



## **ENTREES & SALAD**

### **BRUSCHETTA.....\$12**

(Rustic pane di casa with fresh cherry tomato, garlic, basil, and olive oil)

### **CHEESE & GARLIC FOCACCIA....\$12**

(Topped with garlic, rosemary and cheese)

### **MARINATED OLIVES.....\$13**

(Served with rustic pane di casa bread)

### **ARANCINI.....\$15**

House-made Arancini served with Aioli

### **CHILLI PRAWNS.....\$19**

(Fresh Tiger Prawns flame with chilli garlic, rocket and white wine)

### **CALAMARI.....\$19**

(Salt & Pepper Calamari served with Aioli and dressed rocket)

### **RUCOLA & PEAR.....\$17**

(Rocket & pear salad with walnuts, parmesan, evo and balsamic glaze)

### **INSALATA CAPRESE.....\$19**

(Fresh slice tomato, olives, fior di latte Mozzarella cheese, fresh pesto balsamic glaze and parmesan)

### **TAGLIERE DELLA CASA .....\$36**

(Wooden Board of Italian cured Meats, Fior di latte cheese, Grilled Veggies and Marinated olives and focaccia.)

## **PIZZA**

### **GLUTEN FREE PIZZA BASE +\$5**

### **QUEEN MARGHERITA -VEG.....\$19**

(Pizza sauce, mozzarella, and fresh basil)

### **GOURMENT FUNGHI-VEG.....\$20**

(Pizza sauce, mozzarella, slice mushrooms, garlic olive oil, parmigiano Reggiano)

### **SMOKED HAM .....\$21**

(Pizza sauce, mozzarella, sliced ham (add Pineapple +\$2))

### **SICILIAN DELUXE- veg.....\$22**

(pizza sauce, mozzarella, grill eggplant, olives, basil and chilli)

### **VEGGIE LOVERS-veg.....\$22**

(pizza sauce, mozzarella, grill eggplant, zucchini, olives, mushrooms, basil (vegan cheese +2))

### **BIO SAUSAGE.....\$23**

(pizza sauce, mozzarella, house-made pork sausage, balsamic onion)

### **DIAVOLA.....\$23**

(pizza sauce, mozzarella, hot Calabrese salami, kalamata olives)

### **THE STALLION.....\$24**

(focaccia base, mozzarella, mushrooms, black truffle, ham, artichoke hearts, parmesan, basil)

### **BBQ TUTTA CARNE.....\$24**

(pizza sauce, mozzarella, smoked ham, salami, pork sausage, parmesan, BBQ sauce)

### **SAN DENIELE PROSCIUTTO.....\$26**

(Pizza sauce, mozzarella, San Daniele prosciutto and dressed with fresh rocket, parmigiano Reggiano)

### **CALZONE BELLA JULIA.....\$27**

(Folded pizza stuff with ham, mushroom, diced tomatoes, basil pesto. Topped with pizza sauces, parmesan and balsamic glaze)



## **PASTA & MAINS**

### **SPAGHETTI BOLOGNESE .....\$19**

(Traditional beef & pork ragu, house made Napoli sauce)

### **PAPPARDELLE PESTO.....\$24**

(Pappardelle with house-made fresh pesto with Pine Nuts and parmigiano Reggiano)

### **GNOCCHI MUSHROOMS -veg.....\$24**

(Cream, shitake & bottom mushroom, black truffle, garlic, white wine, parmesan) add pork sausage+5

### **SPAGHETTI GAMBERI.....\$28**

(Fresh Tiger Prawns, Chilli & Garlic, capers, white wine, house made Napoli sauce and cherry tomato)

### **VEAL SALTIMBOCCA-gf.....\$30**

(Veal scaloppini topped with prosciutto and sage. Served with steamed seasonal veg, parmesan and white wine sauce)

### **LASAGNA AL GRANCHIO.....\$30**

(House-made with local blue swimmer crab meat, baby spinach, prawn bechamel, cherry tomato sugo. Served with salad and parmesan)

### **SPAGHETTI MARINARA.....\$32**

(Fresh marinara mix, chilli & garlic with house made Napoli sauce, cherry tomato)

### **BUG LINGUINE.....\$35**

(Moreton bay bug, chilly garlic white wine, cherry tomato and house-made Napoli sauce)

## **BAMBINI**

### **Chicken Nuggets & Chips.....\$12**

### **Pizza Cheese & tomato.....\$14**

### **Pizza Ham & cheese.....\$15**

### **Gnocchi tomato sugo and.....\$14**

parmesan Gf

### **Spaghetti Bolognese.....\$15**

## **Desserts**

### **TIRAMISU CLASSICO.....\$10**

(Original Nonna's Recipe with Mascarpone and Savoirdi)

### **VANILA PANACOTTA.....\$10**

(Served with mango compote)

### **STICKY DATE PUDDING.....\$16**

(Topped with Vanilla Gelato and Strawberries)