

# LUNCH 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, picked 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**

## 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 **\$14.90/24.00**

**FETTUCCINE AL RAGÙ** Fettuccine in a traditional Italian Bolognese sauce topped with Parmigiano **\$14.90/23.00**

**PENNE AL PESTO** Penne with house made pesto of basil, garlic, Parmesan, olive oil and pine nuts (V) **\$14.90/23.00**

**SPAGHETTI AGLIO OLIO E PEPPERONCINO** Spaghetti with garlic, olive oil and chilli (V) **\$12.90/20.00**

**FETTUCCINE CON POLLO** Fettuccine with chicken, spinach & semi dried tomatoes in a cream sauce **\$16.90/26.00**

**PENNE ALL'AMATRICIANA** Penne with bacon, chilli and garlic in a tomato & basil sauce **\$14.90/24.00**

**SPAGHETTI ALLA CARBONARA** Spaghetti with bacon, garlic, cream, egg & Parmigiano **\$15.90/25.00**

**GNOCCHI PRIMAVERA** Potato gnocchi tossed with eggplant, roast capsicum and mushrooms in a garlic, basil and tomato sauce (V) **\$14.90/23.00**

**SPAGHETTI ALLA MARINARA** Spaghetti with Cloudy Bay clams, Kinkawooka mussels, barramundi, prawns & Moreton Bay bug in a tomato, basil and garlic sauce **\$36.00**

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

## LIGHT LUNCH

**PIADINA** Woodfired Italian flat bread with your choice of: **\$9.90**

- Prosciutto, buffalo mozzarella and rocket with pesto OR
- Roast zucchini, eggplant, capsicum, buffalo mozzarella & rocket with capsicum pesto (V)

**VEGGIE WRAP** Roasted capsicum, marinated artichokes, grilled eggplant, mozzarella and rocket (V) **\$9.90**

**CRUMBED CHICKEN BURGER** Herb & Parmesan crumbed chicken breast with tomato, cos lettuce, provolone cheese & sweet chilli mayo **\$13.90**

**CHICKEN AND AVOCADO WRAP** Grilled chicken, avocado, rocket, tomato and lemon aioli with a leafy green side salad **\$13.90**

**BEEF BURGER** Beef pattie, lettuce, tomato, Spanish onion, provolone cheese and tomato sauce on a brioche bun **\$14.90**

**FISH BURGER** Crumbed whiting, cos lettuce, tomato & tartare sauce on a brioche bun **\$14.90**

**CLUB SANDWICH** Triple layered sandwich with egg, bacon, Swiss cheese, lettuce, tomato & aioli **\$15.90**

• **ADD** side of chips to any of the above **+\$3.00**

**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**

## HAND STRETCHED 12" WOODFIRED PIZZA

- ROSSA -

**MARGHERITA** buffalo mozzarella, fresh basil and extra virgin olive oil (V) **\$17**

**VEGETARIANA** mozzarella, Spanish onion, roast capsicum, eggplant & zucchini (V) **\$18**

**PEPPERONI** mozzarella, hot salami, capsicum and black olives **\$19**

**POLLO** mozzarella, shredded chicken, onion and capsicum **\$20**

**CAPRICCIOSA** mozzarella, ham, artichokes, mushrooms and black olives **\$20**

**NAPOLI** mozzarella, anchovies, capers and oregano **\$17**

**CARNEVALE** mozzarella, bacon, sausage and spicy salami **\$20**

**PROSCIUTTO** mozzarella, fresh prosciutto, shaved Parmigiano, fresh rocket and Balsamic glaze **\$19**

**ALLA ZUCCA** mozzarella, shredded chicken, pumpkin, spinach and pine nuts **\$19**

- BIANCA -

**FUNGHI** buffalo mozzarella, mixed mushrooms, truffle oil and thyme (V) **\$19**

**GAMBERI** prawns, garlic & mozzarella, zucchini & cherry tomato **\$20**

**SALMONE** cream cheese, smoked salmon, onion & fresh rocket **\$20**

**DELIZIOSA** mozzarella, pancetta, shaved parmesan, ricotta and balsamic **\$19**

• **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**

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

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

**SALTIMBOCCA ALLA ROMANA** Sautéed veal medallions wrapped in a prosciutto & sage with roast potatoes topped with provolone cheese and white wine sauce **\$34**

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

- SIDES -

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