



Please place your order at the counter.  
 Menu available from 12.00pm - 10.00pm  
 V Denotes vegetarian dishes  
 GF Denotes gluten free dishes.  
 All prices include G.S.T

## PANE

Fresh Crusty Sourdough Bread V	6
served w butter	
Garlic Bread V	8
crusty sourdough bread smothered w garlic butter	
Bruschetta Pomodoro V	14
crusty bread topped w diced tomato celery oregano onions	
Bruschetta Peperoni V	17
crusty bread w goats cheese roasted capsicum olive oil	
Bruschetta Bocconcini V	18
crusty bread w bocconcini i tomato rocket	

## ANTIPASTI

Melanzane Parmigiana V	22
eggplant lasagna napoletana sauce cheese served w salad	
Salsiccia	17
spicy grilled Italian sausage served w lemon	
Antipasto	28
selection of Italian delicacies grissini sticks crusty bread	
Antipasto Vegetariano V	24
selection of vegetarian delicacies grissini sticks crusty bread	
Gamberetti Aglio e Olio	25
prawns sautéed w garlic olive oil parsley	
Arancini	
baby rice balls filled with Bolognese mozzarella peas	16
baby rice balls filled with porcini mushrooms mozzarella	17

## INSALATA

Insalata Verde V GF	15
rocket w balsamic olive oil shaved parmesan	
Caesar con Pollo	25
Caesar salad w grilled marinated chicken shaved parmesan	
Insalata di pollo GF	26
mixed lettuce avocado balsamic w grilled marinated chicken	
Insalata Calamari GF	26
grilled calamari cherry tomatoes caper berries olives spinach lemon oil	
Insalata di Manzo GF	28
scotch fillet crispy prosciutto spinach bocconcini tomato red onion w mustard white wine vinegar	
Insalata Gamberi e Avocado GF	29
king prawns grilled chopped salad tomatoes cucumber avocado roast peppers olive oil lemon	
Insalata Greca	21
tomatoes red onion cucumber kalamata olives capsicum feta cheese oregano olive oil	

## PASTA

Spaghetti Napoletana V	22
made the traditional way w peeled crushed tomatoes garlic basil	
Spaghetti Bolognese	23
mince meats cooked for hours in our homemade tomato sauce	
Linguine Carbonara	25
pancetta spring onion black pepper tossed w egg parmesan	
Penne Arrabiata	26
slow cooked bacon onion chilli tomato sauce	
Linguine Tre Funghi V	27
sauteed mixed wild mushrooms w spinach truffle oil garlic	
Linguine Gamberi Piccanti	29
sauteed prawns spinach fresh tomato chilli olive oil	
Penne Alla Vodka	28
chicken pieces spinach sauteed w tomato vodka cream	
Spaghetti Marinara	30
mixed seafood w garlic fresh herbs w napoletana sauce/bianco w cherry tomato	

## PASTA FATTA A MANO – all handmade pasta

Lasagna	28
traditional pasta dish w Bolognese bechamel between layers w side salad	
Gnocchi Blu V	26
blue cheese cream sauce – one of Gino's specialities	
Triangoli V	28
filled pasta w pumpkin ricotta walnuts in cherry tomato spinach olive oil	
Ravioli V	28
filled pasta w ricotta spinach parmesan nutmeg napoletana sauce	
Tortellini	28
sauteed chicken roasted almonds parmesan mushroom cream sauce	

## RISOTTO

Risotto Funghi e Tartufo V GF	26
arborio rice w mixed wild mushrooms w truffle oil	
Risotto con Pollo GF	28
arborio rice w chicken diced tomato spinach goats cheese	
Risotto Pescatore	29
arborio rice w mixed seafood wine tomato cream	

## CARNE

Scaloppine	27
sauteed pork fillets choice of white wine, marsala, funghi, limone w salad & fries	
Saltimbocca	28
sauteed pork fillets topped w prosciutto white wine parsley w vegetables	
Cotoletta Parmigiana	29
crumbed veal topped w cheese Bolognese served w salad & fries or spaghetti Bolognese extra \$5	
Filetto alla Griglia	36
scotch fillet w creamy mushroom sauce w salad & fries	

## POLLO

Cotoletta di Pollo	29
crumbed chicken cutlet in a creamy mushroom sauce served w salad & fries	
Pollo alla Griglia GF	28
chicken tenderloins marinated in paprika grilled served w seasonal roast vegetables	
Pulcino alla Griglia GF	28
grilled baby chicken marinated in lemon garlic oil herbs served w choice of salad & fries or sauteed vegetables	

## PESCE

Cozze	25/30
steamed mussels w a choice of chilli tomato salsa or white wine garlic w fresh bread	
Calamari Ferri/Fritti	29
baby squid grilled or fried served w home style mayonnaise w salad	
Calamari Piccanti GF	29
baby squid olives oregano chilli in napoletana sauce w side salad	
Gamberi Sambuca GF	30
prawns in a sambuca reduction w herb risotto	
Pesce alla Griglia	33
barramundi grilled w rocket cherry tomato cucumber olives lemon olive oil	
Misto Mare	39/72
barramundi prawns chilli mussels steamed clams smoked salmon anchovies w lemon herb olive oil calamari fritti w homemade mayonnaise	

## CONTORNI

Side Salad V	10
mixed lettuce tomatoes cucumber olives red onions	
Fries/Wedges V	8
served w tomato sauce/sour cream & sweet chilli	
Verdura di Stagione V	12
selection of hot seasonal vegetables	
Side Pasta (Penne/Spaghetti)	13
w choice of napoletana Bolognese or aglio olio	

All public holidays incur a %15 surcharge.