

ANTIPASTI

Zuppa del Giorno
Soup of the day \$7.95

Antipasto Cannelloni
*Cured Italian meats & flavoured goat cheese rolled in a trio vegetable
tapenade & micro greens \$12.95*

Salmone alla Grappa
*Grappa cured salmon with roasted potato cakes served with dill & lemon cream cheese
with rocket greens & a mango citrus dressing \$14.95*

Aragosta ai Funghi di Bosco
A trio of forest mushrooms stuffed with lobster smothered in provolone cheese \$14.95

Antipasto "Al Fogolâr" per Due
Prosciutto, melon, baby bocconcini, sundried tomato & grilled garden vegetables Market Price

Calamari alla Griglia
Grilled calamari served on a bed of arugula with a balsamic reduction\$12.95

PRIMI

Spaghetti alla Chitarra
Homemade spaghetti smothered in a rich tomato sauce combined with pancetta in red wine\$15.95

Paccheri alla Napoletana
Paccheri pasta in a light tomato & basil sauce \$15.95

Ravioli alla Coda di Bue
Ox tail ravioli in natural burnt butter with shaved asiago cheese \$18.95

Risotto all'Olio di Tartufo
*Truffle oil infused risotto with New York strip served with rocket salad &
grilled artichoke spears with a balsamic drizzle \$24.95*

SECONDI

Bistecca alla Griglia
*Grilled New York strip served with cipollini herbed onions
in a cognac butter with a Barolo wine reduction \$34.95*

Costolette d'Agnello alla Griglia
*Grilled double lamb chop seasoned in a house rub
Served with cucumber yogurt sauce \$36.95*

Polletto Ruspante
*Cornish Game Hen with a sage and pancetta stuffing with lemon infused chicken jus
Served on a bed of rapini \$29.95*

Pesce Fresco del Giorno
*Catch of the day Market Price
Ask your server*

Gamberoni alla Provenzale
Jumbo prawns provençal on crostini\$36.95

Ask your server for Salad & Daily Specials