

STARTERS

CALAMARI FRITTI \$15
Deep Fried Crispy Calamari

MELANZANE ALLA PARMIGIANA \$16
Traditional Oven Baked of Eggplant Parmigiana Style

INSALATA TRICOLORE \$20
Mozzarella, Tomatoes, Avocado

CARPACCIO DI MANZO \$19
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 \$15
Classic Caesar Salad with Romaine Lettuce, Bacon bits and Croutons

PIATTO DI SALUMI \$26
Cold Cuts Platter
Add Buffalo Mozzarella \$ 8

PASTA

SPAGHETTI AGLIO OLIO MIX VEGETABLE WITH PRAWNS \$22 \$24
Spaghetti Aglio e Olio with Vegetables or Prawns

LINGUINE VONGOLE \$22
Linguine with Clams in White Wine Sauce

SPAGHETTI ALLA CARBONARA \$20
Spaghetti with Egg Yolk Bacon and Parmesan Cheese

PAPPARDELLE CON SALCICCIA E FUNGHI \$24
Pappardelle with Italian Sausage Mushrooms with Butter Sauce

TAGLIATELLE ALLA BOLOGNESE \$20
Tagliatelle with Beef Ragù

AGNOLOTTI DI BRASATO AI FUNGHI \$24
Braised Beef Agnolotti with Mushrooms and Cream Sauce

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

LASAGNA CLASSICA \$22
Traditional Beef Lasagna

TORTELLI ALLA ZUCCA, BURRO E SALVIA \$20
Tortelli with pumpkin and Butter Sage Sauce

PIZZA

MARGHERITA \$19
Tomato Sauce, Mozzarella and Basil

PROSCIUTTO E FUNGHI \$22
Tomato Sauce, Mozzarella, Ham and Mushrooms

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

QUATTRO STAGIONI \$26
Tomato Sauce, Mozzarella, Mushrooms, Artichokes, Ham and Black Olives

QUATTRO FORMAGGI \$26
Cheese (Mozzarella, Taleggio Scamorza, Gorgonzola) and Walnut

VEGETARIANA \$22
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 \$26
Tomato Sauce, Mozzarella, Roast Ham, Bacon and Pork Ragù

SPECIALE \$26
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 \$26
Buffalo Mozzarella, Sicilian Pachino Tomatoes, Mortadella, Pesto Genovese and Pistacchio

CALZONE VESUVIO \$26
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 \$3

MAINS

MILANESE DI POLLO \$24
Breaded Chicken Cutlet

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

STINCO DI AGNELLO BRASATO \$26
Lamb Shank with Potatoes mash

TAGLIATA DI MANZO \$32
Grain Fed Grilled Beef Tagliata

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

DENTICE ALL'ACQUA PAZZA \$28
Baked Snapper with Olives, Pachino Tomatoes, Broccoli and Capers

SIDES

BREAD BASKET \$6

BROCCOLI AL VAPORE \$8
Steam Broccoli

PUREA DI PATATE \$8
Mash Potato

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

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

DRINKS

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

MINERAL WATER (750ml) \$7
San Pellegrino, Acqua Panna

SAN PELLEGRINO FRUIT BEVERAGE (250ml) \$5
Aranciata, Limonata, Chinotto, Aranciata Rossa

SOFT DRINKS \$6
Coke, Diet Coke, Ginger Ale, Sprite



DESSERTS

TIRAMISU CLASSICO \$12
Classic Tiramisu (Alcohol)

DAILY CAKE \$12
Slice of daily cake

PROFITEROLES AL CIOCCOLATO \$12
Dark Chocolate Profiteroles

PANNACOTTA \$10
Classic Pannacotta with Berries Sauce

TORTA DI MELE \$12
Apple Crumble with Vanilla Ice Cream

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

PIATTO DI FORMAGGI \$26
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