Starters

Garlic Bread [V] Crusty bread baked with butter, fresh garlic and herbs	3825kj
Minestrone [GF] [V] The classic Italian soup – a tomato base with fresh vegetables	1247kj
Seasonal Vegetables [GF] [V] Medley of delicious seasonal vegetables	402kj
Bowl of Chips [V] Choice sliced potatoes cooked until lightly golden	3095kj
Bowl of Wedges [V] Special seasoned chunky potato wedges with	4112kj

Salt and Pepper Squid

Tender salt and pepper squid served with rocket with a zesty lemon dressing

Bruschetta [V]

A rustic style mixture of fresh tomato, red onion and fresh basil, topped with balsamic glaze and shaved parmesan cheese on a homemade pizza

714kj

1936kj

1026ki

1561kj

7145kj

5193kj

680ki

1131kj

1 SCP 2 SCP 3 SCP

Meatballs

Delicious Italian styled Meatballs served with a tangy Napoletana sauce

Arancini (Sicilian Stuffed Rice Balls)

Stuffed rice balls coated with breadcrumbs and fried until golden brown. Served with Bolognese sauce

Tasting Platter

Arancini, meatballs, marinated eggplant, prosciutto, provolone cheese, roasted balsamic onion, roasted capsicum and olives. Served with herb focaccia

Salad

681ki Italian Salad [GF] [V] Fresh lettuce, tomato, cucumber and olives with a balsamic dressing

Caesar Salad 2759ki

Lettuce, croutons, bacon, boiled egg, anchovies and parmesan, drizzled with Caesar dressing with Chicken.....3438kj with Prawns......3052kj

1939kj Warm Chicken Salad

Grilled chicken pieces tossed with fresh lettuce, cucumber, tomato, topped with sun-dried tomatoes and drizzled with a tangy balsamic. mustard and white wine dressing

Mediterranean Salad [V]

Lettuce, cucumber, tomato, onion, feta and olives with a balsamic dressing

Smoked Salmon Salad [GF]

Slices of smoked salmon tossed with a fresh garden salad, topped with slices of avocado and drizzled with a lemon dressing

1415ki Roasted Pumpkin Salad [V]

Delicious pumpkin with roasted red onion and baby spinach, topped with feta cheese and a balsamic and olive oil dressing

with Chicken 1737kj

1055ki Mediterranean Couscous Salad [V]

Tasty couscous with capsicum, tomato, olives and cucumber, sprinkled with feta cheese and topped with a pesto dressing

with Chicken 4266kj

[GF] Gluten free ingredients, Not gluten free environment. [V] Vegetarian

esserts

Tiramisu

Coffee and liqueur infused biscuit cake with fresh mascarpone cream and sprinkled chocolate

Chocolate Mousse [GF]

A temptingly rich, whipped chocolate delight for chocolate lovers of all ages

Panna Cotta

A creamy, vanilla infused Italian custard served with a seasonal fruit topping

Coppa Gelato

A selection of your favourite gelato flavours

<u>Beverages</u>

Cappuccino, Caffé Latte, Flat White

Short Black or Long Black

Macchiato

1463kj

1586kj

Tea Ask about our range of teas

Hot Chocolate

Iced Coffee or Chocolate

Juice Range of fruit juices available

Still Water (600ml)

Santa Vittoria Sparkling Water

Soft Drink (600ml) Coke, Diet Coke, Fanta, Sprite, Lift

Soft Drink (1.25L)

Milkshake Ask for flavours available

The average adult daily energy intake is 8700kJ.

La Porchetta Class	ic P	izza	a	12. Pineapple	S 3014ki	M 4139kj	L 5647ki
	S	M	L	Tomato base, mozzarella, ham and			
1. Original Porchetta Tomato base, mozzarella, lean, Italian pork sausage, basil and olive oil	3835kj	5331kj	7051kj	chunky pineapple pieces 13. Margherita [V] *GF base available Tomato base, mozzarella and oregano	2395kj	3530kj	4500kj
2. Super Special Tomato base, mozzarella, ham, anchovies, mushrooms, olives, capsicum and hot salami	2874kj	4147kj	5663kj	14. Focaccia (Garlic or Herb) [V] *GF base available Fresh crushed garlic or herbs (oregano and basil)	1745kj	2239kj	3191kj
3. Marinara *GF base available Tomato base, mozzarella, garlic, olives, shrimps and smoked mussels 4. Italian			4890kj 5304kj	15. Smoked Salmon *GF base available Italian tomato sauce and mozzarella base with onion, topped with capers, fresh basil and smoked salmon, drizzled		4232kj	5308kj
Homemade tomato sauce base, mozzarella, hot salami, bacon, olives, anchovies, garlic and oregano				with olive oil (No changes to this pizza) 16. Mexicana	2891kj	4081kj	5406kj
5. Vegetarian [V] *GF base available Tomato base, mozzarella, mushrooms,	2433kj	3292kj	4486kj	Tomato base, mozzarella, capsicum, hot salami and chilli			
olives and capsicum 6. American Tomato base, mozzarella and hot salami		3990kj	5284kj	17. The Lot Tomato base, mozzarella, ham, mushrooms, capsicum, hot salami, olives, onions, shrimps, bacon,	3069kj	4126kj	5517kj
7. Mushroom [V] *GF base available Tomato base and mozzarella with freshly sliced mushrooms	2075kj	2839kj	3926kj	pineapple and anchovies 18. Chicken Tomato base, mozzarella, chicken and	3111kj	4600kj	5912kj
8. Capricciosa Tomato base, mozzarella, ham, mushrooms, anchovies and olives	2597kj	3691kj	5110kj	pineapple with a tangy BBQ sauce 19. Meat Lovers Tomato base, mozzarella, ham, hot	3746kj	4899kj	6485kj
9. Napoletana *GF base available Tomato base, mozzarella, olives, anchovies and oregano	2587kj	3517kj	4747kj	salami, pork sausage and bacon pieces			<u>.</u>
10. Aussie Tomato base, mozzarella and ham,	3017kj	3997kj	5361kj	*Gluten Free Base Available Available in medium size only Extra Toppings from S 0.90 1		rtra 4.0 L 1.1	
topped with egg 11. Focaccia with Cheese [V]	2510kj	3259kj	4594kj	No substitute toppings	o Carrier		
*GF base available Mozzarella and crushed fresh garlic				We use the Best Quality Olives. While we make every effort to remove the pits, s	ome may	still be p	oresent
Pizza from Italian I	Reg	ion	s				
Roasted Pumpkin Calzone from Campania [v] Pizza base turnover filled with roasted pum spinach, ricotta, parmesan and provolone c topped with Italian tomato sauce and parm	heese,	Fruit Venezia Ginha	3875kj	Eggplant and Ricotta from Sicilia [v] Italian tomato sauce base, mozzarella, ricotta cheese, Italian provolone cheese, and eggplant, topped with fresh basil	S 3504kj 4	M 1950kj 7	L 7021kj
from Lombardia Italian tomato sauce and mozzarella base, topped with fresh prosciutto,	S 997kj 2	M 2839kj 3	L 3891kj	Italian Sausage and Broccoli from Puglia Italian tomato sauce base, mozzarella, ricotta cheese, lean, Italian pork sausage and broccoli florets	8627kj 8	5020kj 6	864kj
rocket and shaved parmesan cheese, with a drizzle of olive oil Provolone and Salami from Calabria Italian tomato sauce base, mozzarella, Italian provolone cheese and hot salami, topped with oregano	3317kj 4	646kj 6	6503kj	Prosciutto and Balsamic from Emilia Romagna Italian tomato sauce and mozzarella base, topped with fresh prosciutto, Italian shaved parmesan cheese and a balsamic reduction	3227kj 4	!509kj €	6112kj

[GF] Gluten free ingredients. Not gluten free environment.

[V] Vegetarian

No changes to Pizza from Italian Regions please, including no half and half or substitute toppings

Pasta			Meat, Chicken	& Fish	
	E	M			
Gnocchi Napoletana [V] *GF pasta available A simple favourite. Homemade tomato, onion and basil sauce	2790kj	3836kj	Steak Grilled to your liki Rump - 350gm Steak [GF] Porterhouse - 300gm Steak [GF]	 F]	
Spaghetti Bolognese *GF pasta available Seasoned lean beef and pork mince, slowly cooked in a flavoursome homemade tomato sauce	3478kj	5449kj	Schnitzel – Veal or Chic Breadcrumbed and cooked until	ken 😭 lightly golden	
	3924kj	5685kj	Parmigiana – Veal or Cl Breadcrumbed tender veal or ch cooked until lightly golden, topp mozzarella and homemade Napo	icken breast bed with bletana sauce	
Fettuccine Pollo e Funghi	6080kj	10033kj	Scaloppine Lightly floured and grilled	Veal Chicken	
*GF pasta available Lean chicken pieces, spring onions, and freshly sliced mushrooms cooked in a parmesan and			Grilled Chicken Breast Tender grilled chicken breast		
cream sauce Penne Alla Matriciana *GF pasta available	4000kj	6080kj	Chilli Prawns Prawns cooked with garlic, olive and a Napoletana sauce served		
Lean bacon pieces, red capsicum, onion, chilli in a homemade tomato and basil sauce	00741-	405001	Garlic Prawns Prawns in a delicious garlic, who cream sauce served on a bed of		
Fettuccine Carbonara *GF pasta available Lean bacon pieces combined with egg and freshly grated parmesan in a cream sauce	6874KJ	10586КЈ	Salmon Fillet [GF] Succulent pan fried salmon fillet		
Tortellini Mushroom *GF pasta available Freshly sliced mushrooms cooked in a tempting cream sauce with freshly grated parmesan	4746kj	7703kj	dash of basil pesto Fried Calamari Tender breadcrumbed calamari	rings cooked until	
Spaghetti Calabrese Italian-style salami, red capsicum, olives, onion and chilli in a Napoletana sauce	3838kj	6007kj	golden Grilled Fish Delicately grilled fillet of ocean	fish	
Fettuccine Pollo e Avocado *GF pasta available Lean chicken pieces cooked in a cream sauce with sliced avocado and freshly grated parmesan	6746kj	10482kj	Seafood Platter A medley of seafood including s prawns, scallops and fish fillet	alt and pepper squid,	
Penne Beef Ragu *GF pasta available Tender pieces of beef slowly simmered in a tomato base sauce	4190kj	6142kj	MEAT, CHICKEN & FISH DISHES COME WITH A CHOICE OF 1 SIDE	AVAILABLE SAUCES Pepper Limone	
Gnocchi Vegetarian Alfredo [V] *GF pasta available Seasonal vegetables in a Napoletana and cream sauce.	4343kj	6109kj	Italian SaladSeasonal VegetablesMashed PotatoesChips	Mexican [GF] Mushroom Vino Bianco Dishes marked with come with a choice of sauce	
Gnocchi Pesto [V] *GF pasta available Pine nuts, fresh basil, parsley, garlic and oil blended with cream and grated parmesan	5676kj	8804kj	Additional sides (+\$3.90ea)	Additional sauce (+\$2.90)	С.
Lasagna Fresh pasta sheets layered with traditional Bolognese sauce, mozzarella and parmesan	1823kj	3651kj	Chicken and Mushroom		oj.
Cannelloni [V] Fresh pasta wrapped around a ricotta and spinach filling, topped with tomato and basil sauce	1275kj	2260kj	A customer favourite. Lean chickemushrooms with parmesan, cook Pescatore Calamari, prawn, fish and seafood	ed in a delicate stock 3704k, mix with garlic, olive	ij
FEEL FREE TO MIX & MATCH PASTA	TYPES ortelli	ini	oil and white wine, topped with free Roasted Pumpkin Roasted pumpkin, ricotta, parm cheese, cooked in a delicate store	2193k, esan and provolone	ij
Penne Fettuccine *Gluten Free Pasta Available			Prawn and Zucchini Prawns and zucchini in a pine nut, cashew, fresh basil, parsley, garlic, oil and parmesan pesto		