

## Entrees

*Pane Di Casa*, homemade fresh bread with XV olive oil \$6.5

*Olives*, a selection of warmed mixed olives GF V \$6.5

*Tagliolini Scampi*, handmade tagliolini pasta cooked in a scampi bisque and served with a crudo of scampi \$26

*Ravioli Cicale di Mare* handmade ravioli filled with Moreton Bay bug meat and bechamel, served with a truffle butter sauce \$26

*Polpo alla Griglia*, grilled Fremantle octopus served with shellfish in a light tomato sauce, with a Nduja lemon marmalade GF \$29

*Quaglia al Pistacchio*, deboned quail stuffed with pistacchio and prosciutto, wrapped in guanciale, served on a velouté of potato with an orange and soy reduction GF \$28

*Wagyu Bresaola con Stracciatella*, thinly sliced wagyu bresaola served with stracciatella cheese, charcoal wafers and a caramelised apple balsamic GF \$25

*Gnocchi*, handmade potato gnocchi served in a rocket and macadamia pesto V \$22

## Main Course

*Pesce del Giorno*, please check with your waiter for today's fresh fish

*Bistecca, Costata di Vitello*, veal cutlet, served with a porcini mushroom sauce **GF \$44**

*Piatto Del Mare*, local tiger prawns, scallops and Moreton Bay bugs, served with a crustacean bisque, avocado and goats cheese **GF \$49**

*Linguine Granchio e Gamberi*, linguine pasta cooked in a crustacean bisque. Served with local tiger prawns, fresh sandcrab meat with a hint of chilli and garlic **\$37**

*Fettuccine al Ragu di Carne*, handmade fettuccine pasta served with a hand cut beef and pork ragu sauce **\$30**

*Lasagna Croccante* handmade individual closed crispy lasagna made with fresh pasta sheets and filled with a slow cooked duck ragù. Baked until golden brown and crunchy **\$30**

*Risotto*, carnaroli rice, served with straciatella cheese and zucchini flowers **V GF \$33**

*Patate Fritte*, crunchy battered beer fries **V \$10**

*Verdure Misti*, chef's daily selection of fresh mixed vegetables **V GF \$13**

*Insalata Casa*, mixed leaves, tomato, cucumber, olives, scallion, with an xv olive oil and white balsamic vinegar dressing **V GF \$14**

## Desserts

*Sgroppino, lemon sorbet, blended with ice, vodka and prosecco GF \$16*

*Espresso Martini, coffee, vodka, kahlua and chocolate liqueur, shaken over ice GF \$17*

*Affogato, vanilla gelato with a shot of espresso coffee, served with your favourite liqueur, Frangelico, Kahlua or Baileys GF \$16*

*Sorbetto Limone, two scoops of refreshing lemon sorbet GF \$12*

*Budino al Cioccolato, Italian chocolate pudding served with fresh strawberries and whipped cream GF \$14*

*Cannolo Siciliano, handmade cannolo shell in the shape of a small cone, filled with whipped buffalo ricotta and served on a fresh seasonal fruit puree \$14*

*Fragole Ubriache, fresh strawberries marinated with liqueur, served with whipped cream and vanilla gelato GF \$14*

*Dolci di Casa Nostra, our family recipe from Bronte, Sicily, a duo of decadent pistacchio cake and a creamy pistacchio semifreddo, with a pistacchio praline \$18.50*

*Formaggi, a selection of three Italian cheeses served with crispy ciabatta bread, homemade preserves and honey \$26*

## Tasting Menu 7 Courses \$115pp

### Matching wines \$55pp

*Must be ordered for the whole table with a minimum of 2ppl and a maximum of 4ppl.*

*We recommend booking in advance to avoid disappointment. Degustation menus are unable to be changed for dietary or allergy requests. Your waiter will describe the wines we have selected to match your tasting menu*

*Capasanta, scallop served in a crispy pasta shell with a crustacean bisque, goats cheese and avocado*

*Polpo alla Griglia, grilled Fremantle octopus served with shellfish in a light tomato sauce. Accompanied with a Nduja lemon marmalade GF*

*Tagliolini Scampi, handmade tagliolini pasta cooked in a scampi bisque and served with a crudo of scampi*

*Pesce del Giorno, Chefs fresh fish of the day*

*Quaglia al Pistacchio, deboned quail stuffed with pistacchio and prosciutto, wrapped in guanciale, served on a veloute of potato with an orange soy reduction GF*

*Filetto di Vitello, fillet of veal served with a veal jus and a citrus mousse  
GF*

*Dolci al Pistacchio, chefs Sicilian Pistacchio dessert recipe*

## *Pasta Degustation \$95pp*

*Must be ordered for the whole table with a minimum of 2pp and a maximum of 4pp.*

*We recommend booking in advance to avoid disappointment. Degustation menus are unable to be changed for dietary and allergy requests.*

*Tagliolini Scampi handmade tagliolini pasta cooked in a scampi bisque and served with a crudo of scampi*

*Ravioli Cicale di Mare handmade ravioli filled with Moreton Bay bug meat and bechamel, served with a truffle butter sauce*

*Linguine Granchio, handmade linguine served with fresh sandcrab meat. Tossed with garlic, xv olive oil and a touch of fresh chilli*

*Tortelli D'Anatra, handmade tortelli pasta infused with beetroot, filled with roasted duck leg and served on a Parmigiano Reggiano cream*

*Fettuccine al Ragu di Quaglia, handmade fettuccine pasta served with a ragu of quail, guanciale and mushrooms*

*Lasagne Croccante con Fragole, crispy sweet lasagne sheets, layered with fresh marinated strawberries, served with a ricotta and pistachio cream*

## *Seafood Lovers Feast \$115pp*

*Must be ordered for the whole table with a minimum of 2pp!*

*We recommend booking in advance to avoid disappointment, but please feel free to ask for immediate availability*

*Dietary changes are not possible with this Seafood Lovers Feast Menu*

*A menu of fish and crustaceans prepared according to market availability, listed items are examples of what may be served.*

### *Entrees*

*Calamari*

*Octopus*

*Moreton Bay Bugs*

*Prawns*

*Scallops*

### *Pasta with seafood*

*Chef's pasta with seafood of the day*

### *Main Course*

*Fish of the day with salad*

### *Desserts*

*Chef's selection of the day*

## *Chefs Banquet Menu \$85pp*

*Must Be Ordered For The Whole Table, Minimum Of 4ppl*

*A great option for groups, with all meals served to tables as share plates*

*There will be a selection of appetisers and seafood entrees, pastas, meat, fish, salads and desserts to finish*

*Dishes change daily, depending on chefs fresh produce and inspiration*

*We recommend booking in advance to avoid disappointment, but please feel free to ask for immediate availability*

*Dietary changes are not possible with this Chefs Banquet Menu*

