

Entrée

The Lobby Board — 22

Classic Antipasto board with a selection of Italian salumi as mortadella, prosciutto, provolone, marinated eggplants and Sicilian olives.

Burrata & Bruschetta — 23

Crispy sourdough with original southern burrata cheese cherry tomato and basil pesto.

Butterfly Prawns — 16 / 31

Grilled with continental parsley garlic chilli and crispy garlic bread.

Calamari & Octopus Salad — 18

Freshly caught baby octopus and calamari, infused in a original Italian dressing accompanied by giardiniera and bread.

Jerusalem Artichokes Soup — 18 (add scallop +6)

Creamy artichokes soup topped with crispy leek and micro basil.

Pasta

Paccheri Marinara — 23

Classic Italian Paccheri, chefs selection of seafood as baby octopus, prawns, and calamari white wine and cherry tomatoes.

Fettuccine Boscaiola — 20

Home-made fettuccine pasta combined with crispy bacon, green shallots and button mushrooms with white wine and creamy sauce.

Bucatini Al Ragout — 21

Classic Italian pork and veal ragout, slow cooked for 4 hours and combined with a rich tomato sugo.

Veggie Trofie — 22

Pistachio pesto, chunky eggplants, toasted almonds.

Fettuccine In Tomato Sugo — 22

Home-made fettuccine with a classic Italian tomato sugo, southern stracciatella cheese.

Mains

Fish Of The Day — 28

Daily selection from Sydney fish market by our chefs.

12 Months Aged Top Sirloin — 28

Accompanied by reduction of red wine, Dutch carrot and potato novel.

Sicilian Chicken Schnitzel — 21

Crumbed with chunky garlic, parsley, Parmesan cheese, pan fried and dressed by Italian salad.

Sides

Sautéed Florest Broccolini — 8

Italian Baked Roasted Potatoes — 8

Fresh Garden Salad — 8

Desserts

Budino Al Cioccolato — 15

Dark soft heart chocolate and hazelnut gelato.

Trio Of Authentic Italian Gelato — 16

3 scoops of Italian gelato, vanilla, hazelnut, chocolate.

Affogato — 14

Espresso Italian coffee with a scoop of vanilla ice-cream, Frangelico and almond biscuit.

Sicilian Cannoli — 16

Fresh crispy shell cannoli piped with traditional ricotta, chocolate, lemon zest.