

L'italy

STARTERS

- Tagliere - three salumi, pickles, olives, crunchy bread - for two 23.5 - for four 43.5
- School prawns - fried school prawns, salt, lemon 12
- Crocchette di patate (4pcs) - potatoes croquettes, gorgonzola sauce 12.5
- Cavolfiori fritti - fried cauliflowers, chilli vinaigrette 13.5
- Carpaccio di tonno - tuna carpaccio, radish, citrus, lemon dressing 17.5
- Parmigiana - grilled eggplant & zucchini, scamorza & mozzarella, tomato salsa 14.9

GNOCCHI

House made potato gnocchi, choose your favorite sauce

Pomodoro - Tomato salsa 23.9

Quattro formaggi - Four cheeses salsa 25.9

Ragu di carne - Beef ragu 25.9

PASTA

LINGUINE MARE MARE

Linguine with prawns, crab meat, scallops, tomato, chili 29.9

RISOTTO

porcini, oyster and pine mushrooms 25.9

MAINS

All main course come with a serve of crunchy potatoes OR broccoli

Maiale - Balsamic glazed pork rib eye, apple puree, peperonata 33

Pollo arrosto - free range partly deboned half roast chicken, braised kale 31.5

Pesce del giorno - pan fried barramundi fillet, cauliflower puree, lentils, spring vegetables 34.5

SIDES

Broccolini - Baked broccolini with lemon and EVO oil 9.5

Crunchy potatoes - with fresh rosemary. 9.5

Radicchio salad - with orange and apple vinegar 11.5

DESSERT

Affogato - Nougat ice cream, honeycomb, coffee, frangelico 13.5

Affogato Visner - Vanilla ice cream, Sangiovese cherry wine 13.5

Tiramisu - dark cocoa 13.5

Crunchy Meringue - with whipped cream and a raspberry, mango and passion fruit coulis

Ask us about our \$65 pp banquet