<b>AGNOLOTTI DI BRASATO AI FUNGHI</b>	<b>\$22</b>
Braised Beef Agnolotti with Mushrooms and Cream Sauce	
<b>FETTUCCINE AI FRUTTI DI MARE</b>	<b>\$28</b>
Fettuccine with Mixed Seafood	
<b>LASAGNA CLASSICA</b>	<b>\$22</b>
Traditional Beef Lasagna	
<b>TORTELLI DI MAGRO BURRO E SALVIA</b>	<b>\$20</b>
Spinach and Ricotta Cheese Tortelli, Butter and Sage	

## PIZZA

<b>MARGHERITA</b>	<b>\$19</b>
Tomato Sauce, Mozzarella, Parmesan Cheese and Basil	
<b>MARINARA</b>	<b>\$19</b>
Tomato Sauce, Garlic and Oregano	
<b>PROSCIUTTO E FUNGHI</b>	<b>\$22</b>
Tomato Sauce, Mozzarella, Ham and Mushrooms	
<b>ROMANA</b>	<b>\$22</b>
Tomato Sauce, Mozzarella, Anchovies, Capers, Olives and Oregano	
<b>QUATTRO STAGIONI</b>	<b>\$26</b>
Tomato Sauce, Mozzarella, Mushrooms, Artichokes, Ham and Sausages	
<b>QUATTRO FORMAGGI</b>	<b>\$26</b>
Cheese (Mozzarella, Taleggio Scamorza, Gorgonzola) Sicilian Pachino Tomatoes and Walnut	
<b>VEGETARIANA</b>	<b>\$22</b>
Tomato Sauce, Mozzarella, Spinach, Eggplants, Capsicum and Zucchini	
<b>DIAVOLA</b>	<b>\$24</b>
Tomato Sauce, Mozzarella and Slices of Pork Salami	
<b>FRUTTI DI MARE</b>	<b>\$28</b>
Tomato Sauce, Mozzarella, Mixed Seafood and Parsley	
<b>PUGLIESE</b>	<b>\$24</b>
Tomato Sauce, Mozzarella, Red Onions and Tuna	
<b>CAPRICCIOSA</b>	<b>\$26</b>
Tomato Sauce, Mozzarella, Ham, Mushrooms olives	
<b>SPECIALE</b>	<b>\$26</b>
Tomato Sauce, Mozzarella, Rocket Salad, Parma Ham and Shavings of Parmesan Cheese	
<b>TRAMONTINA</b>	<b>\$26</b>
Tomato Sauce, Bacon, Buffalo Mozzarella and Spinach	
<b>CAPRESE</b>	<b>\$24</b>
Tomato Sauce base with Buffalo Mozzarella, Sicilian Pachino Tomatoes, Oregano and Basil	
<b>DON CAMILLO</b>	<b>\$26</b>
Smoked Salmon, Buffalo Mozzarella and Rocket Salad	
<b>GOLOSA</b>	<b>\$26</b>
Buffalo Mozzarella, Sicilian Pachino Tomatoes, Mortadella, Pesto Genovese and Pistacchio	
<b>CALZONE GRAN PARADISO</b>	<b>\$26</b>
Tomato Sauce, Mozzarella, Spinach, Taleggio and Ham	

## MAINS

<b>MILANESE DI POLLO</b>	<b>\$24</b>
Breaded Chicken Cutlet	
<b>SCALOPPINE CON FUNGHI E MARSALA</b>	<b>\$28</b>
Pork Scaloppine with Mushroom and Marsala Sauce	
<b>MILANESE DI VITELLO</b>	<b>\$36</b>
Breaded Veal Cutlet	
<b>TAGLIATA DI MANZO</b>	<b>\$32</b>
Grain Fed Grilled Beef Tagliata	
<b>PEPATA DI COZZE</b>	<b>\$24</b>
Sautéed Black Mussels in White Wine Sauce	
<b>DENTICE GRIGLIATO ALLA MEDITERRANEA</b>	<b>\$28</b>
Grilled Snapper with Mediterranean Style pesto	

## SIDES & TOPPINGS

<b>BREAD BASKET</b>	<b>\$6</b>
<b>FUNGHI SALTATI</b>	<b>\$12</b>
Sautéed Mushrooms	
<b>PATATE AL FORNO</b>	<b>\$8</b>
Roasted Potato	
<b>PATATE FRITTE</b>	
Fries	<b>\$8</b>
Fries with Truffle	<b>\$9</b>
<b>INSALATA MISTA</b>	<b>\$12</b>
Assorted Mixed Green Salad, Tomatoes and Carrots	
<b>PIZZA TOPPINGS</b>	
Buffalo M., Parma Ham	<b>\$6</b>
Mozzarella, Gorgonzola	<b>\$4</b>
Bacon, Ham, Mortadella	<b>\$4</b>
Artichoke, Spinach	<b>\$3</b>

## DRINKS

<b>FRUIT JUICES</b>	<b>\$5</b>
Orange, Pineapple, Cranberry, Apple, Lime	
<b>MINERAL WATER (750ml)</b>	<b>\$7</b>
San Pellegrino, Acqua Panna	
<b>SAN PELLEGRINO FRUIT BEVERAGE (250ml)</b>	<b>\$5</b>
Aranciata, Limonata, Chinotto, Aranciata Rossa	
<b>SOFT DRINKS</b>	<b>\$5</b>
Coke, Diet Coke, Ginger Ale, Sprite	



## DESSERTS

<b>TIRAMISU CLASSICO</b>	<b>\$12</b>
Classic Tiramisu (Alcohol)	
<b>TIRAMISU NOCCIOLA</b>	<b>\$12</b>
Tiramisu with Hazelnuts (Alcohol)	
<b>TIRAMISU BANANA CIOCCOLATO</b>	<b>\$12</b>
Tiramisu with Banana and Chocolate (No Alcohol)	
<b>PROFITEROLES AL CIOCCOLATO</b>	<b>\$12</b>
Dark Chocolate Profiteroles	
<b>PANNACOTTA</b>	<b>\$10</b>
Classic Pannacotta with Berries Sauce	
<b>TORTA DI MELE</b>	<b>\$10</b>
Apple Crumble with Vanilla Ice Cream	
<b>GELATO O SORBETTO</b>	<b>\$8</b>
Selection of Ice Cream or Sorbets	
<b>PIATTO DI FORMAGGI</b>	<b>\$26</b>
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