

# - PANE, INSALATA E PRIMO ANTIPASTI -

- BREAD, SALAD & STARTERS -

## PANE

### FRESH ITALIAN BREAD - \$6

dipping options - basil infused olive oil / olive oil & balsamic vinegarette (v)(d)

### GARLIC BREAD - \$6

with fresh garlic, parsley & butter (v)

### HERB BREAD - \$6

with a mixed herb butter (v)

### ANCHOVY BREAD - \$6

with butter and anchovies

### OLIVE & SUNDRIED TOMATO BREAD - \$6

with a blended olive & sundried tomato butter (v)

## INSALATA

### ARUGULA E PARMIGIANO - \$15

baby rocket leaves & fresh shaved parmesan, pear & a balsamic reduction (v)(gf)

### CAPRESE - \$15

classic italian salad, fresh bocconcini, basil, tomatoes & extra virgin olive oil with a balsamic reduction (v)(gf)

### INSALATA CON FUNGHI - \$15

mushrooms sauteed in garlic & chilli tossed through a mixed salad with a olive oil vinegarette (v)(gf)

### INSALATA MISTA - \$12

a mixed salad with tomatoes, olives, capsicum, cucumber & onion, finished with a balsamic reduction (v)(gf)(d)

## PRIMO ANTIPASTI

### DEEP FRIED OLIVES - \$11

stuffed with gorgonzola & sundried tomatoes with a balsamic reduction (v)

### HOUSE MADE MEATBALLS - \$13

veal & pork meat balls served in a traditional napoletana sauce

### BRUSCHETTA - \$12

baked italian bread topped with tomato, bocconcini, basil & a balsamic reduction (v)

### ARANCINI - \$15

lightly crumbed risotto balls filled with slow cooked veal ragú & finished with a napoletana sauce

V- vegetarian | GF - gluten free | D - dairy free

# - ANTIPASTI -

- ANTIPASTO IS ITALIAN FOR "BEFORE THE MEAL" -

## ENTRÉES

### **SALT & PEPPER CALAMARI - \$17.5**

lightly floured calamari served in a rocket, parmesan & spanish onion salad, finished with our house-made lemon & garlic aioli

### **ZUCCHINI FRITTERS - \$12**

grated zucchini fritters served with a balsamic reduction (v)

### **GARLIC PRAWNS - \$18.5**

fresh banana prawns served in a sizzling pot of olive oil, garlic & chilli (gf)(d)

### **STUFFED MUSHROOMS - \$15**

oven baked portobello mushrooms stuffed with olives, capsicum, parmesan, egg & fresh breadcrumbs finished with a balsamic reduction (v)

### **SOUP OF THE DAY - \$14.5**

please see wait staff for description

### **ANTIPASTO PLATE - \$14.5**

(OR OPTION TO SHARE MINIMUM 2 PPL \$10 pp)

selection of cured meats, smoked salmon, olives, marinated vegetables, bocconcini, fresh tomato & basil

### **QUAIL ALLA CORVINA - \$18**

pan fried quail butterflied & served in a white wine, garlic & chilli sauce (gf)

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# - PASTA E RISOTTI -

## **LINGUINE ALLA FRUTTI DI MARE - \$25**

pan fried prawns, mussels, calamari & vongole tossed through a lemon & white wine sauce finished with a hint of garlic, chilli, olive oil & fresh tomato

## **CAVATELLI - \$20**

house made cavatelli in a creamy pea, bacon & mushroom sauce

## **SPAGHETTI BOLOGNESE - \$18**

spaghetti served in a traditional veal ragú

## **GNOCCHI PESTO CON POLLO - \$23.5**

house made gnocchi in a pesto & white wine sauce, with chicken, cherry tomatoes, chilli, mushrooms, prosciutto, baby spinach & a touch of parmesan

## **GNOCCHI NAPOLETANA - \$20**

house made gnocchi in a traditional napoletana sauce with mozzarella (v)

## **FETTUCCINE CARBONARA - \$18**

fettuccine served in a creamy white wine, garlic & bacon sauce

## **RAVIOLI – \$21.5**

house made ravioli filled with spinach & ricotta and finished in a traditional napoletana sauce (v)

## **LASAGNA - \$21.5**

house made pasta sheets, layered with a traditional veal ragú, mozzarella & napoletana sauce

## **LINGUINE CON FUNGHI ALIO OLIO - \$18**

linguine pasta sautéed in a olive oil, garlic & mushroom sauce (v)

## **PENNE AMATRICIANA - \$18**

penne in a rich tomato sauce with bacon, onion & chilli

## **RISOTTO CON POLLO - \$20**

pesto chicken risotto with mushrooms, roast pumpkin, cherry tomatoes & baby spinach (gf)

## **RISOTTO CON FUNGHI - \$19**

a selection of mushrooms sautéed & garlic finished with baby spinach (v)(gf)

## **RISOTTO DI MARE - \$22.5**

seafood risotto with fresh prawns, mussels, calamari & vongole in a of spicy arrabiata sauce (gf)

GLUTEN FREE OPTIONS AVAILABLE FOR SELECT PASTA DISHES  
ADDITIONAL 10-15 MINUTES FOR GLUTEN FREE PASTA

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# - PESCE E CONTORNI -

- SEAFOOD & SIDES -

## PESCE

### **SALT & PEPPER CALAMARI - \$25**

lightly floured calamari served in a rustic rocket, parmesan, spanish onion salad & finished with our house-made lemon & garlic aioli

### **FISH OF THE DAY - MARKET PRICE**

please see specials board for description

### **COZZE ALLA CORVINA - \$24**

fresh black mussels sautéed in a spicy tomato & white wine sauce, served with a small mixed salad

### **GARLIC PRAWNS - \$29.5**

fresh banana prawns served in a sizzling pot of olive oil, garlic & chilli, served with a small mixed salad (gf)(d)

## CONTORNI

**SHOESTRING FRIES (v) - \$8**

**GREEN BEANS (v)(gf) - \$8**

**ROSEMARY & GARLIC ROASTED POTATOES (v)(gf) - \$8**

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# - CARNE E POLLAME -

- MEATS & POULTRY -

## **VEAL CAMPAGNOLA - \$29**

pan fried veal fillet in a spicy tomato & white wine sauce finished on a bed of mash with fresh baby spinach & melted bocconcini

## **VEAL SALTIMBOCCA - \$27.5**

tender veal skewered with prosciutto and sautéed in a white wine and sage sauce served with our baked seasonal vegetables

## **VEAL LIMONE - \$26.5**

thin pieces of tender veal pan fried in a lemon & white wine sauce, served with our baked seasonal vegetables

## **VEAL INVOLTINI - \$29.5**

thin pieces of tender veal rolled, crumbed & filled with smoked ham, bocconcini & pesto, served on mash potato & finished with a creamy mushroom sauce

## **FILETTO CON FUNGHI - \$29**

pan fried veal fillet with sauteed mushrooms & finished in a creamy white wine sauce served with our baked seasonal vegetables

## **BISTECCA ALLA CORVINA - \$32**

grilled scotch fillet on mash potato & finished with a creamy seeded mustard sauce

## **VEAL PEPERONCINO - \$27.5**

thin pieces of tender veal pan fried in a garlic, chilli, lemon & white wine sauce, served with our baked seasonal vegetables

## **PETTI DI POLLO AL COGNAC - \$28.5**

chicken breast pan fried in a creamy cognac & mushroom sauce, served with mash potatoes & seasonal vegetables

## **POLLO ALLA PARMAGIANA - \$27.5**

lightly crumbed chicken breast, fried & baked with our traditional arrabiatta sauce & topped with melted mozzarella & parmesan, served with baked potatoes & salad

## **PETTI DI POLLO AL PESTO - \$28.5**

chicken breast pan fried in a white wine & house-made pesto sauce with fresh cherry tomatoes, prosciutto & mushroom, served with baked seasonal vegetables

## **POLLO ALLA MARSALA - \$27.5**

chicken breast pan fried & served in a sweet dessert wine reduction, served with our baked seasonal vegetables

**MOST OUR MEATS CAN BE PREPARED GLUTEN FREE - SPEAK TO WAIT STAFF FOR MORE INFORMATION**

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