

Dine In Menu (GLUTEN FREE options on request)

Pizze

Marinara Tomato, Garlic, Oregano & Olive Oil	\$18.00
Margherita Tomato & Mozzarella	\$20.00
Funghi Tomato, Mozzarella & Mushrooms	\$23.00
Gamberi Tomato, Mozzarella & Prawns	\$24.00
4 Stagioni Tomato, Mozzarella, Prosciutto Crudo, Olives, Mushrooms & Eggs	\$23.00
4 Formaggi Mozzarella, Parmesan, Bocconcini & Gorgonzola	\$23.00
Caprese Tomato, Bocconcini, Basil & Olive Oil	\$23.00
Vesuviana Tomato, Mozzarella, Anchovies & Olives	\$23.00
St. Lucia Olive Oil & Rosemary	\$12.00
Scugnizzo Tomato, Mozzarella, Ham & Hot Salami	\$23.00
Carnevale Tomato, Mozzarella, Ham, Mushrooms, Olives, Anchovies & Capsicum	\$24.00
Calzone (Closed Pizza) Mozzarella, Salami, Olives, Mushrooms, Tomato, Parmesan & Olive Oil	\$24.00
Tropicale Tomato, Mozzarella, Ham & Pineapple	\$22.00
Pizza Bruschetta Diced Fresh Tomato, Garlic, Olive Oil & Basil	\$18.00
Pizza Aglio Oil & Garlic	\$12.00
Patata Potatoes, Rosemary, Mozzarella, Onions & Olive Oil	\$23.00
Melanzane Tomato, Eggplant & Mozzarella	\$23.00
Rucola Tomato, mozzarella, rocket, parmesan, olive oil & prosciutto crudo	\$24.00

Pasta

Homemade Lasagne Layers of pasta, mince meat, mozzarella	\$23.00
Pasta Al Forno Traditional baked pasta with vegetables	\$23.00
Penne Arrabbiate Napoletana sauce, chillies	\$21.00
Penne Pescatore Napoletana sauce, prawns, bay leaves	\$24.00
Spaghetti Marinara Traditional seafood sauce	\$25.00
Tagliatelle Boscioa Mushrooms, cream, bacon pieces	\$23.00
Ravioli Zucca Pumpkin and ricotta ravioli with Napoletana sauce	\$24.00
Ravioli Carne Beef ravioli with Napoletana or Bolognese sauce	\$23.00
Risotto Napoli Rice, napoletana sauce, mushroom & chicken pieces	\$23.00
Risotta Marinara Rice, napoletana sauce, traditional seafood sauce	\$25.00
Gnocchi Rosa Homemade potato dumplings in napoletana sauce with a touch of cream	\$23.00

Salads

Mixed Italian Lettuce, olives, tomatoes, cucumber, onions & carrots (serves 2)	\$9.00
Rucola Rocket, shaved parmesan, olives & balsamic dressing (serves 2)	\$10.00
Caprese Bocconcini, tomatoes & basil (serves 2)	\$12.00

Pesce (Fish)

Cozze Sugo Piccante Mussels in napoletana sauce with chillies	\$25.90
Frittelle Di Nannata Fried whitebait patties with salad	\$25.90
Calamari Ripieni Stuffed calamari with seafood, cooked in napoletana sauce served with saled	\$25.90

Carne (Meat)

Vitello Pizzaiola Veal cooked in napoletana sauce, garlic, olives & oregano, capers	\$25.90
Vitello Funghi Veal cooked in white wine, mushrooms & a touch of cream	\$25.90
Vitello Marsala Veal cooked in marsala with a touch of cream	\$25.90
Vitello Limone Veal cooked in lemon juice	\$25.90

Pollo (Poultry)

Pollo Cacciatore Chicken fillet cooked in napoletana sauce with mushrooms & olives	\$25.90
Pollo Boscaiola Chicken fillet cooked with mushrooms, bacon & cream	\$25.90
Pollo Asparagi Chicken fillet cooked in white wine, cream & asparagus	\$25.90
Pollo in Bocca Chicken fillet topped with ham & mozzarella cheese	\$25.90

Soft Drinks & Juices

Mineral Water Bottle	\$7.00
Natural Water Bottle	\$6.00
Chinotto	\$4.50
Soft Drinks	\$4.00
Orange Juice	\$4.50
Apple Juice	\$4.50
Apricot Juice	\$5.00

Vino & Birra

Vino Di Casa (House Wine)

Red or White 1 Litro	\$17.00
Red or White 1/2 Litro	\$13.00
Red or White Glass	\$5.00

Bianco (White)

Prosecco	\$33.00
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Pinot Grigio	\$38.00
Chardonnay	\$8.00 / \$35.00
Sauvignon Blanc	\$8.00 / \$38.00

Rosso (Red)

Sangiovese	\$35.00
Aglianico	\$38.00
Montepulciano	\$30.00
Chianti	\$38.00
Merlot	\$8.00 / \$35.00
Cabernet Sauvignon	\$35.00
Pinot Noir	\$8.00 / \$35.00
Shiraz	\$8.00 / \$35.00

Birre (Beers)

Peroni	\$8.00
Messina	\$8.00
Crown Lager	\$7.50
VB	\$7.50
Light Beer	\$5.00
Moretti	\$8.00

Dolce (Sweet)

Moscato	\$20.00(500ml)
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