

Antipasto

Crocchette di Patate <i>Potato croquettes</i>	7.5
Polenta di Patate <i>House made Polenta Chips; crispy on the outside, soft & melting on the inside</i>	7.5
Olive Verde alla Siciliana <i>Sicilian style marinated green olives sautéed in extra virgin olive oil</i>	9.5
Olive all'Ascolana <i>Olives coated with breadcrumbs, filled with meat or fish deep fried</i>	11.5
Bianchetti <i>Whitebait marinated & deep fried</i>	12.0
Insalata di Bacala <i>Cod salad with seasonal vegetables</i>	12.5
Bruschetta <i>Special of the day</i>	14.0
Arancini <i>Traditional Sicilian rice balls filled with meat & pea ragu, coated in crispy breadcrumb served with a napoli dip</i>	14.9
Polpette della Nonna <i>House made pork & veal Meatballs cooked in a rich tomato ragu</i>	14.9
Gamberoni <i>WA grilled Prawns sizzled in a terracotta dish with, chilli, garlic, saffron & herbs</i>	16.0
Fritto di Calamari <i>Calamari dusted with chickpea flour, deep fried, with rocket & house dressing</i>	17.9
Tagliere di Formaggio <i>Cheese board</i>	18.5
Sarde Beccafico Siciliane <i>butter fried Sardines sandwiched with breadcrumbs, parmesan, garlic & parsley stuffing, on a bed of mash potatoes topped with tomato salsa & drizzled with balsamic vinegar</i>	19.0
Tagliere di Salumi & Formaggio <i>Board of Cured Meats & Cheeses for 2</i>	28.5

Pasta & Risotti

Penne Vegetariane (GF available) <i>Penne tossed in tomato & fresh vegetables of the day</i>	19.0
Lasagna di Casa <i>House made Lasagna with traditional rich beef ragu & béchamel sauce</i>	22.5
Linguine Polpette <i>Linguine with beef & pork meatballs, tossed in a rich tomato ragu & parmesan</i>	22.9
Linguine Catanese <i>with anchovies, fresh tomatoes, crumb bread, extra virgin olive oil & parmesan</i>	23.9
Risotto Funghi <i>Porcini mushrooms, garlic, extra virgin olive oil, white wine & pecorino cheese</i>	23.9
Gnocchi Ragu (GF available) <i>House made fluffy potato Gnocchi with a rich slow cooked tomato ragu</i>	24.9
Gnocchi Gorgonzola <i>House made fluffy pumpkin & potato Gnocchi with sweet gorgonzola cheese, baby spinach & touch of cream</i>	24.9
Pappardelle alla Cardinale <i>House made Pappardelle tossed in a mussel & eggplant sauce</i>	25.9
Ravioli – Carne/Frutti di Mare <i>House made Ravioli filled with either; BEEF & pea mash, OR; SEAFOOD, tossed in fresh tomatoes, chilli, garlic & white wine</i>	25.9 / 26.9
Linguine al Cartoccio <i>Linguine with fresh seafood, chilli & garlic, baked in parchment paper (choice of 'white wine' or 'light tomato' base sauce)</i>	28.9
Risotto Frutti di Mare <i>Risotto cooked with fresh seafood, chilli, garlic</i>	29.5

Secondi / Main

Cozze alla Livornese	<i>Pan tossed black Mussels in white wine, tomato & chilli</i>	26.9
Pepata di Cozze e Vongole	<i>Pan tossed black Mussels & Clams with garlic; chilli, black pepper & white wine</i>	26.9
Petto di Pollo	<i>Grilled chicken breast served with salad or roast potatoes</i>	27.5
Scaloppine al Limone	<i>Tender Veal medallions coated in flour, cooked in lemon juice; butter & wine</i>	28.5
Vitello Milanese	<i>Herb crumbed Veal, served with roast potatoes & marinated artichokes</i>	29.5
Scaloppine Funghi Porcini	<i>tender veal slices coated in flour, sautéed in garlic, wine & porcini mushrooms</i>	29.5
Zuppa di Pesce	<i>Seafood Bisque with a combination of seafood in a bisque sauce served with grilled Barramundi on top</i>	33.5
Bistecca di Filetto	<i>Eye Fillet (250) with either roast potatoes/salad (mushroom/peppercorn sauce)</i>	37.5
Pesce del Giorno	<i>Fish of the day – See our Specials board</i>	
Seafood Platter	<i>(for 2 or more people) A selection of fresh seasonal seafood</i>	75.0

Contorni / Sides

Insalata Mista	<i>Mixed garden salad, onion, tomato & Italian dressing</i>	7.5
Spinaci	<i>Sautéed spinach with lemon & olive oil</i>	8.0
Patate al forno	<i>Roast potatoes with rosemary & garlic</i>	9.0
Rocket Salad	<i>Rocket salad with Italian dressing & Parmesan</i>	9.5
Vegetali Misti	<i>Sautéed mixed vegetables of the day</i>	9.5

Pizza

Margherita	<i>Napoli sauce, buffalo mozzarella, basil & oregano</i>	17.5
Diavola	<i>Napoli sauce, mozzarella & hot salami</i>	19.5
Funghi	<i>White base, mozzarella, portobello mushrooms & onion</i>	22.0
Capricciosa	<i>Napoli sauce, mozzarella, mushrooms, artichokes & ham</i>	22.5
Frutti di Mare	<i>White base, mozzarella, calamari, prawns, garlic, chilli & fresh herbs</i>	26.0

Please Note: Health & Safety Regulations do not allow doggy bags

ASSAGGI / TASTING

Olive verde alla Siciliana

Sicilian style marinated green olives sautéed in extra virgin olive oil

Crochette di Patate

Potato croquettes

Insalata di Bacala

Cod salad with seasonal vegetables

Arancini

Traditional Sicilian rice balls filled with meat & pea ragu, coated in crispy breadcrumb served with a napoli dip

Polpette della Nonna

House made pork & veal Meatballs cooked in a rich tomato ragu

45.0

OR

Polenta di patate

House made Polenta Chips; crispy on the outside, soft & melting on the inside

Bruschetta

Special of the day

Fritto di Calamari

Calamari dusted with chickpea flour, deep fried, with rocket & house dressing

Gamberoni

WA grilled Prawns with, chilli, garlic, saffron & herbs

Bianchetti

Whitebait marinated & deep fried

60.0

