

## STARTERS

<b>CALAMARI FRITTI</b>	\$15
Deep Fried Crispy Calamari	
<b>MELANZANE ALLA PARMIGIANA</b>	\$16
Traditional Oven Baked of Eggplant Parmigiana Style	
<b>CARPACCIO DI MANZO</b>	\$19
Thin Sliced Beef with Rocket and Parmesan Shavings	
<b>INSALATA DI POLPO</b>	\$16
Octopus Salad with Potato and Black Olives	
<b>INSALATA DI CESARE</b>	\$15
Classic Caesar Salad with Romaine Lettuce	

## PASTA

<b>LINGUINE VONGOLE</b>	\$20
Linguine with Clams in White Wine Sauce	
<b>SPAGHETTI ALLA CARBONARA</b>	\$20
Spaghetti with Egg Yoke Bacon and Parmesan	
<b>MACCHERONI ALLA AMATRICIANA</b>	\$20
Maccheroni with Tomato and Bacon Sauce	
<b>TAGLIATELLE ALLA BOLOGNESE</b>	\$20
Tagliatelle with Beef Ragù Sauce	
<b>RAVIOLI DI DENTICE AL POMODORO</b>	\$22
Snapper Ravioli with Fresh Tomato Sauce	
<b>AGNOLOTTI DI BRASATO AI FUNGHI</b>	\$22
Braised Beef Agnolotti with Mushrooms and Cream Sauce	
<b>SPAGHETTI AI FRUTTI DI MARE</b>	\$28
Spaghetti with Mixed Seafood	
<b>LASAGNA CLASSICA</b>	\$22
Traditional Beef Lasagna	
<b>LASAGNA ORTOLANA</b>	\$20
Assorted Vegetable Lasagna	

## PIZZA

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

## MAINS

<b>MILANESE DI POLLO</b>	\$24
Breaded Chicken Cutlet	
<b>MILANESE DI MAIALE</b>	\$28
Breaded Pork Cutlet	
<b>MILANESE DI VITELLO</b>	\$36
Breaded Veal Cutlet	
<b>TAGLIATA DI MANZO</b>	\$32
Grain Fed Grilled Beef Tagliata	
<b>PEPATA DI COZZE</b>	\$24
Sautéed Black Mussels in White Wine Sauce	
<b>DENTICE</b>	\$28
Seared Snapper Fillet with Lemon Butter Sauce	

## DESSERTS

<b>TIRAMISU CLASSICO</b>	\$12
Classic Tiramisu (Alcohol)	
<b>TIRAMISU NOCCIOLA</b>	\$12
Tiramisu with Hazelnuts (Alcohol)	
<b>TIRAMISU BANANA CIOCCOLATO</b>	\$12
Tiramisu with Banana and Chocolate (No Alcohol)	
<b>BUNET ASTIGIANA</b>	\$12
Amaretti Cookies and Dark Chocolate Flan	
<b>PANNACOTTA</b>	\$16
Classic Pannacotta with Strawberry Sauce	
<b>TORTA DI MELE</b>	\$10
Apple Crumble with Vanilla Ice Cream	

## SIDES

<b>FUNGHI SALTATI</b>	\$12
Sautéed Mushrooms	
<b>PURE DI PATATE</b>	\$8
Mashed Potato	
<b>PATATE FRITTE</b>	\$8
Fries with Truffle	
<b>INSALATA MISTA</b>	\$12
Assorted Mixed Green Salad, Tomatoes, Carrots	