

DINNER MENU

PANE | BREAD

TRIO OF DIPS Three dips of the day served with Schiacciata bread **\$16.90**

BRUSCHETTA Toasted Italian bread with diced tomatoes, onion, garlic and basil (V) **\$11.90**

PIZZA BIANCA Pizza bread brushed with garlic and olive oil (V) **\$13.90**

LDV PIZZA Mozzarella, sundried tomato tapenade and basil pesto (V) **\$16.90**

ANTIPASTI | ENTREES

ARANCINI Porcini, truffle, Parmesan and sage arancini served on whipped ricotta - 3 per serve (V) **\$13.50**

CRUMBED OLIVES Large green olives filled with feta and herbs crumbed and fried served on salsa verde - 6 per serve (V) **\$11.90**

POLPETTE E SUGO Veal and pork meatballs in a rich tomato & basil sauce serve with crusty Italian bread **\$14.90**

ANTIPASTO BOARD FOR TWO Assortment of cured meats, pickled vegetables, cheese, marinated olives and Italian bread (GFO) **\$24.90**

GAMBERI ALLA GRIGLIA King prawns sautéed in olive oil, garlic, chilli & tomato sauce served with toasted Italian bread (GFO) **\$19.90**

PARMIGIANA DI MELANZANE Oven baked layers of eggplant, tomato and basil with mozzarella and Parmesan (GF,V) **\$14.90**

SALT AND PEPPER CALAMARI with chips, salad and lemon aioli (GF) **\$16.90**

LIME & HERB CRUMBED WHITING with chips, rocket salad and lemon aioli **\$17.90**

INSALATE | SALADS

MEDITERRANEA Lettuce, feta, olives, tomato, Spanish onion, cucumber with balsamic dressing (GF,V) **\$14.90**

CAESAR SALAD Cos lettuce, bacon, Parmesan, croutons and a boiled egg

with caesar dressing (GFO) **\$17.90**

• **ADD** grilled chicken or smoked salmon to any salad above **+\$4.00**

GRILLED BABY OCTOPUS SALAD With lettuce, tomato & onion with chilli & lemon dressing (GF) **\$18.90**

CHARRED ATLANTIC SALMON With avocado, watercress, rocket, cherry tomatoes and caper berries with a lemon vinaigrette (GF) **\$19.90**

PASTA E RISOTTO

TORTELLINI ALFREDO Veal filled tortellini in a cream & Parmigiano sauce with pancetta and fresh mushrooms **\$24.00**

FETTUCCINE AL RAGÙ Fettuccine in a traditional Italian Bolognese sauce topped with Parmigiano **\$23.00**

FETTUCCINE CON POLLO Fettuccine with chicken, spinach & semi dried tomatoes in cream sauce **\$26.00**

PENNE ALL'AMATRICIANA Penne with bacon, chilli, garlic in a tomato & basil sauce **\$24.00**

SPAGHETTI ALLA CARBONARA Spaghetti with bacon, garlic, cream, egg & Parmigiano **\$25.00**

GNOCCHI PRIMAVERA Potato gnocchi with eggplant, roast capsicum & mushrooms in a garlic, basil and tomato sauce (V) **\$23.00**

FETTUCCINE CON FUNGHI Fettuccine with mixed mushrooms, butter, truffle oil & Parmigiano (V) **\$26.00**

RAVIOLI DI MOZZARELLA DI BUFALA Ravioli filled with buffalo mozzarella & spinach in a Napoli and cream sauce (V) **\$26.00**

SPAGHETTI CON GAMBERI Spaghetti with prawns, cherry tomatoes & chilli in an olive oil & garlic sauce **\$29.00**

SPAGHETTI ALLA MARINARA Spaghetti with Cloudy Bay clams, Kinkawooka mussels, barramundi, Moreton Bay bug in a tomato, basil & garlic sauce **\$36**

RISOTTO PESCATORA Risotto with diced prawns, salmon and Moreton Bay bug in a cream & basil sauce **\$32**

• GLUTEN FREE PENNE PASTA AVAILABLE **+\$2.00**

HAND STRETCHED 12" WOODFIRED PIZZA

- ROSSA -

MARGHERITA buffalo mozzarella, fresh basil and extra virgin olive oil (V) **\$22**

VEGETARIANA mozzarella, Spanish onion, roast capsicum, eggplant & zucchini (V) **\$24**

PEPPERONI mozzarella, hot salami, capsicum and black olives **\$24**

POLLO mozzarella, shredded chicken, onion and capsicum **\$25**

CAPRICCIOSA mozzarella, ham, artichokes, mushrooms and black olives **\$25**

NAPOLI mozzarella, anchovies, capers and oregano **\$22**

CARNEVALE mozzarella, bacon, sausage and spicy salami **\$25**

PROSCIUTTO mozzarella, fresh prosciutto, shaved Parmigiano, fresh rocket and Balsamic glaze **\$24**

ALLA ZUCCA mozzarella, shredded chicken, pumpkin, spinach and pine nuts **\$25**

- BIANCA -

FUNGHI buffalo mozzarella, mixed mushrooms, truffle oil and thyme (V) **\$24**

GAMBERI prawns, garlic & mozzarella, zucchini & cherry tomato **\$26**

SALMONE cream cheese, smoked salmon, onion & fresh rocket **\$26**

DELIZIOSA mozzarella, pancetta, shaved parmesan, ricotta and balsamic **\$24**

- CALZONE -

SICILIANO tomato base, mozzarella, spinach, olives & Italian sausage **\$23**

SFIZIOSO tomato base, ham, mozzarella, eggplant **\$22**

• GLUTEN FREE BASE **+\$3.00**

SECONDI | MAINS

POLLO RIPIENO Oven baked chicken breast filled with mushrooms & herbs served on risotto with cavolo nero & jus gras **\$29**

PESCE Atlantic Salmon OR Cone Bay Barramundi with potato mash & spinach topped with cherry tomato and lemon butter sauce (GF) **\$36**

CHARGRILLED SWORDFISH With rosemary roast potatoes and olive & tomato salsa (GF) **\$36**

SALTIMBOCCA ALLA ROMANA Sautéed veal medallions wrapped in a

prosciutto & sage with roast potatoes topped with provolone cheese and white wine sauce **\$34**

AGNELLO Lamb rump marinated in pepper, garlic & mint, oven roasted served with pumpkin puree, seasonal greens and jus (GF) **\$34**

FILETTO 250g Eye fillet served with roast potato, sautéed spinach with a porcini and balsamic onion jus (GF) **\$38**

• **ADD** garlic prawns to any of the above **+\$6**

- SIDES -

Rocket and Parmesan salad | Cherry tomato and leafy green salad | Thick cut chips | Sauteed seasonal greens | Roast rosemary potatoes **\$8.50**