

MENU

PRIMO

MISTA \$ 12

Organic mixed greens, cherry tomato, cucumber, red onion in a balsamic vinaigrette.

CAPRESE \$ 15

Tomato, fresh mozzarella, basil and oregano, with a drizzle of extra-virgin olive oil and balsamic reduction.

ARUGULA \$ 13

Organic baby arugula, parmesan shavings and slivered almonds, topped with olive oil and balsamic reduction.

PEPPERONCINO \$ 9

Jalapeños fried in olive oil and garlic

SALSICCIA CALABRESE \$ 19

Homemade Calabrese style sausage, served in a light spice tomato sauce with mixed peppers.

GAMBERI LIMONE \$ 22

Sautéed prawns in a lemon sauce, topped with fresh organic parsley.

BURRATA

Freshly imported Italian burrata cheese, served on a board with cherry tomato, arugula and Italian prosciutto.

Half order, serves 2 people - **\$30.00**

Full order, serves 4 - 6 people - **\$55.00**

SECONDO

All main dishes are served with a side of seasonal vegetables.

POLLO TRE SAPORI \$ 28

Tender breaded chicken breasts with bruschetta, organic arugula, shaved parmesan and topped with a balsamic reduction.

POLLO PARMIGIANA \$ 28

Breaded chicken cutlet, capocollo ham and mozzarella, baked in a rich tomato sauce.

MELENZANE PARMIGIANA (v) \$ 27

Oven baked eggplant topped with tomato sauce, mozzarella, basil and parmigiano reggiano.

SALMONE AL FORNO \$ 34

Wild caught oven baked salmon with lemon and herbs.

GAMBERONI \$ 40

Two jumbo tiger prawns baked in a garlic butter sauce.

COSTOLETTE D'AGNELLO \$ 42

Grilled lamb chops finished in a lemon and garlic sauce.

BISTECCA \$ 45

10oz Ribeye Steak grilled to perfection. Perfect for one or for sharing.

PASTA

GNOCCHI DELLA MAMMA \$ 27

Homemade, hand rolled potato gnocchi in a rich tomato sauce.

PENNE CALABRESE \$ 26

Penne in a light tomato sauce with our homemade sausage and topped with parmigiano reggiano.

LINGUINE ALLE VONGOLE \$ 32

Linguine pasta cooked in a white wine sauce with fresh clams.

DE WAALINI \$ 28

Pappardelle pasta in an aglio e olio truffle sauce with mushrooms and mixed peppers.

ADD grilled chicken breast or prawns for an additional \$9

GNOCCHI ROSE \$ 27

Homemade, hand rolled potato gnocchi in a creamy rosé sauce.

SPAGHETTI POMODORO \$ 24

Spaghetti in a rich tomato sauce, topped with parmigiano reggiano.

ALFREDO \$ 26

Pappardelle pasta in a creamy alfredo sauce, topped with parmigiano reggiano.

AGLIO E OLIO \$ 24

Spaghetti tossed with olive oil, garlic and parmigiano reggiano.

Gluten free options available upon request for an additional charge.