

PANE (BREAD)

Aglio - four pieces of toasted vienna sourdough with garlic butter \$6

Fresca - four pieces of toasted vienna sour dough with Mediterranean balsamic vinegar and extra virgin olive oil. \$5.8

Formaggio – melted mozzarella on four pieces of sourdough with garlic butter (v) \$7.5

Bruschetta classic - two pieces of toasted vienna sourdough with diced tomato, crushed garlic, fresh basil, extra virgin olive oil \$10.5

PRIMI (ENTRÉE)

Ricotta & pumpkin arancini - fried until crispy with beetroot relish (v) \$14.5

Antipasto terrine - a combination of italian meats, olive tapenade and buffalo mozzarella, with italian crostini and crispy prosciutto \$14.9

Nonna's polpetti - beef meatballs cooked in our house napolitana sauce, and provolone \$14.5

Gamberi al aglio- sautéed king prawns with garlic in olive oil served with crostini \$18.5

Calamari aeoliano- bbq calamari with chilli, onion, capers and roasted capsicum (gf) \$19.0

Cozze- Black Mussels, tomatoes, onion, chilli in a creamy white wine sauce with crostini \$18.5

SECONDE (MAINS)

Vitello boscaiola - veal slices wrapped with bacon rashers, filled with mozzarella cheese in a creamy mushroom sauce served on green beans and roasted potatoes (gf) \$35.0

Pollo di sienna's – chicken breast filled with sundried tomato, baby spinach and mozzarella served in a creamy white wine sauce served with crumb feta and house salad \$29.5

Pancetta di murray's- slow cooked pork belly with broccolini, roasted potatoes, topped with Local brew tomato chutney \$29.5

Il Padrino – 350 gram viking ribeye steak cooked to your liking served on roasted potatoes with creamy marsala bacon, semi sundried tomatoes and mushroom sauce (gf) \$35.0

Catch of the Day - please see our chef's suggestion for the fish of the day M/P

CONTRONI (SIDES)

Mediterranean - mixed leafs with cucumber, tomatoes, capsicum, spanish onion, feta and kalamata olives tossed through our house dressing (gf) (v) \$13.5

Gardino – mixed leafs with cucumber, tomatoes, spanish onions tossed through our house dressing (gf) (v) \$9.90

La verdura - sautéed mix vegetables (gf) (v)
SIDE \$7.5 BOWL \$15

Patatine - beer battered chips (v) \$8.0

Please turn the page for our pizza and pasta options

PASTA

Fettucine carbonara - cream white sauce with sautéed bacon and egg \$17.5 / \$22.5

Spaghetti bolognese - beef ragu topped with parmesan \$17.5 / \$22.5

Penne romano - cherry tomatoes, capsicum, spanish onion and sautéed chicken \$17.5 / \$22.5

Gnocchi alla norma - napolitana sauce and roasted eggplant with three cheeses \$19.5 / \$24.5

Beef lasagne - layers of mozzarella, beef ragu napolitana sauce topped with béchamel \$22.5

Spaghetti marinara - napolitana sauce tossed though calamari, black mussels, king prawns and whole crab \$32.0

Dairy and Gluten free pasta is available for additional \$1.5

Please note lasagne and gnocchi cannot be made GF

RISOTTO

Risotto della casa - creamy white wine sauce with chicken, mushroom and roasted capsicum \$26.0

Risotto marinara - creamy white sauce tossed though calamari, black mussels, king prawns and whole crab (gf) \$32.0

PIZZA

Aioli e oil - olive oil crushed garlic base (v) \$13.5 **w/cheese** (v) \$15.5

Margarita - tomato base, mozzarella topped with fresh basil (v) \$15.5

Tropicano - napolitana, mozzarella, ham, pineapple \$17.5

Capricossa - tomato base, mozzarella, ham, mushrooms, kalamata olives, anchovies \$18.5

Pollo BBQ - bbq sauce, mozzarella, chicken, spanish onions, red capsicum \$17.5

Supremo - tomato base, mozzarella, ham, pepperoni, mushrooms, pineapple, red capsicum, kalamata olives \$21.0

Carne supremo - bbq sauce, mozzarella, bacon, ham, salami, italian sausage \$21.0

Bella's - Pesto base, mozzarella, roasted pumpkin pieces, sundried tomato, feta topped with fresh rocket (v) \$19.5

Gamberi - tomato base, crushed garlic, mozzarella, king prawns, onion and cherry tomatoes \$21.0

Sienna's - pesto base, mozzarella, onions, mushrooms, kalamata olives, topped with freshly diced tomato and fresh baby spinach (v) \$19.5

Siciliano - olive tapenade, baked ricotta & fresh rocket (v) \$18.5

Al capone's - chilli tomato base, mozzarella, mushrooms, onions, italian sausage \$19.5

The rocky balboa - chilli tomato base mozzarella, kalamata olives, pepperoni \$19.5

Prosciutto classico - tomato base, buffalo mozzarella with prosciutto crudo and fresh rocket \$21.0

Pollo e avocado - tomato base, pesto, mozzarella, chicken, sundried tomato, avocado, onion \$21.0

Gluten free bases add \$4.0 | Half/Half \$2.0 Extra's - Cheese/Meat/Vegetables \$2.0