

PRIMI ITALIAN

Lunch and Dinner

Entrée

ITALIAN STYLE \$ 4.90
Garlic or herb bread

TOMATO BRUSCHETTA (VEG) \$ 10.90
Fresh cherry tomatoes, basil and onion on
toasted wood fired Vienna bread

STUFFED ZUCCHINI FLOWERS (VEG) \$ 16.90
Fresh ricotta cheese, sun-dried tomato,
oregano, Italian herbs & lemon aioli

VEGETARIAN ARANCINI (VEG) \$ 14.90
Crispy, fried Sicilian balls of rice with vegetable,
provolone and buffalo mozzarella cheese served
with arrabbiata sauce

SALT & PEPPER CALAMARI \$ 16.90
Loligo baby calamari with homemade lemon aioli
& touch of chili

GARLIC PRAWNS \$ 17.90
In San Marzano Napolitana and garlic sauce
served with bread

CALAMARI & SPICY CHORIZO SAUSAGE \$ 18.90
in San Marzano Napolitana and garlic sauce
served with bread

SALMON CARPACCIO (GF) \$ 19.90
beetroot infused with fennel, rocket, orange salad
& EVOO, Chili & green lemon vinaigrette

ANTIPASTO \$ 19.90
San Daniele prosciutto (24m), salami, double
smoked ham, Olives, selection of cheeses, bread,
roasted vegetables & stuffed baby pepper

TO SHARE \$ 34.90

Salads

INSALATA MISTA (VEGAN) (GF) \$ 12.90
Fresh mix lettuce, cucumber, cherry tomato,
red onion, Kalamata olive with red wine
vinegar & EVOO

GRILLED PRAWN SALAD (GF) \$ 23.90
Local giant King Prawns on a bed of mixed leaf
salad with avocado, cherry tomato, cucumber &
drizzled of orange vinaigrette

INSALATA CAPRESE (VEG) (GF) \$ 19.90
Cherry tomato, buffalo mozzarella, fresh basil
leaves, EVOO and rock salt, slice of Bread

Gourmet Pizza

COSA NOSTRA \$ 24.90
San Marzano tomato, prawns, Chorizo, Calabrian
chili, Parmesan & fior di latte

PULLED LAMB \$ 26.90
San Marzano tomato, caramelized onion,
capsicum, ricotta & fior di latte

Classic Pizza

MARGHERITA \$ 20.00
San Marzano tomato, basil & fior di latte

VEGETARIAN \$ 24.00
San Marzano tomato, mushrooms, wood fired
pepper, artichokes, olives, onion, oregano &
Fior di latte

CAPRI \$ 23.00
San Marzano, tomato, mild salami, Italian sausage,
mushrooms, olives & Fior di latte

CALABRESE \$ 24.00
San Marzano tomato, hot salami, wood fired
pepper, olives, Fior di latte & ricotta cheese

CAPRICCIOSA \$ 24.00
San Marzano tomato, smoked ham, mushrooms,
artichokes, olives & Fior di latte

PROSCIUTTO SAN DANIELE \$ 25.00
San Marzano tomato, Fior di latte, served with
shaved prosciutto, wild rocket & parmesan

MARINARA \$ 25.00
San Marzano tomato, prawns, calamari, baby
octopus, mussels, garlic, chili & Fior di latte

SICILIAN MEAT LOVER \$ 25.00
San Marzano tomato, double smoked ham,
Italian sausage, mild salami & Fior di latte

PIZZA AL POLLO \$ 24.00
San Marzano tomato, chicken, mushrooms, olives,
onion, Wood fired pepper, oregano & Fior di latte

SUPREME \$ 25.00
San Marzano tomato, mild salami, Italian
sausage, bacon, wood fired pepper, onion,
olives, mushrooms & Fior di latte

GARLIC CRUST \$ 15.00
Extra virgin olive oil, garlic & sprinkle of Fior di latte

ALL PRICES INCLUDE GST 10%

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Mains

LINGUINE PRIMAVERA (VEG) With seasonal roasted vegetables, spinach tossed in San Marzano napolitana sauce	\$ 21.90
SPAGHETTI WAGYU BOLOGNAISE Slow cooked Wagyu beef mince in San Marzano Napolitana with basil	\$ 25.90
LINGUINE GAMBERI Local tiger prawns with ricotta, lime, chili, cherry tomato & tossed with rocket	\$ 24.90
PENNA RAGU AGNELLO 12 hour slow cooked lamb in San Marzano Napolitana sauce & Red wine	\$ 25.90
TAGLIATELLE SICILIANE With local tiger prawns, Italian sausage and San Marzano napolitana sauce with touch of chili and basil	\$ 24.90
BLUE SWIMMER CRAB RAVIOLI Sautéed baby spinach, Pernod Beurre Blanc & red capsicum	\$ 28.90
RISOTTO PRIMAVERA (VEG) (GF) Seasonal roasted vegetables, Champignon & Portobello Mushrooms, spinach tossed in touch of Cream & burrata	\$ 21.90
RISOTTO POLLO (GF) Marinated chicken with champignon & Portobello mushrooms, baby spinach, touch of cream with aged parmesan cheese	\$ 24.90
RISOTTO MARINARA (GF) Sydney tiger prawns, mussels, scallop and tender calamari in San Marzano napolitana sauce	\$ 26.90
GRILLED SALMON (GF) With seasonal roasted vegetables, black caviar & lemon butter blanc	\$ 28.90
CHICKEN PARMA Hand crumbed chicken breast topped with smoked ham, grilled eggplant, napolitana sauce and provolone cheese served with mash potato	\$ 23.90
LAMB SHANK (GF) 12 hours slow cooked in red wine sauce served with mash Potato	\$ 26.90
CHAR GRILLED POLLO (GF) Marinated chicken breast with creamy mash potato, broccoli, sweet potato crisps & your choice of sauce	\$ 24.90
YORK BISTECCA (250 GM) (GF) Riverine Angus sirloin beef with hand cut chips & your choice of sauce	\$ 27.90
EYE BISTECCA (250 GM) (GF) Gippsland, Victorian Angus beef tenderloin with rosemary chat potato & your choice of sauce	\$ 32.90
MARE E MONTI (250GM) (GF) Gippsland, Victorian Angus beef tenderloin with giant prawn mash potato & your choice of sauce	\$ 36.90
YOUR CHOICE OF SAUCE MUSHROOM, PEPPER, GRAVY OR VEAL JUS	

Extra Sides

HAND CUT CHIPS	\$ 3.90 (S) \$ 8.90 (L)	GARDEN SALAD	\$ 4.90
SWEET POTATO CHIPS	\$ 3.90 (S) \$ 8.90 (L)	STEAM BROCCOLI	\$ 4.90
MASH POTATO	\$ 3.90	ROCKET & PARMESAN SALAD	\$ 4.90
ROASTED VEGETABLES	\$ 4.90		

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