

breads

GARLIC BREAD 6.50
home made bread baked w garlic & vigin oil

HERB BREAD 6.50
home made fresh herb roll served with butter

FOCACCIA #1 15.50
anchovy fresh tomato & parmesan

FOCACCIA #2 15.50
black olives pesto tomato & basil

entrees

MINISTRONE 13.50
our home ade vegetable soup

ANTIPASTI 23.50
a house specialty, vegetarian alternative available

SALT & PEPPER SQUID 22.50 main 31.50
fresh local squid dusted with flour salt & pepper & fried served with salad & mayonnaise

OYSTERS NATURAL
one dozen 28.50
half dozen 15.50

MELANZANE 14.90
ale battered egg plant fritters w. sauce & shaved parmesan

COZZE AGLIO OLIO 17.50
whole black mussels steamed w. garlic olive oil parsley chilli & fish broth

INSALATA CAPRESE 19.50
baby spinach red onion balsamic grilled pancetta bocconcini blue cheese & olives

OYSTER KILPATRICK
one dozen 31.50
half dozen 18.50

pizze

AMALFI SPECIAL
with the Lot

Lge 29.50 Sml 19.90

MARGHERITA
fresh tomato bocconcini mozzarella garlic & basil

Lge 27.00 Sml 17.90

AMERICANO
fresh tomato bocconcini cacciatore salami chilli basil

Lge 29.00 Sml 19.50

HAWAIIAN
ham cheese tomato w. fresh pineapple

Lge 28.00 Sml 18.90

CAPRICCIOSA
tomato cheese salami black olives ham mushroom

Lge 29.00 Sml 19.50

CARDINALE
bocconcini tomato parmesan basil mushroom prosciutto pepper

Lge 29.50 Sml 19.90

NAPOLETANA
fresh tomato garlic bocconcini anchovy basil black olives

Lge 27.50 Sml 18.00

SPINACI
fresh tomato cheese marinated spinach onion chilli olive cacciatore salami pancetta

Lge 29.00 Sml 19.50

MARINARA
tomato cheese marinated prawns squid anchovy mussels fish & parsley

Lge 29.90 Sml 19.90

ORTOLANA
bocconcini tomato onion garlic spinach artichoke capsicum mushroom olive

Lge 29.00 Sml 19.50

P.O.P. PIZZA - ADD 4.50 To your small pizza selection w. tossed lettuces red onion balsamic virgin olive oil - served on a platter

pasta

*vegetarian alternatives available

AMALFI
egg ribbon pasta w mushroom pancetta chilli cream sauce
main 26.00 entree 23.50

PUTTANESCA
spaghetti olives anchovy basil parsley capers chilli tomato
main 25.50 entree 23.00

CON POLLO
rigatoni chicken pancetta mushroom chives apricot pepper cream sauce
main 26.50 entree 24.00

CALABRESE
rigatoni broccoli spinach pine nuts olives onion fresh tomato chilli
main 26.50 entree 24.00

AMALFITANA
linguine onion dried tomato eggplant pine nut artichoke spinach oregano
main 26.50 entree 24.00

RAGU
rigatoni sauteed w. rich veal chunk meat sauce
main 26.50 entree 24.00

MARINARA
spaghetti shellfish squid fish prawns crab
main 31.50 entree 28.50

ZINGARELLA
linguini capsicum onion broccoli basil prawns chilli honey butter stock sauce
main 31.50 entree 28.50

AMATRICIANA
spaghetti pancetta onion capsicum peas chicken stock chilli garlic basil
main 27.00 entree 24.50

PASTA DEL GIORNO
please see specials board

secondo

MONTICELLO 25.50
baby spinach balsamic red onion grilled chicken mayonaise roasted capsicum parmesan

COTOLETTE 31.50
slices of crumbed veal served w. tossed salad & potato fritti

SCALOPPINE AI FUNGHI 31.50
veal sauteed w. mushroom chives butter light glaze served w. greens and potato

SALTIMBOCCA ALLA ROMANA 32.90
veal topped w. parma ham pan fired w. sage served with light glaze, greens & potato

BISTECCA 32.90
grilled fillet steak served with a light glaze, greens and potato

CALZONE RUSTICO 22.50
ham mushroom salami olives spinach anchovy capsicum mozzarella folded baked & served w. sauce

RISOTTO DEL GIORNO
please see specials board

side dishes

PATATE 9.50
potatoes roasted w. virgin olive oil & sea salt served w. house made mayonnaise

VERDURA 15.50
selected vegetables roasted & tossed in basil & pesto

GARDEN SALAD small 8.50 large 14.50
mixed lettuces balsamic tomato cucumber & red onion

S.C.PANNELL

W I N E M A K E R