

breads

GARLIC BREAD 7.00
home made bread baked w garlic & vigin oil

HERB BREAD 7.00
home made fresh herb roll served with butter

FOCACCIA #1 16.50
anchovy fresh tomato & parmesan

FOCACCIA #2 16.50
black olives pesto tomato & basil

entrees

MINISTRONE 14.90
our home made vegetable soup

ANTIPASTI 24.50
a house specialty, vegetarian alternative available

SALT & PEPPER SQUID 23.50 main 32.50
fresh local squid dusted with flour salt & pepper & fried served with salad & mayonnaise

OYSTERS NATURAL
one dozen 30.00
half dozen 16.50

MELANZANE 14.90
ale battered egg plant fritters w. sauce & shaved parmesan

COZZE AGLIO OLIO 18.00
whole black mussels steamed w. garlic olive oil parsley chilli & fish broth

INSALATA CAPRESE 19.50
baby spinach red onion balsamic grilled pancetta bocconcini blue cheese & olives

OYSTER KILPATRICK
one dozen 32.50
half dozen 19.50

pizze

AMALFI SPECIAL
with the Lot

Lge 31.50 Sml 21.50

MARGHERITA
fresh tomato bocconcini mozzarella garlic & basil

Lge 27.00 Sml 17.90

AMERICANO
fresh tomato bocconcini cacciatore salami chilli basil

Lge 31.00 Sml 21.00

HAWAIIAN
ham cheese tomato w. fresh pineapple

Lge 31.00 Sml 21.00

CAPRICCIOSA
tomato cheese salami black olives ham mushroom

Lge 31.00 Sml 21.00

CARDINALE
bocconcini tomato parmesan basil mushroom prosciutto pepper

Lge 31.50 Sml 21.50

NAPOLETANA
fresh tomato garlic bocconcini anchovy basil black olives

Lge 29.50 Sml 19.50

SPINACI
fresh tomato cheese marinated spinach onion chilli olive cacciatore salami pancetta

Lge 31.00 Sml 21.00

MARINARA
tomato cheese marinated prawns squid anchovy mussels fish & parsley

Lge 31.50 Sml 21.50

ORTOLANA
bocconcini tomato onion garlic spinach artichoke capsicum mushroom olive

Lge 31.00 Sml 21.00

P.O.P. PIZZA - ADD 4.5o To your small pizza selection w. tossed lettuces red onion balsamic virgin olive oil - served on a platter

pasta

*vegetarian alternatives available

AMALFI
egg ribbon pasta w mushroom pancetta chilli cream sauce
main 27.00 entree 24.50

CON POLLO
rigatoni chicken pancetta mushroom chives apricot pepper cream sauce
main 27.50 entree 25.00

AMALFITANA
linguine onion dried tomato eggplant pine nut artichoke spinach oregano
main 27.50 entree 25.00

MARINARA
spaghetti shellfish squid fish prawns crab
main 32.50 entree 29.50

AMATRICIANA
spaghetti pancetta onion capsicum peas chicken stock chilli garlic basil
main 28.00 entree 25.50

PUTTANESCA
spaghetti olives anchovy basil parsley capers chilli tomato
main 26.50 entree 24.00

CALABRESE
rigatoni broccoli spinach pine nuts olives onion fresh tomato chilli
main 27.50 entree 25.00

RAGU
rigatoni sauteed w. rich veal chunk meat sauce
main 27.50 entree 25.00

ZINGARELLA
linguini capsicum onion broccoli basil prawns chilli honey butter stock sauce
main 32.50 entree 29.50

PASTA DEL GIORNO
please see specials board

secondo

MONTICELLO 26.50
baby spinach balsamic red onion grilled chicken mayonnaise roasted capsicum parmesan

SCALOPPINE AI FUNGHI 32.50
veal sauteed w. mushroom chives butter light glaze served w. greens and potato

BISTECCA 34.00
grilled fillet steak served with a light glaze, greens and potato

RISOTTO DEL GIORNO
please see specials board

COTOLETTE 32.50
slices of crumbed veal served w. tossed salad & potato fritti

SALTIMBOCCA ALLA ROMANA 34.00
veal topped w. parma ham pan fired w. sage served with light glaze, greens & potato

CALZONE RUSTICO 23.50
ham mushroom salami olives spinach anchovy capsicum mozzarella folded baked & served w. sauce

side dishes

PATATE 9.50
potatoes roasted w. virgin olive oil & sea salt served w. house made mayonnaise

VERDURA 15.50
selected vegetables roasted & tossed in basil & pesto

GARDEN SALAD small 8.50 large 14.50
mixed lettuces balsamic tomato cucumber & red onion



* Please view our specials board.