

Pane & Bruschetta

Pane	warm sourdough served with olive oil and aged balsamic	3.00 pp
Bruschetta (v)	fresh tomato & basil	14.50
	add whipped ricotta	4.00
	bruschetta of the day	see blackboard
Our famous thin pizza crust		
	with herby garlic oil (v)	10.00
	by the slice on display	15.00
	gluten free pizzas	3.50 extra

Antipasti

Assaggi	Sicilian marinated white anchovy fillets with bread	8.50
	marinated Sicilian olives	7.50
Stracciatella & Prosciutto to share (house speciality)	creamy mozzarella with hazelnuts, salsa verde and served with and garlic pizza crust.	25.50
Funghi Fritti (v)	shallow fried parmesan herbed crumbed field mushrooms with truffle aioli	19.00
Trota	House cured ocean trout with orange fennel and pomegranate	21.00
Vitello Tonnato	thinly shaved roasted veal with a tangy tuna caper sauce and croutons (my favourite summer antipasto)	21.00

Salads to Share

Mixed Green Salad		10.00
	add grilled halloumi	5.00
Rocket, Lemon, Pear and Parmigiano Salad		12.00
Witlof	salad, pear, walnut and gorgonzola	19.00
Buffalo Milk Mozzarella	served with summer tomatoes, basil, olives and oregano.	22.00
Super Food Salad	a super fresh combination of avocado, mixed pulses and grains with tangy apple cider dressing	19.00
	grilled organic chicken	extra 6.50
	house cured ocean trout	extra 6.50



House Specialty Pastas

Chef's Special Pasta of the Day	see blackboard
Agnolotti Di Manzo	Giant homemade beef filled pasta pillows (Ravioli) with the famous Roman cacio e Pepe sauce (pepper and pecorino cheese sauce). 27.00
Fregola	toasted pebble-shaped pasta with prawns, bisque, chilli and peas. Amazing! 26.00
Ravioli Di Zuca (v)	home made ravioli filled with roasted pumpkin and topped with a hazelnut, sage and burnt butter 25.50
Paccheri Alla Matriciana	crispy guanciale (cured pork cheek), sautéed tomato fillets & chilli, topped with Italian pecorino - my all time favourite 24.00
Spaghetti allo scoglio	medley of fresh seafood with white wine, parsley, garlic & chilli in a light seafood sauce - simply outstanding 30.00
Pappardelle con Ragu Di Anatra	hand made egg ribbon pasta with our famous DUCK ragu (our signature dish). 29.50
Pasta alla Norma (v)	named after Bellini's operatic masterpiece Norma. Gigantic rigatoni with fried aubergine, tomato, basil, ricotta 23.00
Tagliatelle con Sugo di Funghi Porcini	mixed local mushrooms, pancetta, peas, chilli in a porcini broth (amazing flavours) 30.00
Lasagna di Casa	home made pasta with bolognese 23.50
Cannelloni (v)	filled with ricotta and spinach 23.00
Risotto of the Day	see blackboard

Sides

Italian fries with aoli	9.50
Seasonal mixed greens with olive oil, lemon and garlic	10.00

Caffe Rosso Gift Vouchers Available

Seafood

Grigliato Misto	mixed seafood grill daily selection of seafood with lemon, garlic, parsley and chilli (e) 28.00. (m) 42.00
Calamari Fritti	lightly dusted and shallow fried calamari served on a bed of rocket with a house balsamic dressing (e) 24.00 (m) 33.00
Gamberi	split king tiger prawns lightly sautéed in lemon, garlic and chilli served with a fresh Italian salad (e) 26.00 (m) 37.00
Acqua Pazza (crazy water)	a selection of fresh seafood with king prawns cooked in a light tomato, basil & chilli seafood broth served with crusty bread (traditional fish stew) (e) 34.00 (m) 42.00
Pesce Del Giorno	Daily Fish Specials - see blackboard

Mains

Vitello al Limone	2 tender fried veal medallions with a beautiful tangy lemon jus 33.00
	add mixed mushrooms 7.00
	extra piece of veal 7.00
Maiale alla griglia	Grilled pork cutlet with roasted apple and fennel salad with a tangy mustard sauce \$37.00
Cotoletta alla Milanese	Parmesan herb crumbed veal fillet served with Italian mixed salad 37.00
Manzo	Chef's selection of angus grass fed beef - see blackboard

Ask our staff for gluten free options

(v) = Vegetarian

10% surcharge on Sundays and Public Holidays

Corkage \$3.00 pp (Thurs night only)