

PRIMI / ENTREES

Arancini 20

Rice balls, filled with provolone piccante, thyme, shallots, parmesan, served with aioli

Caesar salad 22

Salad of cos lettuce, parmesan, bacon rashers, anchovies, poached egg, garlic croutons

Mediterranean mussels 26 (gf)

Black mussels, leek, white wine, olive oil, garlic, parsley, cannellini beans

Bianchetti fritto 22

White-bait fritters with sauce of olive oil, rosemary, anchovies, parsley, lemon rind

Piatto di verdure 24 (gf) (serves 2)

A plate of seasonal char-grilled vegetables, artichoke puree

Polpette al baffo 23

Veal meatballs, filled with carrots, zucchini, onions, tomato cream salsa

Antipasti 34 (serves 2)

Platter of house specialties

PASTA / RISOTTO

Penne basilico 36 **

Chicken breast pieces, sun-dried tomato, roast capsicum, basil, tomato cream salsa

Spaghetti all' amatriciana 32 **

Bacon pieces, onion, chilli, napoletana salsa

Pappardelle al ragu' 36 **

Slow braised beef & pork pieces, napoletana salsa

Ravioli di ricotta e spinaci 34

House-made pasta parcels filled with ricotta cheese & spinach, lemon, sage, brown butter sauce, parmesan

Penne con gamberi 39

S.A king prawns, olive oil, garlic, chilli, parsley, toasted bread-crumbs, tomato salsa

Gnocchi al pesto di noci 35 **

Pasta dumplings, with pesto sauce of basil, rosemary, garlic, olive oil, roasted walnuts, pecorino cheese

Risotto con pollo 34 (gf) **

Arborio rice, chicken pieces, pancetta, parmesan, shallots, parsley, white wine, olive oil, garlic

Spaghetti alla puttanesca 35 **

Anchovies, capers, tomato, black olives, spring onion, chilli, napoletana salsa

Spaghetti marinara 45

Brandy flamed fresh South Australian seafood, parsley, napoletana salsa

Spaghetti al napoletana pomodoro 30**

Spaghetti aglio, olio, pepperoncino 30 **

Spaghetti carbonara 30 **

Pappardelle alla panna 30 **

****Entrée size available ...\$4 less**

Gluten free pasta options also available

All prices GST inclusive

SECONDI / MAINS

Salt and pepper calamari 28 / 38

Warm salad of calamari, red onion, sun-dried tomato, rocket lettuce, olive oil

Scaloppine ai funghi 39

Veal medallions, Swiss brown mushrooms, olive oil, garlic, marsala-cream sauce, rosemary potatoes

Pollo Camembert 39

Chicken fillet breast, oven roasted with olive, garlic, white wine, spring onion, broth, filled with camembert cheese & thyme, wrapped in prosciutto, served with potato mash

Scamone d' agnello 42 (gf)

Lamb rump oven-roasted with olive oil, garlic, thyme, oregano, mint, lemon dressing, served with chargrilled zucchini and green peas

Quaglie di casa 39 (gf)

Oven-roasted quails, with garlic, olive oil, white wine, spring onions, swiss brown mushrooms

Bistecca (approx. 400 gms) 54

Grass-fed Adelaide Hills "scotch fillet" pan-seared with red wine jus', served on a bed of creamy potato mash

Fish of the day

Please refer to specials board

CONTORNI / SIDE DISHES

Insalata di rucola, pere e parmigiana 15

Salad of rocket lettuce, parmesan, and sliced pear, tossed with olive oil, balsamic glaze

Garden salad 15

Mixed lettuce, tossed with tomato, cucumber, red onion, black olives, capsicum, Italian dressing

Broccolini piccanti 14

Sautéed broccolini, with olive oil, garlic, chilli

Carotine dolci 14

Oven-roasted baby carrots, sticky honey glaze, walnuts

Patate al forno 12

Oven-roasted potatoes, tossed in rosemary and garlic infused olive oil, with aioli

Bruschetta 15

Toasted ciabatta, garlic infused tomato slices, fresh basil, olive oil

Marinated olives 14

Black and green olives, marinated in olive oil, orange zest, chilli, parsley, garlic

Garlic bread 6

****10% surcharge will apply to Sunday trading**

All prices GST inclusive