

## Breads

<b>Continental Bread</b>	With butter, olive oil and balsamic vinegar		<b>8</b>
<b>Garlic Bread</b>	slices warmed crusty continental bread	<b>2 slices</b>	<b>4</b>
		<b>4 slices</b>	<b>8</b>
		<b>Gluten Free 2 slices</b>	<b>5</b>
<b>Bruschetta al Pomodoro</b>	2 slices crusty warmed bread with traditional topping & shaved parmesan...		<b>11.50</b>
	With spicy Italian sausage...		<b>13.50</b>

## Starters

<b>Mini Arancini</b>	6 Hand rolled crumbed and fried risotto balls		<b>9</b>
<b>Olives</b>	Marinated Green & black olives served warm		<b>7</b>
<b>Italian Sausage</b>	lightly grilled spicy Italian sausage		<b>8</b>
<b>Crumbed Mozzarella Balls</b>	served with semi sun dried tomato pesto		<b>12</b>
<b>Italian Sausage Plate</b>	Italian sausage, sliced prosciutto , olives, bocconcini cheese, semi sun-dried tomatoes, toasted bread, marinated eggplant & mini arancini		<b>27</b>
<b>Minestrone soup</b>	traditional mixed vegetable & pasta soup		<b>10</b>
<b>Arancini Balls</b>	2 rice balls stuffed with mozzarella on Bolognese sauce & parmesan, drizzled with olive oil		<b>17</b>
<b>Oysters</b>	Freshly shucked served natural or Kilpatrick		<b>3.75ea</b>
<b>Garlic Prawns</b>	Prawns cooked in garlic butter served in a sizzling pot served with a slice of Italian bread		<b>20</b>
<b>Chilli Mussels</b>	cooked in a rich tomato & chilli sauce Served with a slice of garlic bread		<b>23</b>
<b>Mixed Seafood Plate</b>	4 oysters Kilpatrick, grilled fish, grilled prawns, Calamari, lemon and tartare sauce		<b>33</b>

<b>PASTA</b>		<b>ENTRÉE</b>	<b>MAIN</b>
<b>Spaghetti Bolognese</b>	Traditional spaghetti Bolognese		<b>23</b>
<b>Spaghetti Aglio Olio</b>	Spaghetti served with chilli, garlic, parsley & olive oil		<b>18</b>
		<b>Add Prawns</b>	<b>28</b>
<b>Spaghetti Carbonara</b>	Spaghetti served with smoked bacon, White wine, eggs, pepper, parmigiana & cream sauce		<b>24</b>
<b>Spaghetti Marinara</b>	Spaghetti with mixed seafood & Napolitano sauce	<b>21</b>	<b>31</b>
<b>Fettuccine Alfredo</b>	Fettuccine served with diced chicken , mushrooms, Bacon, in your choice of tomato or cream sauce	<b>18</b>	<b>27.50</b>
<b>Rigatoni Arrabiata</b>	Rigatoni pasta served with hot Italian sausage, Napolitano sauce, olives, garlic & basil		<b>26</b>
<b>Lasagne</b>	Traditional homemade lasagne with ham & Boiled egg and garden salad		<b>25</b>
<b>Tortellini alla Pana</b>	Tortellini served with bacon, mushroom, Parmigiano & cream sauce, topped with Truffle oil	<b>18</b>	<b>27.50</b>
<b>Gnocchi Portofino</b>	Homemade potato dumplings served with spinach, prawns, tomato & cream sauce		<b>30</b>
<b>Gnocchi Alla Pollo</b>	diced chicken, mushrooms with tomato & basil sauce , broccolini & Parmesan		<b>27.50</b>
<b>Gnocchi Napolitano (V)</b>	Home made potato dumplings served in Napolitano sauce		<b>22</b>
<b>Gnocchi La Anitra</b>	Home made potato dumplings served with Duck Ragout		<b>29</b>

**GLUTEN FREE PENNE PASTA AVAILABLE \$1 EXTRA**

## Seafood

		ENTRÉE	MAIN
<b>Grilled Fish of the Day</b>	with prawns, grilled squid, chips, salad and lemon sauce		<b>41</b>
<b>Grilled Fish of the Day (GF)</b>	Sweet potato mash, broccolini & lemon & parsley olive oil	<b>23</b>	<b>36</b>
<b>Calamari</b>	lightly crumbed or grilled on a cherry tomato, cucumber & red onion salad White Balsamic dressing & tartar sauce	<b>18</b>	<b>28</b>

## Vegetarian

<b>Eggplant Parmigiano (V)</b>	Filled with Napolitano sauce & bocconcini, zucchini, mushroom, spinach & sun-dried tomato pesto served with salad		<b>26</b>
<b>Fettuccine Romano (V)</b>	fettuccine served with mushrooms, zucchini, eggplant & cherry tomatoes in tomato & basil sauce		<b>26</b>
<b>Spinach &amp; Ricotta Cannelloni (V)</b>	in tomato & basil sauce & topped with crumbled feta		<b>24</b>

## Chicken

<b>Pepper Chicken Breast</b>	Cooked With Green peppercorns, cream sauce		<b>31</b>
<b>Chicken Scaloppini</b>	Chicken tenderloins cooked in mushroom & sweet Marsala sauce		<b>29.50</b>
<b>Chicken Parmigiano</b>	Topped with sliced tomato, prosciutto, & napolitana sauce & melted bocconcini cheese		<b>29.50</b>
<b>Chicken Breast Lugano</b>	cooked in white wine served with prawns, mushroom & garlic cream sauce		<b>34.50</b>
<b>Polla alla Vela</b>	marinated in vinegar, wine, herbs, garlic & spices served on a sizzling plate (Half chicken)		<b>31</b>
<b>Chicken Diavoletto</b>	marinated and grilled in chilli, olives, tomato, herbs & capsicum (Half Chicken)		<b>32</b>

## MEAT

### Beef Fillet 280gm

Served with your choice of sauce	Mushroom	<b>38.50</b>
	Pepper	
	Dianne	

**Steak Lugano** beef fillet cooked in mushroom sauce served with prawns **41.50**

**Grilled Lamb Rump (GF)** on a salad of feta, cherry tomato, cucumber, red onion with  
beetroot & white balsamic dressing **29.50**

**Pepper Scaloppine** cooked with green peppercorns, mustard, brandy, & cream **34**  
Sauce with prawns

**Scaloppine Marsala** cooked with prosciutto , mushroom & a sweet Marsala sauce **31**

**Scaloppine Capriccioso (GF)** cooked in tomato, chilli, garlic & herb sauce **31**

**Scaloppine alla Crema** cooked in white wine, cream & mushroom sauce **31**

**Twice Cooked Pork Belly (GF)** served with sweet potato mash, broccolini, apple & fennel seeds & jus **33**

All main meals are served with vegetables Or salad & potatoes in rosemary sea salt  
(excluding pastas & Lamb salad )

### Extras

**Chips** served with garlic aioli **8**

**Side vegetables** **8**

**Garden Salad** **8**

**Beetroot & Feta Salad** Beetroot, feta, cherry tomatoes, red onion,  
cucumber & mixed lettuce leaves **14**