

Antipasti

Antipasto di Salumi	19.50
A traditional starter of prosciutto, capocollo & salami with an assortment of homemade pickles. (Platters for two or more 17.00 per person)	
Polipo di Amabile	23.90
Pickled octopus in white wine vinegar and herbs, served in thin shavings as a salad. Chef Amabile has adapted his own unique recipe to this classic Mediterranean dish	
Vitello Tonnato	21.00
Classic dish of poached veal served thinly sliced with Tuna and Mayonnaise dressing garnished with capers and gherkins	
Salmone Affumicato	22.50
Slices of Harris smoked salmon from Hahndorf garnished with onions & capers, served with horseradish cream	
Bresaola	19.90
A cured beef, originating from Valtellina, served paper thin with virgin olive oil and shavings of parmesan	
Prosciutto E Melone	19.50
Wedges of fragrant rockmelon with thin slices of Prosciutto, garnished with homemade pickled vegetables	

Le Ostriche

	½ dozen	dozen
Naturale	19.50	31.00
Fresh South Australian oysters with a seafood cocktail sauce		
Kilpatrick	21.00	32.50
Grilled with bacon & our own worcestershire based sauce		
Fiorentina	21.00	32.90
Topped with spinach & bechamel, gratinated with parmesan & nutmeg		

Zuppa

Stracciatella alla Romana	15.50
A light soup of semolina, parmesan cheese, egg and parsley whisked through a chicken and beef broth	

La Pasta

Gnocchi Burro e Salvia (v)	21.00	28.00
A rustic dish of homemade potato gnocchi with sage & garlic toasted in a nut brown butter		
Pasta Tradizionale (v)	21.00	28.00
A choice of penne, spaghetti, fettuccine or gnocchi with a 'Napoletana' sauce		
Spaghetti Tutto Mare	24.50	32.90
A selection of fresh seafood cooked in olive oil with a touch of tomato & chilli		
Gnocchi con Pancetta	22.90	29.50
Homemade potato gnocchi in a tomato sauce with pancetta, capsicum, mushrooms & shallots		
Fettuccine con Pollo e Funghi	22.90	29.50
Ribbon pasta tossed with sauté chicken fillet, shallot and champignons mushrooms in a porcini cream sauce		
Penne al Ragu di Manzo	22.90	29.50
A hearty sauce of braised beef & roma tomatoes with Artisan Penne pasta		
Risotto di Pesce (gf)	24.50	32.90
A very popular dish of the house. Simmered arborio rice with a selection of fresh seafood & saffron		
Risotto alla crema di cavolfiore e tartufo (v & gf)	22.90	29.50
A delicate risotto dish of cauliflower blended with Arborio rice simmered in a vegetable stock finished with truffle paste		

Denotes

gf gluten free v vegetarian

Secondo Piatto

Fegatini di Pollo alla Salvia	23.50	31.00
Sautéed chicken livers with prosciutto & sage in a rich brandy sauce		
Cervella di Agnello al Burro Nero	23.50	31.00
Lamb brains marinated in olive oil, lemon juice & peppercorns, lightly crumbed & fried, then tossed in a nut brown butter		
Gamberoni al Zafferano	25.50	37.00
Sautéed king prawns with shallots, garlic & brandy, finished in a light saffron & fish veloute		
Piccata di Vitello al Pesto		32.50
A Genovese speciality of sautéed veal slices in lemon juice, with an aromatic sauce of finely chopped basil, spinach & pinenuts		
Scaloppine con Funghi e Tartufo		32.50
Thin slices of veal pan-fried with shallots & mushrooms in a light truffled cream sauce		
Petto di Pollo della Vite		35.00
Pan fried & oven roasted breast of chicken with pancetta, shallots & verjus		
Anatra all' Antica		38.90
The classic French dish of tender roasted duck, boned & served with an orange glaze		
Filetto di Manzo con Salsa di Porcini		39.90
Prime fillet of beef with a porcini mushroom glaze		
Lombata con Bernaise		38.90
For those who cannot resist a thick succulent steak, prime choice porterhouse of grain fed beef with a bernaise sauce		
Pesce del Giorno		37.50
Fish of the Day		
A selection of freshly prepared vegetables are complimentary with main courses		
Vegetables with entrée size dishes		7.00
Insalata Mista		8.00
Mixed lettuce with tomato, cucumber, capsicum and julienne of carrot with virgin olive oil and balsamic dressing		

I Dolci

Dolce per due	27.90
A shared plate for 2 consisting of strawberries in a brandy snap basket, chocolate and Frangelico mousse and semifreddo	
Gelato della Casa	13.50
Gelato prepared on the premises & served in assorted flavours with a berry coulis	
Mousse al cioccolato e Frangelico	14.50
Dark chocolate and Frangelico mousse with berry compote	
Fragole nel Cestino	14.50
A brandy snap basket filled with liquored strawberries topped with a chilled Kahlua zabaglione cream	
Semifreddo	14.50
A creamy ice cream style dessert blended with amaretto liqueur & maraschino cherries with a chocolate sauce	
Budino al Caramello	13.50
Crème caramel accompanied with a lemon scented vanilla gelato	
Formaggio e Frutta	18.50
A premium range of cheese with fresh fruit and quince paste, Please enquire about our selection	

Caffe e Te

Espresso, Macchiato	4.00	
Caffe Corretto	6.50	
Espresso with a dash of grappa or liqueur of choice		
Caffe Latte, Cappuccino	5.00	
Cappuccino Alla Nocciola	6.00	
Cappuccino with a dash of hazelnut essence		
Ciocolata Calda	5.50	
Thick hot chocolate		
Tea (per pot)	5.00	
A comprehensive range of Planet Organic tea as well as our own lemon verbena infusion		
Liqueur Coffee	14.90	
Select your own liqueur to blend with coffee, topped with freshly whipped cream		
Affogato	9.00	14.90
Rich espresso coffee poured over vanilla gelato blended with a liqueur of your choice		