

# 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.

### PICATA LIMONE \$ 41

Veal medallions in a zesty lemon sauce.

### SALMONE AL FORNO \$ 34

Wild caught oven baked salmon with lemon and herbs.

### MELENZANE PARMIGIANA \$ 27

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

### COSTOLETTE D'AGNELLO \$ 42

Grilled lamb chops finished in a lemon and garlic sauce.

### GAMBERONI \$ 40

Two jumbo tiger prawns baked in a garlic butter sauce.

## 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 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.*