

Entrees

Cozze alla Siciliana, fresh blacklip mussels, sauteed with San Marzano tomato, a touch of garlic, chilli and white wine GF \$19.5

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. Accompanied with a Nduja lemon marmalade GF
\$29

Gnocchi Pistacchio, handmade potato gnocchi served in a pistacchio sauce
V \$19

Tagliata di Vitello, veal served rare with a yellowfin tuna sauce, dehydrated aeolian capers, roasted capsicum and a poached egg GF \$27

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

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

Pasta

Linguine Granchio e Gamberi, handmade 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 Ragù di Carne, handmade fettuccine pasta served with a slow cooked beef and pork ragù **\$30**

Gnocchi Salsiccia e Funghi handmade potato gnocchi served with a ragù of Sicilian sausage and mushroom **\$33**

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

Linguine Carretiera, handmade linguine served with a touch of fresh crushed tomato, pine nuts, olives, aeolian capers and with a touch of toasted breadcrumbs **V and Vegan \$27**

Risotto Funghi, carnaroli rice, served with a ragù of porcini and button mushrooms **V GF \$27**

Main Course

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

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

Involtini di Angus, Diamantina Angus beef sliced and filled with salame, spinach and Asiago cheese, served in a white wine sauce **GF \$38**

Quaglia al Pistacchio, deboned Brisbane Valley quail stuffed with pistacchio, prosciutto and wrapped in guanciale. Served on a velouté of potato, with an orange soy reduction and a Sicilian caponata

GF \$42

Osso Buco di Vitello, veal osso buco, served with a veal jus, kipfler potatoes, organic green beans and shimeji mushrooms **GF \$42**

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

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

Verdure Miste, chef's daily selection of fresh mixed vegetables **V GF \$14**

Insalata Casa, mixed leaves, tomato, cucumber, scallion, with an xv olive oil and white balsamic vinegar dressing **V GF \$13**

Desserts

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**

Torta di Cioccolato, decadent Italian chocolate cake served with fresh seasonal berries and vanilla gelato **GF \$14**

Semifreddo alle Mandorle, creamy Sicilian semifrozen dessert with an almond praline **GF \$14**

Bigne, Three Italian pastries filled with a crema pasticcera and drizzled with chocolate **\$14**

Tiramisù, savoiardi biscuits, coffee, a touch of marsala, mascarpone cheese and cocoa **\$14**

Trio Casa Nostra, a trio of our Italian desserts. A bigne filled with a crema pasticcera and drizzled with chocolate. A mini cannolo filled with ricotta and our family recipe Sicilian pistacchio cake **\$19.50**

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

Tasting Menu 5 Courses \$95pp

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

Tagliata di Vitello, veal served rare with a yellowfin tuna sauce, dehydrated aeolian capers, roasted capsicum and poached egg GF

Bocconcino di Quaglia, deboned Brisbane Valley quail stuffed with pistacchio and prosciutto, wrapped in guanciaie and served in puff pastry with a Sicilian caponata GF

Linguine al Polpo, handmade linguine pasta served with an octopus reduction sauce. Topped with grilled Fremantle octopus and finished with a citrus Nduja marmalade

Pesce del Giorno, Chefs fresh fish of the day

Trio Casa Nostra, a trio of our Italian desserts. A bigne filled with a crema pasticceria and drizzled with chocolate. A mini cannoli filled with ricotta and our family recipe Sicilian pistacchio cake

Pasta Degustation \$95pp

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

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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

