

Mozzarella Bar

(these dishes are designed to be shared)

- Burrata** pea, grapefruit, caviar and leek salad served with crostini 24.00
- Stracciatella** topped with hazelnuts, salsa verde and served with aged Proscutto and garlic crust. 24.00
- Buffalo Milk Mozzarella** served with summer tomatoes, basil, olives and oregano. 22.00

Antipasti

- Assaggini** warm Italian bread served with olive oil and balsamic 2.20 per person
Sicilian marinated white anchovy fillets with bread 7.50
marinated Sicilian olives 7.00
- Bruschetta**
fresh tomato & basil 13.50
bruschetta of the day see blackboard
- Our famous thin pizza crust**
with herby garlic oil and pecorino 9.00
by the slice on display 14.50
gluten free pizzas 4.00 extra
- Funghi Fritti**
Shallow Fried Parmesan herbed crumbed field mushrooms with truffle aioli \$19.00
- Grigliato misto** mixed seafood grill daily selection of seafood with lemon, garlic, parsley and chilli (e) 28.00. (m) 39.90
- Trota** House cured ocean trout with orange fennel and pomegranate 22.00
- Calamari Fritti**
lightly dusted and shallow fried calamari served on a bed of rocket with a house balsamic dressing 23.00
- Gamberi** split king tiger prawns lightly sauteed in lemon, garlic and chilli served with a fresh Italian salad (e) 26.00 (m) 39.00
- Calimari alla Griglia**
grilled calamari with orange, fennel and pistachio salad drizzled with a spicy n'duja dressing served sourdough 26.00

House Specialty Pastas

- Chef's Special Pasta of the Day** see blackboard
- Agnolotti Caccio e Pepe** home made pasta pillows filled with roast beef and served with a sheep's milk cheese pepper sauce \$26.00
- Fregola** toasted pebble-shaped pasta with prawns, bisque, chilli and peas. Amazing! 25.00
- Ravioli Di Zuca** home made ravioli filled with Roasted pumpkin and ghyree and topped with a hazelnut, sage and burnt butter 25.00
- Paccheri Alla Matriciana** crispy guanciale (cured pork cheek), sauteed tomato fillets & chilli, topped with Italian pecorino - my all time favourite 23.00
- Spaghetti allo scoglio** medley of fresh seafood with white wine, parsley, garlic & chilli in a light seafood sauce - simply outstanding 29.00
- Pappardelle con Ragu Di Anatra** hand made egg ribbon pasta with our famous **DUCK** ragu infused with grappa and orange zest (our signature dish). 28.00
- Pasta alla Norma** named after Bellini's operatic masterpiece Norma. Gigantic rigatoni with fried aubergine, tomato, basil, ricotta 22.00
- Lasagna di Casa** home made pasta with bolognese 22.00
- Cannelloni** fresh homemade pasta filled with ricotta and spinach 22.00

Risotto Del Giorno

Risotto of the Day

Sides

- Italian fries with aoli 9.00
Seasonal mixed greens 9.00

Caffe Rosso Gift Vouchers Available

Secondi

All mains served with vegetables

- Vitello al Limone** pan fried veal scaloppini with a beautiful tangy lemon jus 33.00
- Braciolette Alla Messinese**
thin strips of veal fillet rolled and stuffed with herby bread crumb with pecorino and parmigiano and provolone skewered and grilled served on wilted spinach (my favourite Italian dish growing up as a child) 36.00
- Cotoletta alla Milanese**
Parmesan herb crumbed veal fillet served with rocket, lemon and parmesan salad 37.00
- Galletto (Spatchcock) Arrosto**
Roast spatchcock served with mushrooms, rosemary and white wine on wilted spinach and potatoes 36.00
- Acqua Pazza (crazy water)** a selection of fresh seafood with king prawns cooked in tomato, basil and white wine served with crusty bread (traditional **fish stew**) as antipasti 32.00
as main meal 39.00
- Pesce Del Giorno**
Daily Fish Specials - see blackboard
- Manzo** Chef's selection of black angus grass fed beef - ask your waiter

Contorni

- Super Food Salad**
a super fresh combination of avocado, roasted beets mixed pulses and grains with tangy house lemon dressing 17.50
grilled organic chicken extra 6.50
house cured ocean trout extra 6.50
- Mixed Green Salad** 8.50
- Rocket, Lemon and Parmigiano Reggiano Salad** 10.00
- Tuscan Tuna Panzanella Salad**
tuna, tomatoes, cucumbers, onions, basil and capers with a red wine vinaigrette 19.00
- Witlof to share** salad, pear, walnut and gorgonzola 19.00

Ask our staff for gluten free and vegetarian options

10% surcharge on Sundays and Public Holidays
Corkage \$3.00p.p.

