

Continental Bread With butter, olive oil and balsamic vinegar	7.00
Garlic Bread 4 slices warmed crusty continental bread	7.00
Bruschetta al Pomodoro	
2 slices crusty warmed bread with traditional topping & shaved parmesan...	11.50
2 slices crusty warmed bread with Italian sausage...	13.50
Mixed Bread Plate	
Garlic bread, fresh bread, feta, olives, beetroot dip , olive oil & balsamic	16.00

STARTERS

Italian Sausage Plate	27.00
Italian sausage, sliced prosciutto , olives, bocconcini cheese, semi sun-dried Tomatoes, toasted bread, marinated eggplant & mini arancini	
Minestrone soup	
traditional mixed vegetable & pasta soup	10.00
Arancini Balls	
rice balls stuffed with mozzarella on Bolognese sauce & Parmesan, drizzled with olive oil	17.00
Oysters Natural Freshly shucked served with fresh lemon	
	3.75ea
Oysters Kilpatrick grilled with bacon & Kilpatrick sauce	
	3.75ea
Oysters Diavolo grilled with tomato, chilli sauce, herbs & Parmesan cheese	
	3.75ea
Garlic Prawns WA tiger prawns cooked in garlic butter or cream, served with Jasmine rice	
	ent 21.00 main 33.00
Gamberi alla Vela WA tiger prawns marinated & cooked in tomato, chilli & herb sauce served with jasmine rice	
	ent 21.00 main 33.00
Chilli Mussels cooked in a rich tomato & chilli sauce	
	23.00
Served with a slice of garlic bread	

	ENTRÉE	MAINS
Spaghetti Bolognese Traditional spaghetti Bolognese		23.00
Spaghetti Aglio e Olio Spaghetti served with chilli, garlic, Parsley & olive oil		19.00
Spaghetti Carbonara Spaghetti served with smoked bacon, White wine, eggs, pepper, parmigiano & cream sauce	17.50	24.00
Spaghetti Marinara Spaghetti served with mixed seafood & Napolitano sauce	20.50	29.50
Fettuccine Alfredo Fettuccine served with diced chicken , Mushrooms, Bacon, in your choice of tomato or cream sauce	18.00	27.50
Rigatoni Arrabiata Rigatoni pasta served with hot Italian sausage, Napolitano sauce, olives, garlic & basil		26.00
Lasagne Traditional homemade lasagne with ham & Boiled egg and garden salad		25.00
Tortellini alla Pana Tortellini served with bacon, mushroom, Parmigiano & cream sauce, topped with Truffle oil	18.00	27.50
Gnocchi Portofino Homemade potato dumplings served with (House made) spinach, prawns, tomato & cream cheese sauce		29.50
Gnocchi Alla Pollo diced chicken, broccolini and mushrooms (House made) with tomato & basil sauce and Parmesan		27.50

Please note gluten free Pasta available upon request

	ENTRÉE	MAINS
Grilled Fish of the Day		
With your choice of chips, salad & lemon	23.00	36.00
Or Seasonal vegetables and rosemary potatoes		
Calamari		
Sustainably caught local tender fried squid lightly crumbed	18.00	28.00
on a tomato, cucumber & red onion salad with white balsamic dressing & tartar sauce		
VEGETARIAN		
Eggplant Parmigiano		
Filled with Napolitano sauce & bocconcini, Zucchini, mushroom, spinach, sun-dried tomato pesto & cheese, served with salad		26.00
Fettuccine Romano		
fettuccine served with mushrooms, zucchini, eggplant & cherry tomatoes in tomato & basil sauce		26.00
Spinach & Ricotta Cannelloni		24.00
served with tomato & basil sauce & topped with crumbled feta		
POULTRY		
Pepper Chicken Breast		
Cooked With Green peppercorns, mustard, brandy & Cream sauce		31.00
Chicken Scaloppini		
Chicken tenderloins cooked in mushroom & sweet Marsala sauce		29.50
Chicken Parmigiano		
Topped with sliced tomato, prosciutto, & napolitana sauce & melted bocconcini cheese served with spaghetti & Bolognese Sauce or Napolitano sauce		29.50
Chicken Breast Lugano		
cooked in white wine served with prawns, mushroom & garlic cream sauce		34.50
Polla alla Vela		
marinated in vinegar, wine, herbs, garlic & spices served on a sizzling plate (Half chicken)		31.00
Chicken Diavoletto		
marinated and grilled in chilli, olives, tomato, herbs & capsicum (Half Chicken)		32.00

STEAK / MEAT

Grass Fed Beef Fillet 280gm

Served with your choice of sauce	Mushroom	38.50
	Pepper	
	Dianne	

Steak Lugano	280gm beef fillet cooked in mushroom sauce served with prawns	41.50
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Grilled Lamb Rump	on a salad of feta, tomato, cucumber, red onion with beetroot & sour cream	29.50
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Pepper Scallopini	cooked with green peppercorns, mustard, brandy, & cream Sauce with prawns	34.00
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Scallopini Capriciosa	cooked in tomato, chilli, garlic & herb sauce	31.00
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Scallopini alla Crema	tender beef cooked in white wine, cream & mushroom sauce	31.00
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Beef Parmigiano	crumbed beef topped with sliced tomato, prosciutto Napolitano sauce & melted bocconcini cheese served with spaghetti & Bolognese Sauce or Napolitano sauce	29.00
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Saltimbocca	beef filled with cheese and wrapped in prosciutto cooked In a sweet marsala sauce	33.50
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All main meals are served with vegetables

Or salad & potatoes in rosemary sea salt

(excluding pasta & PARMIGIANO DISHES AND LAMB SALAD)

Extras

Chips	8.00
Salad	8.00
Side vegetables	8.00
Side spaghetti	9.00 (with choice of Bolognese Or Napolitano sauce)