

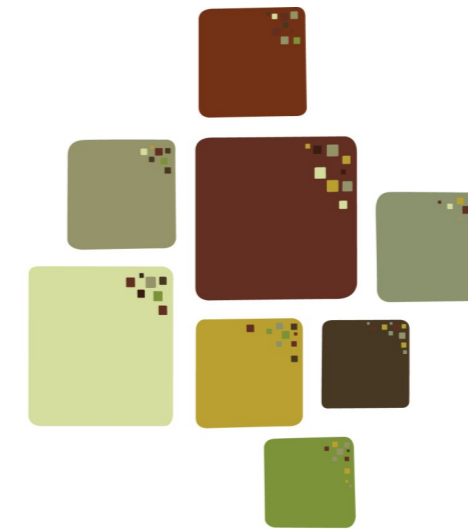
PIZZA ROSSA – (tomato base pizza)

Margherita Mozzarella, basil & olive oil	\$16
Napoletana Anchovies, olives, mozzarella & oregano	\$17
Siciliana Eggplant, chilli, mozzarella, basil & salted ricotta	\$17
Capricciosa Ham, mushroom, olive, basil & mozzarella	\$20
Diavola Hot salami, capsicum, Spanish onions, parsley & mozzarella	\$19
Gamberi Prawns, cherry tomatoes, Spanish onion, garlic, parsley & mozzarella	\$20
Vegetarian Mushrooms, capsicum, baby spinach, Spanish onions, olives, parsley & mozzarella	\$19
Mushroom Mushroom, olives, garlic, chilli, basil & mozzarella.	\$18
Tropical Ham, pineapple & mozzarella	\$18
Supremo Ham, cabanossi, mushrooms, olives, Spanish onions, capsicum, pineapple & mozzarella	\$20
Carnivore Ham, salami, hot salami, cabanossi, sausage, basil & mozzarella	\$22

PIZZA BIANCA – (white base pizza)

Prosciutto & rocket Prosciutto, mushrooms, rocket, shaved parmesan, garlic, olive oil & mozzarella	\$19
Potato & Sausage Sliced potatoes, sausage, baby spinach, rosemary, garlic, olive oil & mozzarella	\$19

No Half & Half



Cucina mia

STARTERS

Garlic Bread (V)	\$6
Garlic & Cheese Pizza	\$11
Nonna's Meatballs Homemade veal meatballs in napoletana sauce, parmesan & wood fired bread	\$12
Sicilian Arancini (2 per serve) Crumbed rice balls stuffed with veal Bolognese, peas & mozzarella	\$10
Calamari Fritti Calamari lightly floured & deep fried with aioli sauce & lemon	\$14
Hot and Cold Antipasto Platter (serves 2) Assorted meats, olives, arancini (2), bocconcini, calamari fritti served with grissini bread sticks	\$28

SIDES & SALADS

Italian Salad Mixed leaves, tomatoes, cucumber & Spanish onions, olive oil, vinaigrette	\$10
Rocket Salad & Prosciutto Wild rocket, prosciutto, pear, shaved parmesan, olive oil & balsamic	\$13
Caprese Salad Sliced tomatoes, bocconcini, basil, oregano & olive oil served with side of wood fired bread	\$12.5
Bowl of fries	\$6
Sweet potato chips served with aioli	\$8
Mashed potato	\$6
Side of seasonal vegetables	\$6

PASTA

Spaghetti Marinara Prawns, mussels, calamari, octopus, scallops & garlic in marinara sauce	\$22
Fettuccini Gamberi Prawns, shallots, cherry tomatoes, garlic, chilli & basil in marinara sauce	\$22
Penne Alla Norma Eggplant, onion, chilli & basil in napoletana topped with salted ricotta	\$16
Spaghetti Meatballs Homemade veal meatballs served in napoletana sauce	\$18
Spaghetti Bolognese Traditional Italian veal bolognese sauce.	\$16
Fettuccini or Tortellini Boscaiola Mushrooms, bacon & shallots in cream sauce	\$17
Penne Pesto Chicken with cherry tomatoes, basil, pine nuts & shaved parmesan in cream sauce	\$18

MAINS

Veal Pizzaiola Pan fried veal with olives, oregano, garlic, basil and parsley in napoletana sauce served with seasonal vegetables	\$26
Chicken Boscaiola Pan fried chicken breast with bacon, shallots, mushrooms, parsley in cream sauce served with seasonal vegetables	\$26
Grilled Lemon Sole Lightly floured & grilled Lemon Sole topped with capers, Spanish onions, dressed lightly with butter & lemon juice served with seasonal vegetables	\$26
Chicken or Veal Schnitzel Parmigiana Topped with cheese & napoletana served with chips & salad	\$22
Chicken or Veal Schnitzel Served with chips, salad & choice of sauce	\$20
T-bone steak 350g Served with chips, salad & choice of sauce	\$28
Scotch fillet 300g Served with chips, salad & choice of sauce	\$30
Angus Rump Steak 300g Served with chips, salad & choice of sauce.	\$23
Grilled Chicken Breast Marinated in olive oil and oregano served with mashed potato, seasonal vegetable and choice of sauce	\$20

Choice of sauce: Gravy, Mushroom, Peppercorn & Diane.

SPECIALS

Linguine Scampi Scampi, fresh crab meat, chilli, garlic, cognac & parsley in red sauce with a hint of cream	\$29
Veal Osso Bucco Slow cooked veal osso bucco with peas, carrots, onions in a tomato red wine sauce served on bed of mash potato and seasonal vegetables.	\$25

