

Oysters

Naturale - natural rock oysters	1/2 doz 13.0	doz 23.0
Kilpatrick - bacon, Worcestershire sauce	1/2 doz 14.0	doz 26.0
Mornay - cheese sauce	1/2 doz 14.0	doz 26.0
Florentine - spinach, olive oil, chilli	1/2 doz 14.0	doz 26.0

Soups

Soup of the day		12.0
Minestrone		12.0

Tapas

Bianchetti Fritti - fried whitebait		11.0
Frittelle di Nanata - whitebait fritters		12.0
Polpi alla Piastra - bbq marinated baby octopus		14.0
Calamari Fritti - fresh fried calamari		13.0
Gamberi al Aglio - Sicilian traditional garlic prawns		15.0
Antipasto di Mare - cold selection of smoked salmon, prawns, oysters & octopus		19.0
Polpette al Sugo – traditional sicilian meatballs in ragu sauce		11.0
Anchovie alla Siciliana - white anchovies marinated with olive oil, chilli & lemon		13.0
Funghi Ripieni – delicious button mushrooms stuffed with Italian sausage & seasoned bread crumbs		14.0
Cozze Marinara – local black mussels in tomato, garlic & chilli		14.0
Carpaccio di Salmone – thin slices of Atlantic salmon dressed with capers, onions, lemon & olive oil		16.0
Carpaccio di Bresaola – thin slices of cured beef topped with rocket & shaved parmesan		15.0
Arancini Messinese - small risotto balls filled with ragu sauce & mozzarella		13.0
Funghi Trifolati – fresh champignon mushrooms tossed in garlic, olive oil & chilli		11.0
Asparagi Trifolati – fresh asparagus sautéed in garlic, olive oil, parmesan & chilli		13.0
Formaggio alla piastra – char grilled haloumi cheese drizzled with oregano & olive oil		12.0
Antipasto Vegetariano – vegetarian antipasto		12.0
Croquet di Patate – potato croquets filled with mozzarella cheese		10.0
Olive Ascolani – green olives stuffed with fetta then crumbed		11.0
Salsicce alla Piastra – bbq Italian sausage		12.0
Spiedini di Pollo - char grilled marinated chicken skewers		13.0
Salumi Misti - plate of selected Italian cold meats served with grissini		15.0
Formaggi e olive misti - plate of mixed Italian cheeses and olives served with grissini		16.0

Pasta

Linguine Piazza - flat spaghetti with prawns, tomato, pesto & cream sauce	16.0
Penne Arrabbiata - short tube pasta with tomato & chilli	12.0
Ravioli Ricotta & Spinaci - home made ravioli filled with ricotta & spinach in napolitana sauce	14.0
Tortellini Boscaiola – ring shaped pasta filled with veal mince in bacon, mushroom & cream sauce	14.0
Gnocchi Casalinge - home made gnocchi with choice of Napoli sauce or a creamy 4 cheese sauce	15.0
Spaghetti Pescatore - spaghetti with fresh seafood	19.0
Cannelloni di Ricotta - home made ricotta & spinach cannelloni	15.0
Rigatoni alla siciliana – tube pasta with eggplant, tomato, basil & parmesan	14.0

Seafood

Pesce del Giorno - fresh fish of the day from our Display ask for selection and prices.	mp
Misto alla Griglia - bbq seafood plate	36.0
Fritto Misto - fried seafood plate	34.0
Gamberi al Peperoncino - bbq chilli king prawns	34.0
Lobster - Cardinale (tomato, mushrooms, brandy & cream)	63.0
- Mornay (cheese & béchamel sauce)	63.0
Bugs Piazza - Balmain bugs in tomato, brandy, garlic & chilli	34.0
Capesante alla Caprese - Fresh Tasmanian Scallops served in the half shell in a mushroom, tomato, brandy & spicy cream sauce.	33.0

All seafood dishes served with chips & salad

Steaks

250g Veal Cutlet - tender and succulent	26.0
300g Grain Fed Grainge defatted Rib Eye - the ultimate steak!	33.0
300g Eye Fillet steak - delicious eye fillet	33.0
Agnello al Rosmarino - tender lean lamb cutlets encrusted with rosemary, bbq'd & served on a bed of English spinach	30.0
Bistecca Fiorentina - 450g T-bone char grilled, served with seasonal vegetables	29.0
Stinco di agnello - delicious lamb shanks slow cooked in a tomato and diced vegetable sauce.	26.0

All steaks char grilled and served with your choice of peppercorn, rosemary & brandy, mushroom or Dianne sauce.

All served with seasonal vegetables.

Mains

Pollo Marinaio - delicious chicken breast fillet topped with prawns in a peppercorn & brandy sauce	27.0
Vitello alla Parmigiana – thin slices of veal topped with eggplant slices, mozzarella & napolitana sauce	25.0
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Involtini Trevisani - veal rolled and filled with fontina cheese, prosciutto and asparagus in a light white Wine sauce.	27.0
Quaglie alla diavola - marinated char grilled quails	24.0
Risotto alla Pescatore - delicious seafood risotto in garlic, olive oil, spinach & chilli sauce	20.0
Pollo alla Boscaiola – chicken breast fillets with a mushroom, bacon and cream sauce.	24.0

All main courses are served with seasonal vegetables

Salads and Extras

Caesar Salad	14.0
Chicken Caesar Salad	18.0
Rucola & Parmigiano - rocket & parmesan	12.0
Insalata Mista - mixed Italian salad	11.0
Insalata Caprese - tomato, basil & bocconcini drizzled with extra virgin olive oil.	15.0
Bruschetta	5.0
Garlic or herb bread	3.0
Chips	7.0
Wedges	9.0

For the Kids

Chicken Schnitzel & Chips	12.0
Calamari & Chips	12.0
Steak & Chips	14.0
Spaghetti Bolognese or Napoletana	11.0
Chicken nuggets & chips	11.0
Fish & chips	11.0