

M E N U

ENTREE

ANTIPASTO	\$22.50
A daily chef's selection of local, imported and house-made appetisers.	
CALAMARI FRITTI	\$21.00
Deep fried calamari served with roasted eggplant purée & nduja.	
CROQUETTES AL PROSCIUTTO	\$14.00
Potatoes croquettes with diced prosciutto crudo, parmesan and served with honey mustard mayonnaise	
ARROSTICINI ALL' ABRUZZESE	\$16.50
Lamb skewers served with grilled bread & rosemary olive oil.	

FOCACCIE

AGLIO	\$11.50
With garlic oil.	
ALLE ERBE	\$11.50
With oregano, rosemary and evoo.	
PICCANTE	\$11.50
With chilli oil.	

SIDES

BROCCOLINI	\$9.50
Broccolini tossed with chilli, macadamia nuts & parmesan cheese.	
ROCKET SALAD	\$9.50
Rocket leaves, Parmesan, cherry tomatoes, roasted capsicum, roasted walnuts & balsamic.	
SUMMER SALAD - MIXED SALAD	\$9.50
Lettuce, pickled onions, cucumbers, heirloom tomatoes, sunflower seeds.	
ROASTED CHAT POTATOES	\$9.50

PASTA

PAPPARDELLE CON FUNGHI E TARTUFO	\$26.00
Pappardelle tossed with porcini & Portobello mushroom, creamy black truffle sauce & finished with pecorino Romano cheese.	
LINGUINE PESCATORA	\$28.50
Linguine served with prawns, scallops, calamari, mussels in a red sauce, finished with basil & parsley.	
MACCHERONI ALLA CHITARRA	\$27.50
Traditional Abruzzese fresh pasta tossed with slow braised lamb ragù & pecorino.	
GNOCCHI AL POMODORO	\$25.50
House-made potato gnocchi tossed with rich tomato sauce and finished with fresh basil oil.	
SQUADRETTI GRANCHIO	\$29.00
Square shaped spaghetti tossed with fresh crab meat, zucchini, cherry tomato, lobster bisque & chives.	
TAGLIATELLE ALLA BOLOGNESE	\$24.50
Semolina egg pasta with slow cooked braised beef ragu finished with parmesan	

RISOTTO

RISOTTO FRUTTI DI MARE	\$28.50
Risotto with prawns, scallops, calamari, mussels & a touch of Napoli sauce.	

CALZONE

CALZONE CLASSICO	\$23.00
Tomato sauce, fior di latte cheese, ricotta, ham, basil, evoo	
CALZONE BIANCO	\$22.00
Artichokes, njuda, scamorza, fior di latte cheese, basil & evoo	

KIDS MEALS

CHICKEN COTOLETTA & CHIPS	\$13.00
PENNE BOLOGNESE	\$13.00
PIZZA MARGHERITA	\$13.00

PIZZA

MARGHERITA	\$18.00
Tomato sauce, fior di latte cheese, basil, evoo	
NAPOLETANA	\$20.00
Tomato sauce, fior di latte cheese, black olives, anchovies, oregano, evoo	
DIAVOLA	\$22.00
Tomato sauce, fior di latte cheese, hot salami, capsicum, basil, evoo	
GAMBERI	\$25.00
Tomato sauce, fior di latte cheese, prawns, basil, evoo	
CAPRICCIOSA	\$23.00
Tomato sauce, fior di latte cheese, ham, black olives, mushroom, artichokes, basil, evoo	
SALSICCIA	\$22.00
Tomato sauce, fior di latte cheese, sausages, basil, evoo	
4 FORMAGGI	\$22.00
Fior di latte cheese, gorgonzola, provola cheese, ricotta, basil, evoo	
PORCINI	\$22.00
Fior di latte cheese, porcini mushroom, basil, evoo, sausage and truffle oil	
SALAME E CIPOLLA	\$22.00
Hot salami, caramelised onion, ricotta salata, fior di latte cheese, basil & evoo	
ORTOLANA	\$22.00
Tomato sauce, fior di latte cheese, zucchini, eggplant, capsicum, mushrooms, basil, evoo	
PRIMAVERA	\$24.00
Cherry tomato, fior di latte cheese, rocket, prosciutto San Daniele, parmesan, basil, evoo	
CALABRESE	\$22.00
Tomato sauce, fior di latte cheese, hot salami, nduja, black olives, basil, evoo	
REGINA	\$25.00
Fior di latte cheese, porcini mushrooms, potatoes, prosciutto San Daniele, truffle cream, basil, evoo	
PINUCCIO	\$23.00
Fior di latte cheese, sausages, Naples friarelli basil, evoo	
BOMBA	\$24.00
Fior di latte cheese, gorgonzola, sausage, rocket, truffle cream, basil, evoo	
IL VEGANO	\$22.00
Cherry tomato, zucchine, caramelised onions, mushroom, vegan cheese, basil & evoo	
SORRENTO	\$24.00
Tomato sauce, fresh buffalo mozzarella, fresh basil, evoo	
THE 377	\$23.00
Tomato sauce, fior di latte cheese, ham, mushroom, buffalo ricotta, basil, evoo	

EXTRAS

BUFFALO MOZZARELLA	\$5.00
PROSCIUTTO SAN DANIELE RISERVA	\$5.50
VEGAN CHEESE	\$4.00
OTHER INGREDIENTS	\$2.00-\$5.00

MAINS

MANZO	\$38.50
Grilled scotch fillet steak cooked to your liking served with mushroom & potato dauphinoise topped with a red wine reduction.	
CALAMARI FRITTI MAIN	\$32.00
Deep fried calamari served with roasted eggplant purée & nduja.	
SEAFOOD PLATTER (FOR 2)	\$140.00
Hervey Bay scallops, Moreton Bay bugs, grilled octopus, king prawns, mussels, fried calamari & fish fillet served with cheaps and chef's choice of salad.	
FISH OF THE DAY	
Ask yor waiter which fresh fish the chef has selected today!	

DESSERT

ZEPPOLE	\$16.00
Italian doughnuts (14) drizzled with honey and topped with walnuts.	
CANNOLO ALLA SICILIANA	\$6.00
1 large cannolo filled with ricotta and nutella mascarpone	
NUTELLA PIZZA	\$13.00
TIRAMISU'	\$13.50
Layered sponge fingers with Frangelico, Tia Maria and Mascarpone covered in rich cocoa powder and served with a chocolate leaf.	

DRINKS LIST

COCKTAILS

APEROL SPRITZ	\$15.00
Aperol, Prosecco, Soda	
NEGRONI SBAGLIATO	\$15.00
Campari, Martini Red, Prosecco	
NEGRONI	\$15.00
Campari, Martini Red, Gin	
AMERICANO	\$15.00
Campari, Martini Red, Soda	
CAMPARI ORANGE	\$15.00
Campari, Orange Juice	
LONG ISLAND ICED TEA	\$15.00
Vodka, Rum, Gin, Triple Sec, Lime cordial, Coke	
COSMOPOLITAN	\$15.00
Vodka, Triple Sec, Lime Cordial, Cranberry Juice	
ESPRESSO MARTINI	\$15.00
Vodka, Kahlua, Espresso	
MOCKTAIL	\$8.00
Fruity, Sweet or Sour (Pick 1)	

BEER

CASCADE LIGHT	\$7.00
PURE BLONDE	\$7.50
VICTORIA BITTER	\$7.50
CARLTON DRAUGHT	\$7.50
ASAHI	\$9.00
PERONI	\$9.00
MORETTI	\$9.00
MENABREA	\$9.00
MONTEITH'S APPLE CIDER	\$9.00
CORONA	\$9.50

SPARKLING

ASTORIA LOUNGE PROSECCO DOC	\$11.00	\$48.00
Veneto		
ASTORIA FASHION VICTIM MOSCATO	\$10.00	\$45.00
Veneto		
MEDICI ERMETE LAMBRUSCO DOLCE		\$42.00
Emilia Romagna		

WHITE

LLOYD BROTHERS "THE PRESSHOUSE" HILLS BLEND	\$8.50	\$35.00
Adelaide Hills		
COLLEFRISIO FILARE' TREBBIANO DOC		\$42.00
Abruzzo		
DURVILLEA SAUVIGNON BLANC	\$10.00	\$45.00
Marlborough		
ASTORIA ALISA PINOT GRIGIO IGT	\$10.00	\$45.00
Veneto		
MANTELLASSI LUCCUMONE		\$45.00
Tuscany		
ROCHFORD LATITUDE CHARDONNAY		\$45.00
Yarra Valley		
COLLEFRISIO VIGNAQUADRA PECORINO IGT		\$48.00

ROSÉ

COLLEFRISIO ROSATO IGT	\$9.50	\$42.00
Montepulciano D'Abruzzo		

RED

LLOYD BROTHERS SHIRAZ	\$8.50	\$35.00
"The Presshouse", Margaret River		
FAT SPARROW SANGIOVESE		\$42.00
Heathcote		
ROCHFORD LATITUDE PINOT NOIR	\$9.50	\$42.00
Yarra Valley		
COLLEFRISIO MONTEPULCIANO	\$10.00	\$45.00
D'Abruzzo DOC		
TAIT BALL BUSTER SHIRAZ	\$11.00	\$48.00
Barossa Valley		
VARVAGLIONE "12 E MEZZO" PRIMITIVO IGT		\$48.00
Puglia		
ZERELLA WORKHOUSE SHIRAZ		\$48.00
McLaren Vale		

ROCHFORD ESTATE "LA GAUCHE" CABERNET SAUVIGNON	\$48.00
Yarra Valley	
SCARPANTONI SHIRAZ	\$58.00
McLaren Vale	
BRICCO MAIOLICA NEBBIOLO LANGHE DOC	\$65.00
Piemonte	
COLLEFRISIO SEMIS MONTEPULCIANO D'ABRUZZO RISEVA	\$75.00
Abruzzo	

DESSERT WINE

HENNESSY COGNAC VS	\$10.00
HENNESSY COGNAC XO	\$25.00
WOLF BLASS PORT	\$9.00

SOFT DRINK

CHINOTTO	\$4.50
ARANCIATA ROSSA	\$4.50
LIMONATA	\$4.50
SPRITE	\$4.50
FANTA	\$4.50
COKE, COKE ZERO, DIET COKE	\$4.50
LEMON LIME BITTER	\$4.80
ORANGE JUICE	\$4.00
APPLE JUICE	\$4.00
PINEAPPLE JUICE	\$4.00
CRANBERRY JUICE	\$4.00
SODA WATER	\$4.50
SAN PELLEGRINO 1L	\$9.50
ACQUA PANNA 1L	\$7.00

CAFFE'

ESPRESSO	\$3.50
SHORT MACCHIATO	\$3.50
PICCOLO	\$4.00
LATTE	\$4.00
LONG MACCHIATO	\$4.00
LONG BLACK	\$4.00
FLAT WHITE	\$4.00
CAPPUCINO	\$4.00
HOT CHOCOLATE	\$4.00
HOT TEA - ASK FOR SELECTION	\$4.50
CAFFE CORRETTO	\$7.00
AFFOGATO	\$8.00
AFFOGATO WITH LIQUOR	\$13.00

DIGESTIVI

AMARO MONTENEGRO	\$9.00
AMARO AVERNA	\$9.00
AMARO ABRUZZESE	\$9.00
FERNET BRANCA	\$9.00
JAGERMAISTER	\$9.00
LIMONCELLO	\$9.00
GRAPPA	\$9.00

SPIRITS

SMIRNOFF VODKA	\$10.00
BACARDI RUM	\$10.00
TANQUERAY GIN	\$10.00
TRIPLE SEC	\$9.00
JIM BEAM	\$9.00
JOHNNIE WALKER BLACK	\$10.00
JOHNNIE WALKER BLUE	\$20.00
CANADIAN CLUB	\$9.00
JACK DANIELS	\$10.00
CHIVAS REGAL	\$11.00
JOSE CUEVO TEQUILA	\$9.00
CAMPARTI	\$9.00
APEROL	\$9.00

LIQUOR

SAMBUCA MOLINARI	\$9.00
FRANGELICO	\$9.00
GRAND MARNIER	\$9.00
GALLIANO (BLACK/VANILLA)	\$9.00
BAILEY'S	\$9.00
COINTREAU	\$9.00
SOUTHERN COMFORT	\$9.00
MIDORI	\$9.00
MALIBU	\$9.00
AMARETTO DISARONNO	\$9.00
KAHLUA	\$9.00