

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

GNOCHI 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

GNOCHI 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.