

PRIMI PIATTI

WOOD OVEN FiRED BREAD & extra virgin olive oil \$2.00

GARLiC or HERB WOOD OVEN FiRED BREAD \$3.50

GARLiC or HERB FRENCH STiCK \$6.00

BRUSCHETTA \$9

BRUSCHETTA CON SALMONE \$12.00

iNSALATA MiSTA, mixed salad \$8

MARINATED iTALIAN OLiVES \$7

iNSALTA NOVELLA

**grilled chicken, baby spinach, oven roasted cherry tomatoes
tossed with a home made french mustard & basil mayonnaise \$19**

B.B.Q.'ED OCTOPUS cooked with onions & capsicum \$16.50-\$25

CALAMARi FRiTTi \$16.50-\$25

COZZE MARiNARA

mussels cooked in tomato, fresh garlic, chili & white wine \$17-\$25.50

iNSALATA GRECA

with fetta & anchovies, for two \$14.50

GARLiC PRAWNS

king prawns in tomato, fresh garlic, olive oil, chili & white wine \$18.50-\$28.50

PRAWNS PENELOPE

**cooked with olive oil, fetta cheese, garlic, asparagus,
snow peas, olives, fresh tomato & green peppercorn \$19.00-\$29.50**

TASMANiAN SMOKED SALMON

served with mixed leaves, caperberries & grilled bread \$20.50

FRESH SYDNEY ROCK OYSTERS, NATURAL \$21-\$34

OYSTERS KiLPATRiCK \$23-\$38

BURRATA CON CULATELLO \$23.50

Cheese made from Mozzarella and cream, served with King Parma Ham

And wild rocket, both imported fresh from Napoli

AVOCADO AND PRAWNS SALAD

with wild rocket, extra virgin olive oil and blueberry vinegar \$19.50

ANTIPASTO mixed smallgoods served with home made grissini \$21

GST INCLUDED

All prices are subject to change without notice

PASTA

FETTUCCINE ZINGARA with bacon, mushrooms, capers, chili, olives & Napoli sauce \$ 17.50-\$23.50

FETTUCCINE PESCATORA cooked with blue swimmer crab,
king prawns, garlic, tomato & white wine \$ 19.50-\$25.50

FETTUCCINE ENZO with fresh tomatoes, king prawns, snow peas, cracked pepper, cream & brandy \$ 19.50-\$25.50

FETTUCCINE DIANA with mushrooms, king prawns, bacon, tomato, cream & Worcestershire sauce \$ 19.50-\$25.50

FETTUCCINE VANESSA with avocado, smoked salmon, cream, cracked pepper & brandy
\$ 18.50-\$24

TORTELLINI BOSCAIOLA with shallots, mushrooms, double smoked ham & cream \$ 17.00-\$22.50

PENNETTE or SPAGHETTI BOLOGNESE \$ 15.00-\$19.00

LASAGNA \$ 15.00-\$19.00

PENNETTE PASTICCATA with bolognese, bacon, onion, white wine & cream \$ 16.50-\$21.50

SPAGHETTI MARINARA

with octopus, calamari king prawns, mussels garlic, chili and Napoli sauce \$ 19.50-\$25.50

SPAGHETTI NAPOLITANA \$ 13.00-\$16.00

SPAGHETTI CORSARA with olives, chili, capers & napolitana sauce \$ 14.50-\$19.50

PENNETTE ITALIA with fresh asparagus, sundried tomatoes, green peppercorn, white wine & cream \$ 16.80-\$19.80

PENNETTE VEGETALE with seasonal vegetables, sundried tomato, olive oil & white wine \$ 15.50-\$19.50

FETTUCCINE PASSILIPO

king prawns, mussels, calamari, scallops, octopus, fresh diced tomatoes, garlic & cognac \$ 19.50-\$25.50

PLEASE NOTE:all our pasta are served with parmigiano except with seafood

We are using De Cecco, one of the best italian pasta

POLLO & AGNELLO

BOSCAIOLA chicken breast fillet with ham, mushrooms, shallots, white wine & cream \$29.50

PAVAROTTI chicken breast fillet with greenpepper corn, cream, mushrooms & sweet sherry sauce \$29.50

INVOLTINO chicken breast fillet filled with double smoked ham,, cheese, mushrooms,

sundried tomatoes, cream, Napolitana sauce & sweet sherry sauce \$30.00

ALTERNATIVE chicken breast fillet with half lobster, ham, shallots, cream & cognac sauce \$41

MEZZANINO chicken breast served with fresh asparagus, king prawns, cream & brandy \$32.50

LAMB CARRERA marinated lamb medaillons panfried with double smoked ham,

mushrooms with napolitana touch of cream & cognac \$32.50

CHICKEN SCHNITZEL and french fries and tomato sauce \$ 17.00

((children under 12)

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(adult serve)

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VITELLO

PIZZAiOLA

veal cooked with onions, olives, capers, oregano, chili & Napolitana sauce, & white wine \$27.90

AI FUNGHi

veal cooked with mushrooms, white wine & oregano \$27.90

CAPRiCCiOSA

veal cooked with olives, mushrooms, napolitana suce and a touch of chili \$27.90

BOCCONCCiNi

pocket of veal filled with ham, cheese, topped with naolitana sauce and fresh basil \$27.90

AI LiMONE

veal cooked with lemon, cream & white wine \$27.90

SURPRiSE

veal cooked with mushrooms, prawns, cream, tomato & brandy sauce \$29.90

MARSALA

veal cooked with Marsala wine & cream \$27.90

OSCAR

veal cooked with half lobster, fresh asparagus, cream & cognac \$41

CAPRiCORNNO

panfried veal served with king prawns, bacon, scallops, cream & cognac sauce \$32.50

FILLETTI

NAUNERA

grilled fillet tenderloin with king prawn, calamari, mussels, octopus,
scallops, tomato, wine herbs, hint of chili & garlic \$37.50

CAMPAGNOLA

grilled fillet tenderloin with mushrooms, tomato, chili, fresh basil & white wine \$34.50

ALLA ENZO

grilled fillet tenderloin with bacon rashers, onion & white wine \$34.50

DiANA

grilled fillet tenderloin with worcestershire sauce, tomato, cream, garlic & brandy \$34.50

KiLPATRiCK

grilled fillet tenderloin with bacon, shallots, cream, worcestershire sauce & brandy \$35.50

AL PEPPE NERO fillet tenderloin covered with black pepper, panfried with cream & cognac

Hot Dish recommended rare to medium \$34.50

PESCARA

grilled tenderloin with king prawns, semi dried tomato, seeded mustard, green peppercorn, cream & brandy \$37.50

DEEP FRIED CHAT POTATOES \$8.00 SIDE SEASONAL VEGETABLES \$5.50

FRENCH FRIES \$7.00

our meat dishes are served with seasonal vegetables

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PESCE

SNAPPER THERMiDOR

grilled with mushrooms, shallots, mustard, cream, brandy & served with vegetables \$33

NEW ZEALAND SOLE

grilled with white wine, lemon & cream sauce served with seasonal vegetables \$32.50

GAMBERi ALLA GRiGLiA

grilled king prawns in shell, olive oil, wine & spices with a mixed garden salad \$33

BARRAMUNDi ACQUA PAZZA

pan-baked with cherry tomatoes, saffron threads, olives, caperberries, white wine & olive oil \$33

ARAGOSTA CAFÉ DE PARiS

whole lobster cooked with mushrooms, cream, cognac with a mixed garden salad \$59

GRiGLiATA Di PESCE MiSTO

b.b.q. whole lobster, calamari, king prawns,
mussels octopus, blue swimmer crab & Moreton Bay bugs

for two person; Our Italian seafood basket \$115

CATHY'S BASKET

deep fried calamari, oysters natural,
bbq'ed king prawns, octopus & scallops \$37.50

SEAFOOD CASSEROLE

Morton Bay bugs, blue swimmer crab,
calamari, octopus, king prawns, mussels in tomato, garlic & white wine \$43

GST INCLUDED

A \$20.00 minimum spend per person is required on Fridays and Saturdays

Thank you for your understanding

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