

Starters

Garlic Bread	\$4.50
Bruschetta	\$7.50
Antipasto della Casa	\$12.90
Calamari and Octopus Salad	\$16.90
<i>Baby octopus and calamari rings grilled, served on a bed of salad with sweet chilli sauce</i>	
Cozze della Casa	\$18.50
<i>Fresh local mussels in tomato, garlic, onion, little chilli</i>	
Cozze alla Marinara	\$18.50
<i>Parsley and garlic white wine</i>	

Oysters

	½ doz	dozen
Naturale	\$14.50	\$19.50
AMatriciana	\$16.90	\$21.90
<i>Topped with matriciana sauce, parmesan cheese, oven-baked</i>		
Fiorentina	\$16.90	\$21.90
<i>Topped with spinach, béchamel sauce, gratin with parmesan cheese</i>		
Kilpatrick	\$16.90	\$21.90
<i>Topped with bacon, worcestershire sauce, oven baked</i>		

Salads

Caprese	\$14.50
<i>Fresh sliced tomatoes, bocconcini cheese, basil, virgin olive oil and balsamic vinegar dressing</i>	
Caesar	\$15.00
<i>Cos lettuce tossed with crispy bacon, poached egg, croutons, shaved parmesan with fresh caesar dressing</i>	
Chicken Caesar	\$17.50
<i>With grilled tender loins</i>	
Italiana	\$6.90
<i>Mixed salad with tomatoes, black olives, extra virgin olive oil and dressing</i>	
Warm Chicken Salad	\$16.50
<i>Chicken tender loins, marinated in sweet soy, a touch of chilli, cooked in white wine and cream. Served on a bed of mixed salad</i>	
Mediterranean Salad	\$14.50
<i>Lettuce, cucumber, black olives, spanish onion, tomatoes and fetta cheese</i>	

Fish/Seafood (served with chips, salad, home made tartare sauce)

Calamari Fritti	\$19.90
<i>Fried calamari rings lightly dusted in flour</i>	
Garlic Prawns	\$26.50
<i>Sautéed in fresh garlic cream served with rice and salad</i>	
Chilli Prawns	\$26.50
<i>Cooked in a creamy tomato chilli sauce, served with rice and salad</i>	
Fish Basket	\$26.50
<i>Prawn, scallop, calamari rings, flathead fillet, breadcrumb fried</i>	
Fish 'n' Chips	\$19.50
<i>Flathead fillets fried in a light batter</i>	
Fried Prawns	\$26.50

Pasta Gnocchi e Risotti

Spaghetti Aglio Olio e Peperoncino <i>Fresh garlic, olive oil and a touch of chilli</i>	\$14.50
Spaghetti alla Bolognese <i>Traditional meat sauce</i>	\$14.50
Spaghetti alla Carbonara <i>Cream, egg, bacon, parsley and parmesan cheese</i>	\$15.00
Spaghetti alla Puttanesca <i>Fresh tomato, garlic, black olives, capers, anchovies and chilli</i>	\$16.90
Spaghetti alla Marinara <i>Fresh seafood, garlic, parsley and white wine</i>	\$22.50
Spaghetti della Sposa <i>Fresh seafood, tomato, garlic and chilli</i>	\$22.50
Spaghetti alle Cozze <i>Fresh mussels, tomato, garlic, parsley and chilli</i>	\$18.90
Penne A'Matriciana <i>Tomato, bacon, spring onion, little chilli and pecorino cheese</i>	\$15.00
Rigatoni alla Calabrese <i>Tomato, garlic, black olives, chilli, basil and parmesan cheese</i>	\$15.00
Fettuccine con Funghi e Panna <i>Fresh mushrooms and cream</i>	\$15.00
Agnolotti Pesto e Funghi <i>Moon shaped pasta filled with spinach, ricotta cheese, in a creamy mushroom pesto sauce</i>	\$17.50
Fettuccine Napoleone <i>Diced chicken, tomato, onion, ham and mozzarella cheese</i>	\$17.50
Fettuccine Salmone <i>Onion, green peppercorns, smoked salmon and cream</i>	\$21.50
Fettuccine alla Boscaiola <i>Spring onions, mushrooms, virginian ham and cream</i>	\$15.00
Linguine alla Ciociara <i>Prosciutto, fresh spinach, green peas, little chilli, garlic, shaved parmesan cheese and olive oil</i>	\$18.50
Linguine alla Siciliana <i>Fresh diced tomato, garlic, basil, green peas, little chilli, ricotta cheese and eggplant</i>	\$17.50
Tortellini San Marco <i>Mushroom, ham, cream, napoli sauce and spring onions</i>	\$16.00
Tortellini alla Panna <i>Creamy sauce and ham</i>	\$15.00
Risotto Pollo e Funghi <i>Italian Arborio rice, chicken, fresh mushrooms and cream</i>	\$17.50
Risotto allo Scoglio <i>Italian Arborio rice in a tomato chilli sauce with garlic, seafood and crustaceans</i>	\$22.50
Risotto Carosello <i>Arborio rice with grilled chicken, mushrooms, roast capsicum and pesto sauce</i>	\$18.50
Risotto Primavera <i>Arborio rice cooked with daily fresh vegetables (purely vegetarian)</i>	\$17.50
Gnocchi al Basilico e Pomodoro <i>Fresh home made gnocchi with traditional neapolitan sauce</i>	\$17.00
Gnocchi con Zucca <i>Roast pumpkin, spinach, sage, cream and shaved parmesan</i>	\$18.50
Lasagna della Nonna <i>Traditional home made lasagna</i>	\$15.00
Cannelloni (Spinach e Ricotta) <i>Fresh home made</i>	\$15.00

Poultry (All mains are served with vegetables or salad)

Cotoletta di pollo alla Milanese <i>Crumbed chicken breast, pan fried</i>	\$18.50
Pollo alla Parmigiana <i>Crumbed chicken breast topped with neopolitan sauce, mozzarella cheese, oven baked</i>	\$19.90
Petto di pollo alle Cipolline <i>Chicken breast, baby onions in balsamic vinegar, vegetable stock</i>	\$23.50
Petto di pollo con spinaci al Pomodoro <i>Pan fried chicken breast on a bed of three blends of tomato, fresh spinach on top</i>	\$23.50
Pollo Frascati <i>Pan fried chicken breast with artichoke hearts, green olives, white wine, shallots</i>	\$23.50
Pollo Ripieno <i>Stuffed chicken breast, ham, cheese with a cream reduction</i>	\$23.50
Pollo ai Gamberi <i>Chicken breast cooked in a creamy sauce with green peppercorns, prawns</i>	\$25.50

Veal

Scaloppine al vino Bianco <i>Baby veal cooked in white wine</i>	\$23.50
Scaloppine Marsala <i>Baby veal cooked with marsala, sauce</i>	\$24.50
Saltimbocca alla Romana <i>Veal with prosciutto, sage and white wine</i>	\$26.00
Scaloppine Funghi <i>Baby veal cooked with mushroom and cream</i>	\$23.50
Vitello alla Parmigiana <i>Baby veal schnitzel, crumbed, grilled topped with mozzarella cheese, neopolitan sauce, oven baked</i>	\$21.50
Vitello alla Calabrese <i>Veal slices cooked with diced tomato, black olives, garlic, fresh basil</i>	\$24.50
Vitello Campagnola <i>Veal scaloppini topped with fresh spinach, melting cheese, sautéed in garlic, mozzarella, oven cooked served on a three blend tomato sauce</i>	\$25.50

Beef

Bistecca alla Griglia <i>Prime sirloin steak grilled</i>	\$23.50
Bistecca Barolo <i>Prime sirloin steak cooked in red wine reduction, green peppercorns and a touch of cream</i>	\$26.50
Bistecca Pepata <i>Prime sirloin steak with green peppercorns, dijon brandy cream</i>	\$26.50
Bistecca ai Funghi <i>Prime sirloin steak, cooked in a mushroom creamy sauce</i>	\$25.50
Filetto della Casa <i>Eye fillet, chef's speciality</i>	\$28.50

Gourmet Pizza

	Medium	Large
Seafood Delight (optional with tomato and cheese) <i>Prawns, scallops, mussels, garlic, extra virgin olive oil, parsley</i>	\$18.50	\$22.00
Caprese <i>Fresh tomato slices, bocconcini cheese, fresh basil, extra virgin olive oil, oregano</i>	\$16.50	\$19.50
Siciliana <i>Diced fresh tomato marinated in garlic extra virgin olive oil, roasted capsicum, eggplant, ricotta cheese and basil</i>	\$16.50	\$19.50
Meat Lovers <i>Tomato, cheese, ham, bacon, hot salami, chicken and BBQ sauce</i>	\$16.50	\$19.50
The Lot <i>Tomato, cheese, ham, hot salami, bacon, mushroom, capsicum, onions, pineapple, olives, anchovies</i>	\$16.50	\$19.50
Ortolana <i>Tomato, cheese, roast potato, peppers, eggplant, bruschetta, pesto</i>	\$17.50	\$21.00

Pizza

Margherita <i>Tomato, cheese, garlic, oregano</i>	\$9.50	\$12.50
Capricciosa <i>Tomato, cheese, ham, mushrooms, olives, anchovies</i>	\$12.50	\$15.00
Funghi <i>Tomato, cheese, mushroom, oregano, garlic</i>	\$12.50	\$14.50
Vulcano <i>Tomato, cheese, hot salami, capsicum, olives, hot chilli</i>	\$12.50	\$15.00
Tropicale <i>Tomato, cheese, ham, pineapple</i>	\$12.50	\$15.00
Carosello Special <i>Tomato, cheese, hot salami, mushrooms, onion, capsicum, pineapple, olives</i>	\$13.50	\$16.50
Americana <i>Tomato, cheese, hot salami, olives, garlic, hot chilli</i>	\$12.50	\$15.00
Australiana <i>Tomato, cheese, bacon, egg</i>	\$12.50	\$15.00
Napolitana <i>Tomato, cheese, olives, anchovies, oregano</i>	\$12.50	\$15.00
Vegetarian <i>Tomato, cheese, mushroom, onion, capsicum, olives, oregano</i>	\$12.50	\$15.00
Pollo <i>Tomato, cheese, chicken, pineapple, BBQ sauce</i>	\$13.50	\$16.50
Marinara <i>Tomato, cheese, anchovies, clams, prawns, garlic</i>	\$16.50	\$19.50
Focaccia	\$8.50	\$11.50
Extra Toppings	\$1.00	\$1.50
Seafood	\$3.00	\$3.50
Focaccia	\$8.50	\$11.50
With Prosciutto	\$2.50	\$3.50

Dessert

Tiramisu <i>Home made Italian trifle</i>		\$8.50
Chocolate Pudding <i>Home made</i>		\$8.50
Torta di Datteri <i>Home made sticky date pudding</i>		\$8.50
Semifreddo <i>Home made cassata</i>		\$8.50

Sparkling Wine

	Glass	Bottle
Tyrrell's Premium Brut	\$5.50	\$18.50
Bellussi Prosecco NV, Italy 700ml		\$39.00
Carpene Prosecco NV, Italy 200ml		\$10.50
Verdi Raspberry Sparkletini 187ml		\$8.50

White Wine

House White	\$5.50	\$18.50
Old Winery Chardonnay	\$7.50	\$23.00
Tyrrell's Midnight Leap Chardonnay	\$7.50	\$23.50
Moore's Creek Semillon Sauvignon Blanc	\$6.50	\$21.50
Trout Valley Sauvignon Blanc, NZ	\$8.50	\$29.50
Pinot Grigio, Italy	\$8.50	\$29.50
Moscato, Italy	\$6.00	\$19.00
Terre Auree Trebbiano, Italy	\$7.50	\$26.50

Red Wine

House Red	\$5.50	\$18.50
Lambrusco, Italy	\$5.50	\$18.50
Chianti Cecchi DOCG	\$8.50	\$29.50
Barbera d'Asti, Italy	\$8.50	\$29.50
Moore's Creek Shiraz	\$6.50	\$21.50
Rufus Stone Heathcote Shiraz	\$9.50	\$39.50
Tyrrell's Midnight Leap Cabernet Sauvignon	\$7.50	\$23.50
Old Winery Cabernet Merlot	\$7.50	\$23.50
Lost Block Merlot	\$7.50	\$23.50
Old Winery Pinot Noir	\$7.50	\$23.50
Kasaura Montepulciano d'Abruzzo DOC, Italy	\$8.50	\$34.50

Local and Imported Beers

Cascade Premium Light, Victoria Bitter		\$5.00
Pure Blonde, Crown Lager, Cascade Premium		\$6.00
Corona, Stella Artois, Peroni Nastro Azzurro		\$6.50
Eggenberger Pilsner, Austria		\$7.50

Cold Beverages

Soft Drinks		\$3.00
Juices, Lemon Squash, Soda Squash		\$3.50
Spiders		\$5.00
San Pellegrino - Chinotto, Limonata, Aranciata Rossa		\$4.50
Mineral Water 500ml		\$5.50

Spirits

Mixed Drinks		\$6.50
Liqueurs, Premium Spirits		\$7.50
Port		\$5.50

Hot Beverages

Coffees, Hot Chocolate		\$3.50
Coffee Liqueurs		\$7.50
Iced Chocolate/Coffee, Italian Hot Chocolate		\$5.00

Only for the Kids

Macaroni and Cheese	\$7.50
Gnocchi Pomodoro	\$8.50
Ravioli Bolognese	\$7.50
Tortellini alla Panna	\$7.50
Pizza Margherita	\$8.50
Fish and Chips	\$10.50
Chicken Schnitzel	\$9.50
Chicken Parmigiana	\$12.50
Ice Cream with topping	\$4.00