

PANE

House Bread 2.5
Served with Extra Virgin Olive Oil & Balsamic Caramel

Garlic Bruschetta 6.5
With Italian herbs and olive oil

Slow Roasted Olives 9.5
Roasted with rosemary, chilli, fennel seed, lemon zest and vincotto served with fresh ciabatta bread

Bruschetta al funghi 12.5
Balsamic roasted forest mushrooms, Spanish onions, shaved parmesan and dressed baby rocket

PRIMI

Minestrone Soup 12
Garden vegetables, Borlotti Beans, Risoni pasta, tomato, fresh herbs, pesto croutons, shaved parmesan

Antipasto 26
A selection of fine Italian produce, small bites, canapés & cheeses served with fresh ciabatta bread

Salmon Croquettes 18
Pan baked polenta and parmesan crusted salmon cakes served with saffron aioli, dressed rocket & pepper salad

Twice Baked Pork Belly 18
Slow cooked Pork Belly rubbed with rosemary, fennel seed and chilli served with spiced chianti poached figs, fresh apple and walnut salad

CONTORNI

Insalata Caprese 8
Fresh Tomato, bocconcini, fresh basil, red wine vinaigrette, cracked pepper

Tuscan Baby Potatoes 8
Roasted baby potatoes with parmesan, rosemary, olive oil, sea salt

Seasonal Vegetables 8
Tossed with fresh lemon and extra virgin olive oil

Rocket Salad 8
Rocket, shaved parmesan, toasted pancetta crumbs, vinaigrette

PASTA E RISOTTO

Linguine Marinara	25
<i>Prawns, mussels, calamari, fish, garlic, white wine, Napoletana sauce, parsley and lemon</i>	
Rigatoni Bolognese	23
<i>Traditional ragu sauce of beef, pork and veal, red wine, roma tomato and herbs, served with shaved parmesan</i>	
Spaghetti Carbonara	23
<i>Prosciutto, garlic, Spanish onions, white wine, egg yolk, cream and shaved parmesan</i>	
Gnocchi Puttanesca	23
<i>House made potato and parmesan dumplings, napoletana sauce with olives, capers, anchovy, fresh chilli and shaved parmesan</i>	
Risotto al Coniglio	26
<i>Risotto of rabbit braised in verjuice with pancetta, forest mushrooms, peas, lemon and garden herbs</i>	
 <u>SECONDI</u>	
Pollo Involtini	28
<i>Chicken breast wrapped in prosciutto and filled with red peppers, baby spinach and bocconcini served with basil pesto gnocchi</i>	
Scaloppine al Funghi	28
<i>Pan seared veal scaloppine with forest mushrooms, garlic, brandy and cream sauce served with Tuscan style baby potatoes.</i>	
Filetto	32
<i>Huon Valley eye fillet of Beef wrapped in aged pancetta served with potato and cannellini bean mash, white anchovy and sage butter, port jus</i>	
Pesce	M/P
<i>Fish of the day, chefs choice of fresh market fish – please see waiter</i>	



DOLCI

All Desserts made in house

Tiramisu 10.5

Traditional Italian sponge finger, coffee, and mascarpone cake served with frangelico and espresso syrup

Ricotta and Limoncello Torta 10.5

Individually baked ricotta and lemoncello cake served with saffron apricots and spiced orange blossom syrup

Cassata Siciliana 10.5

Italian chocolate and Grand Mariner cake filled with sweet ricotta, vanilla and glazed fruits

Affogatto 13.5

Vanilla bean ice cream served with a shot of frangelico liquor and espresso coffee

Formaggi 24.5

Cheese plate of sweet Gorgonzola and rich Taleggio cheese served with spiced chianti poached figs, walnuts and wafer biscuits

Gelato

*Two scoops of Tasmania's own Valhalla ice cream
Vanilla Bean or Ferrero Rocher* 7.5

DIGESTIVI

Accompanied with an espresso or alone, this is a magnificent way to finish the meal 7.5

NONINO AMARO

This delicious liqueur is distilled and extracted from orange peel

NONINO GRAPPA

"The Lady of Grappa" Distilled from fresh grape skins from the northern Italian state of Friuli

LIMONCELLO

A fantastic lemon flavoured liqueur from the south of Italy