

Appetisers

Calamari \$15

Lightly fried NZ calamari with garlic, chilli, lime aioli

Pumpkin Arancini (V) \$15

5 lightly fried rice ball filled with pumpkin

Mozzarella & Prosciutto (GFA) \$15

Fior di latte mozzarella cheese, Prosciutto (cured meat) with vincotto and grissini

Gorgonzola Soufflé (V) \$15

Twice cooked gorgonzola cheese soufflé with witlof salad, walnuts and leatherwood honey

Garlic pizza (GFA,V) \$12

Pasta and meals

Risotto Marinara (GFA) \$28

Mix seafood risotto with, garlic, chilli, baby zucchini, parsley and lemon pangrattato

Porcini mushrooms Pici (GFA, V) \$25

Thick rustic Tuscan short pasta with Italian Porcini and Swiss brown mushrooms, fontina cheese, white wine and rosemary pangrattato

Lasagna \$25

Home made beef lasagna

Cannelloni Spinach and Ricotta \$23

Rolled pasta sheets filled with ricotta and spinach topped with Napolitan sauce

Carbonara Spaghetti (GFA) \$21

Pancetta, egg yolks, cream, parmesan cheese

Bolognese spaghetti (GFA) \$21

Homemade tomato beef sauce

Napoletana penne or spaghetti (GFA, V) \$19

Home made tomato sauce with basil and extra vergin olive oil

Venison ricotta Gnocchi (GFA) \$25

Homemade ricotta gnocchi with venison ragù, green peas, baby spinach, native pepper, radicchio and pecorino cheese

Veal Scaloppini \$32

Old school veal scaloppini with mushrooms, marsala, cream

Fish and Chips \$20

Victorian Goldfields Lamb shoulder (GFA) \$32

Goldfields Lamb shoulder with Tuscan cabbage, creamed leek, currants and gremolata

Sides

Rocket salad GF,V \$11

With Parmesan, pear and balsamic vinegar dressing

Roasted Kipfler potatoes GF,V \$10 *Rosemary, garlic, olive oil*

Chips \$7 GF,V

Pizza

Margherita (V) \$20

San Marzano tomato sauce, Fior di latte mozzarella, fresh basil, extra virgin olive oil

Diavola \$20

San Marzano tomato sauce, Fior di latte mozzarella, hot salami

Cotto e funghi \$20

San Marzano tomato sauce, Fior di latte mozzarella, smoked ham, mushrooms

Rustica \$20 (V)

(No tomato sauce)

Fior di latte mozzarella, roasted potatoes, mushrooms, onion, rosemary and garlic

Contadina \$20 VEGAN

San Marzano tomato sauce, roasted pumpkin, zucchini, mushrooms, basil pesto

Prosciutto e Rucola \$24

*San Marzano tomato sauce, Fior di latte mozzarella, prosciutto, rocket, shaved
Parmesan*

3 Pigs \$24

San Marzano tomato sauce, Fior di latte mozzarella, salami, pancetta, ham

Kids Menu

Margherita or Ham pizza \$10

Pasta Bolognese or Napoletana (Penne or Spaghetti) GFA \$10

Fish and Chips \$12

Desserts

Cannoli \$12

*Crispy pastry tubes filled with cream patisserie, macadamia praline, chocolate straws
and mandarin gel*

Tiramisu' \$12

*Savoardi biscuits dipped in Marsala wine and coffee, laired on mascarpone, chocolate
chip*

Tart \$14

White chocolate and figs tart with rhubarb

Biscotti \$8 250g

Our famous almond and pistachio biscotti

DO IT YOURSELF!

(from Friday)

Frozen Napoli, Bolognese, Pesto and Carbonara sauce ready to add to your pasta!