

Light Meals

Bruschetta Mista <i>Tomato, Spanish onion & basil</i>	7.9
Pane all' Aglio <i>Garlic bread</i>	6.9
Cozze in Padella <i>Local bay mussels steamed, finished with a fresh tomato, garlic, basil & chilli</i>	21.9
Calamari Sale e Pepe <i>Calamari scored, lightly fried in a blend of semolina flour, served on salad drizzled with balsamic glaze</i>	21.9
Gamberoni all' Aglio <i>Black tiger prawns, grilled and topped with a fresh garlic sauce</i>	23.9
Bianchetti Fritti <i>White bait fried, served with lemon & rocket</i>	20.9
Spiedini di Capesante <i>Skewered local scallops, grilled and finished in a lime sauce, Served on a bed of saffron risotto</i>	23.9
Polpettine di Vitellino <i>Homemade traditional veal meat balls finished in a rich Italian sauce</i>	20.9
Insalata di Rucola <i>Rocket & parmesan salad</i>	10.5

Paste & Risotto

Spaghetti Bolognese <i>Traditional Bolognese sauce</i>	19.9	22.9
Spaghetti Marinara <i>Classic marinara with fresh seafood, garlic & olive oil</i>	21.9	25.9
Gnocchi al Gorgonzola <i>Homemade gnocchi with fresh gorgonzola and Napoli</i>	19.9	22.9
Agnolotti all'Aragosta <i>Large pockets of homemade pasta, filled with Lobster & Seafood, finished in a light pink peppercorn sauce</i>	21.9	25.9
Risotto al Pollo <i>Risotto with chicken breast, baby spinach, vegetable stock, mushrooms & a touch of Napoli</i>	19.9	22.9
Risotto Pescatore <i>Seafood risotto with tomato, garlic & basil</i>	21.9	25.9

I Secondi (Main Meals)

Vitello Campagnola <i>Veal medallions pan fried in white wine, Napoli sauce, topped with baby spinach & bocconcini</i>	29.9
Salsiccia Casalinga ai Ferri <i>Char-grilled homemade pork sausages with fries, salad & chilli Napoli sauce</i>	29.9
Cotoletta alla Parmigiana <i>Classic chicken Parmigiana</i>	29.9
Pollo Baldovino <i>Chicken tenderloin pan fried, finished in a mustard seed sauce Topped with black tiger prawns</i>	29.9
Costolette d'Abacchio <i>Lamb cutlets crusted with a bread, mustard & basil pesto, grilled served with a rosemary sauce</i>	32.9
Grigliata di Pesce Misto <i>Combination of fresh seasonal seafood grilled</i>	33.9
Frittura di Calamari e Gamberi <i>Calamari & tiger prawns, lightly fried served on a bed of green salad</i>	32.9

Kids Meals

Patatine Fritte <i>French fries</i>	7.9
Calamari con Patatine <i>Crumbed calamari & chips</i>	19.9
Filetto di Pollo <i>Chicken tenderloin with chips</i>	19.9
Milanese di Pollo <i>Chicken schnitzel with chips</i>	19.9
Bolognese <i>Spaghetti Bolognese</i>	19.9