

MENU

ANTIPASTO

BURRATA

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

INDIVIDUAL PLATE - \$19.00
FOR THE TABLE - serves 2-3 people - \$40.00
Additional prosciutto - \$1.50/slice

FOCACCIA ACCOMPANIMENTS

Our focaccia is baked in house daily and one slice per person is included in your experience. Extra for the table - \$2 (4 slices)

OLIVES	\$8	WHIPPED RICOTTA	\$8
Chef's assortment		honey, lemon, fresh herbs	
BRUSCHETTA	\$8	OIL AND BALSAMIC	\$2
tomato, garlic, basil			

SALSICCIA CALABRESE	\$ 19	PEPPERONCINO	\$ 9
House-made Calabrese style sausage, served in a light spice tomato sauce with mixed peppers.		Jalapeños fried in olive oil and garlic	
VEAL MEATBALLS	\$19	GAMBERI LIMONE	\$ 22
House-made veal meatballs in a rich tomato sauce (5)		Sautéed prawns in a lemon sauce, topped with fresh parsley.	

INSALATA

CAESAR \$ 16	CAPRESE \$ 15	ARUGULA \$17
Crisp romaine lettuce, house made focaccia croutons, house-made dressing, parmesan, prosciutto	Tomato, fresh mozzarella, basil and oregano, with a drizzle of extra-virgin olive oil and balsamic reduction.	Organic baby arugula, blood orange segments, red onion, avocado, blood orange vinaigrette. perfect with salmon (+15)

PASTA

HAND ROLLED GNOCCHI \$ 27	PENNE CALABRESE \$ 26
House made, hand rolled potato gnocchi in your choice of a rich tomato sauce (della mama) OR creamy rosé sauce	Penne in a light tomato sauce with our homemade sausage and topped with parmigiano reggiano.
ALFREDO \$ 26	\$ 24
Pappardelle pasta in a creamy alfredo sauce, topped with parmigiano reggiano. Perfect with Chicken (+\$9)	SPAGHETTI POMODORO
WAALINI \$ 28	Spaghetti in a rich tomato sauce, topped with parmigiana reggiano. Try it with our meatballs! (+\$9)
Pappardelle pasta in an aglio e olio truffle sauce with mushrooms and mixed peppers.	LOBSTER RAVIOLI \$40
LINGUINE ALLE VONGOLE \$ 32	Lobster stuffed ravioli In a decadent sweet lobster cream sauce
Linguine pasta cooked in a white wine sauce with fresh clams. Add on prawns (\$9)	

SECONDO

All main dishes are served with a side of chef's choice vegetables.

POLLO PARMIGIANA \$ 28	COSTOLETTE D'AGNELLO \$ 42
Breaded chicken cutlet, capocollo ham and mozzarella, baked in a rich tomato sauce.	Grilled lamb chops finished in a lemon and garlic sauce.
POLLO TRE SAPORI \$ 28	BISTECCA \$ 45
Tender breaded chicken breasts with bruschetta, organic arugula, shaved parmesan and topped with a balsamic reduction.	10oz Ribeye Steak grilled to perfection. Perfect for one or for sharing.
MELENZANE PARMIGIANA (v) \$ 27	SALMONE AL FORNO \$ 34
Oven baked eggplant topped with tomato sauce, mozzarella, basil and parmigiano reggiano.	Wild caught oven baked salmon with lemon and herbs.
	GAMBERONI \$ 40
	Five jumbo tiger prawns baked in a garlic butter sauce.

Add protein to any plate: Grilled Chicken Breast (\$9), house-made sausage link (\$9), Grilled Prawns (\$9), Meatballs (3 for \$9), Salmon (\$15), Half Burrata (\$10)