**PANE**
- Garlic Bread (v) .......................... 11.50
  Melted homemade garlic butter on ciabatta, topped off with parmesan cheese
- Schiacciatella ............................ 13.50
  Traditional Tuscan flat bread topped with fennel, anchovies & mozzarella cheese
- Pane Cafone (v) ........................... 13.50
  Artisan bread filled mediterranean style, served with EVOO & balsamic vinegar

**ANTIPASTI**
- Past Della Casa ........................... 15.50
  Homemaded chicken liver past with port, brandy & red onion confit
- Gamberoni Alla Griglia .................. 23.50
  Butterfly prawns served with roasted garlic & herb sauce
- Olive Siciliane (v) ......................... 14.95
  An assortment of Sicilian green olives, roasted almonds, pecorino cheese & grissini
- Cozze Pepate ............................... 16.50
  Mussels served in a garlic, white wine, cracked pepper & parsley broth with fresh ciabatta bread
- Portobello Polenta (v) ................. 14.95
  Polenta polenta with field mushrooms, ricotta & pesto
- Prosciutto Mare & Monte ............... 23.50
  Parma ham wrapped around seasonal fruit served with tomatoes, buffalo mozzarella & prawns
- Piatto Bruschette ......................... 18.50
  Ask the staff for our trim of the day
- Mozza Chips (v) ............................ 11.50
  Crumbled mozzarella with tomato soup
- Insalata Calamari ......................... 18.50
  Grilled squid with chorizo sausage, beans & mixed greens
- Suppli .................................... 15.00
  Parmesan mushrooms with arborio rice, prosciutto & served with acoly
- Calamari Fritti ............................ 17.50
  Squid rings dusted in semolina & fried, served with aioli & lemon rocket salad

**ZUPPA**
- Minestra (v) ................................ 13.50
  Seasonal vegetable soup with basil & grilled bread
- Brodetto Ligure ......................... 18.00
  A fresh mix of seafood in a tomato broth

**INSALATE**
- Caprese (v) .................................. 18.50
  Buffalo mozzarella, fresh tomatoes & basil
- Panzanella (v) .............................. 18.00
  Add Grilled Chicken ................. 23.00
  Rustic Italian tomatoes, cucumber, red onions, fresh basil & fresh capicum with crispy grilled bread & red wine vinegar
- Beetroot ................................... 18.00
  Tossed with rucola, hazelnuts, crumbled goat cheese & drizzled with a balsamic dressing

**CONTOINI**
- Shoestring Fries (v) ................. 9.50
  With aioli - tomato sauce
- Polenta Chips (v) ......................... 10.50
  Chunky polenta fried & served with acoly
- Rucola (v) .................................. 13.50
  Served with pear, parmesan & white balsamic dressing
- Mixed Leaves (v) ......................... 11.50
  With tomatoes, cucumber, olive & avocado
- Broccoli (v) .................. 10.00
  Lightly tossed with crumbled garlic & olive oil
- BAMBINI (kids) .................. 10.00
  Crispy, ham, pineapple & mozzarella sauce - or - cheese, fresh basil & mozzarella sauce

**OUR PIZZA**
- Gluten free pizza available for 3.00 extra per serve.
- Tordelle Di Carne ................. 34.95
  Handcrafted ravioli filled with chicken, pork, beef & asparagus served in a bolognese sauce
- Ravioli Di Pesce .................. 37.95
  Hand-filled ravioli stuffed with prawns, crabmeat & smoked salmon in a creamy grilled pepper sauce
- Ravioli Di Zucca (v) .......... 35.95
  Homemade pumpkin ravioli in a light sage sauce topped with pine nuts
- Gnoci Di Patate (v) ............. 44.95
  Homemade potato gnocchi with your choice of either a rich gorgonzola sauce - or - a fresh tomato & basil sauce
- Carbonara Modo Mio ........... 34.95
  Penne with pancetta, red onion, a little chilli in a traditional carbonara sauce
- Bolognese .................. 44.95
  Handmade spinach fettuccine with a classic ragu sauce
- Puttanesca .................. 44.95
  Tomato sauce, garlic, basil, chilli, garlic in a pomodoro sugo
- Fettuccine con Pancetta ........... 44.95
  Taleggio, cream, crispy pancetta, capers & a rocket & parmesan
- Fettuccine Con Polpette ............... 44.95
  Homemade Italian fettuccine pasta with chicken meatballs in a fresh tomato - or - basil pesto sauce
- Linguine Pescatore .................. 29.50
  With mussels, clams, prawns & scallops cooked with garlic, parsley, white wine & a touch of Naples sauce
- Lasagne Di Mama Alda ........ 38.95
  Thin layers of pasta, basil, bechamel, beef, nepoli sauce, ham & melted cheese
- Cannelloni Picente (v) ............ 35.95
  Spinach & ricotta rolled in handmade pasta sheets & baked in a napoli sauce
- Eggplant Parmigiana (v) .......... 35.95
  Sliced eggplant topped with tomato sauce, basil & bocconcini cheese
- BAMBINI (kids) .................. 17.50
  Spaghetti - or - penne with a choice of bolognese sauce - or - parmesan sauce - or - burro e formaggio

**RISOTTO**
- Risotto Pesce .................. 39.50
  Seafood risotto tossed with prawns, scallops, mussel, white wine & fresh Italian parsley
- Risotto Verdu (v) .................. 26.00
  Arbuto rice, green beans, peas, spring onions, zucchini, spinach & fresh mint

**SECONDI**
- All our main courses are served with seasonal vegetables & roast potatoes.
  For a well done steak, please allow adequate time for correct cooking.
- Veal Portofoglio ................ 37.95
  Crumbled veal scallopine served with mozzarella, prosciutto & red pepper salsa
- Vitello Al Marsala ............... 37.95
  Veal scallopine with sliced field mushrooms & marsala wine sauce
- Chicken Parmigiana .................. 36.50
  Crumbled chicken breast topped with our fresh mozzarella sauce & melted mozzarella cheese
- Spiedini Di Pollo .................. 36.50
  Free range chicken breast with courgettes, capiscums on skewers in a hot arrabbiata sauce served on crustini, mixed leaves & a squeeze of fresh lemon juice
- Porchetta .................. 37.50
  The best roast pork loin with caramelised pears, broccoli, pancetta & almonds
- Agnello .................. 39.50
  Braised lamb shank in a chianti verde sauce on a potato mash
- Bistecca (400g) ............ 39.90
  Grilled sirloin steak served with your choice of brandy & green peppercorn, mushroom - or - gorgonzola sauce
- Filetto Di Manzo (300g) .......... 41.00
  Grilled fillet steak served with your choice of brandy & green peppercorn, mushroom - or - gorgonzola sauce
- Fritto Misto .................. 39.00
  Crispy fried calamaris, prawns, fish fillet & scallops served with lemon mayo aioli
- Gamberoni Alla Griglia .......... 41.50
  Butterfly prawns served with roasted garlic & herb sauce
- Pesce Del Giorno
  Ask your server for details, price varies

**PASTA**
- Dolci -
  All desserts served with fresh fruit.
- Dolce Del Duca .................. 16.00
  Our own handcrafted ice cream
- Panna Cotta Al Miele ........... 16.50
  Honey parfait served with sticky vinacotto
- Coppa Pigiamana .............. 16.50
  Fresh fruit served with caramel crumble, gelato & cherries
- Gelato Bandiera .............. 16.50
  A traditional three flavour Italian gelato served with fresh fruit.
- Fondente .................. 16.50
  A hot chocolate fondue served with vanilla gelato & chocolate sauce
- Lemon Tart .................. 16.50
  A homemade lemon tart served with vanilla mascarpone gelato & berry sauce
- Affogato .................. 11.50
  Served with a shot of expresso & vanilla gelato. A fast 4.00 for a dish of your favorite liqueur

**BAMBINI (kids)** .................. 9.50
  Two scoops of vanilla gelato with a choice of chocolate - or - berry sauce

**DOLCI**

**Chi Mangia Bene Mangia Italiano**
(who eats well eats Italian)

**our motto**
Share the LOVE
Historically, Italian food is made to share.
Buon Appetito.

**Suite 12** (v) Suitable for vegetarians. Some dishes may not be suitable for coeliacs.

BYO (wine only) corkage applies.
Prices may change without notice.