

EVENTS MENU

REDUCED MENU FOR SUNCORP EVENT DAYS

ANTIPASTI

GARLIC BREAD	\$9.95
<i>4 slices with butter, garlic and parsley</i>	
BRUSCHETTA	\$11.95
<i>Toasted Italian bread with diced tomatoes, onion, garlic & basil (V)</i>	
PIZZA BIANCA	\$13.95
<i>Pizza bread brushed with garlic and olive oil (V)</i>	
ANTIPASTO FOR TWO	\$24.95
<i>With prosciutto, salami, Roman artichokes, baked ricotta, olives and Italian bread</i>	
ARANCINI	\$13.95
<i>Porcini, truffle, parmesan & sage arancini served on whipped ricotta (3 per serve) (V)</i>	
CRUMBED OLIVES	\$11.95
<i>Large green olives filled with feta and herbs, crumbed and fried served on salsa verde (6 per serve) (V)</i>	

PASTA

Gluten Free penne pasta + \$2

TORTELLINI ALFREDO	\$24
<i>Veal filled tortellini in a cream & Parmigano sauce with pancetta and fresh mushrooms</i>	
FETTUCCINE AL RAGÙ	\$23
<i>Fettuccine in a traditional Italian Bolognese sauce topped with Parmigano</i>	
LINGUINE CON GAMBERI	\$29
<i>Linguine with prawns, cherry tomatoes & chilli in an olive oil & garlic sauce</i>	
LINGUINE AL GRANCHIO	\$32
<i>Linguine with olive oil, garlic, chilli, crab meat and cherry tomatoes</i>	
SPAGHETTI CARBONARA	\$25
<i>Spaghetti with bacon, garlic, cream, egg & Parmigano</i>	
GNOCCHI PRIMAVERA	\$23
<i>Potato gnocchi with eggplant, roast capsicum & mushrooms in a garlic, basil & tomato sauce (V)</i>	
FETTUCINI POLLO	\$24
<i>Chicken, spinach & semi dried tomatoes in a cream sauce</i>	
RAVIOLI RICOTTA E SPINACI	\$26
<i>Ravioli filled with ricotta & spinach in a Napolitan cream sauce (V)</i>	
SPAGHETTI ALLA MARINARA	\$36
<i>Spaghetti with Cloudy Bay clams, Kinkawooka mussels, barramundi, prawns & Moreton Bay bug in a tomato, basil & garlic sauce</i>	

SIDES \$8.50

*Rocket & Parmesan salad | Cherry tomato & leafy green salad | Thick cut chips |
Sautéed seasonal greens | Roast rosemary potatoes*

NO BYO

ONE BILL PER TABLE · KITCHEN OPEN UNTIL 10.30 PM SUN-THURS, 11PM FRI-SAT
MENU AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE

INSALATE

- ROAST VEGETABLE SALAD** \$17.95
With rocket, marinated Danish feta, toasted Pepita's and balsamic reduction (GF) (V)
- PROSCIUTTO & HEIRLOOM CHERRY TOMATO SALAD** \$17.95
With fior di latte mozzarella, basil and prosciutto (GF)
- CAESAR** \$17.95
Cos lettuce, bacon, parmesan, croutons and a boiled egg with caesar dressing (GF0)
ADD grilled chicken or smoked salmon to any salad above + \$4
- PRAWNS AND AVOCADO SALAD** \$21.95
With lettuce, tomato & onion with chilli & lemon dressing

SECONDI

- CONFIT DUCK** \$32
Oven baked chicken breast filled with mushrooms & herbs served on risotto with cavolo nero & jus gras
- BARRAMUNDI** \$36
Served with roast potatoes and caponata
- SALTIMBOCCA ALLA ROMANA** \$36
Sautéed veal medallions wrapped in prosciutto & sage with roast potatoes topped with provolone cheese & white wine sauce
- ANGUS RIB FILLETO** \$36
250g Angus Rib fillet with gratin, salad & green peppercorn sauce **ADD garlic prawns to any of the above + \$6**

WOOD FIRE PIZZA

12" HAND STRETCHED BASES

Gluten Free base + \$3

- MARGHERITA** \$22
Buffalo mozzarella, fresh basil and extra virgin olive oil (V)
- VEGETARIANA** \$24
Mozzarella, Spanish onion, roast capsicum, eggplant & zucchini (V)
- PEPPERONI** \$24
Mozzarella, hot salami, capsicum and black olives
- POLLO** \$24
Mozzarella, shredded chicken, onion and capsicum
- CAPRICCIOSA** \$24
Mozzarella, ham, artichokes, mushrooms and black olives
- CARNEVALE** \$24
Mozzarella, bacon, sausage and spicy salami
- FUNGHI** \$24
Buffalo mozzarella, mixed mushrooms, truffle oil & thyme (V)
- PROSCIUTTO** \$24
Mozzarella, fresh prosciutto, shaved Parmigiano, fresh rocket and balsamic glaze
- GAMBERI** \$26
Prawns, chilli, garlic & mozzarella, zucchini & cherry tomato



GLUTEN FREE MEAL



GLUTEN FREE OPTION AVAILABLE



VEGETARIAN MEAL

2.5% AMEX · 15% PUBLIC HOLIDAY SURCHARGE