



ITALIAN CUISINE

**TODAY'S LUNCH SPECIALS**  
**MONDAY TO SATURDAY 11.30AM-3PM**

**STARTER**

ROSEMARY & CHILLI FOCACCIA \$5  
PORK AND BEEF MEATBALLS (4) \$15  
PEAS, SAFFRON AND GORGONZOLA ARANCINI (4) \$14  
CHERRY TOMATO BRUSCHETTA \$10  
MUSHROOMS AND MOZZARELLA BRUSCHETTA \$13  
BEER BATTER 4CHEESES STUFFED ZUCCHINI FLOWERS (3) \$16  
GARLIC AND CHILLI PRAWNS (5) \$16

**MAIN COURSE**

BEEF LASAGNA \$17  
GREEN FETTUCCINE WITH EGGPLANT, TOMATO AND RICOTTA \$17  
POTATO GNOCCHI ALLA BOLOGNESE \$18  
TAGLIATELLE AMATRICIANA \$17  
PAPPARDELLE WITH SLOW COOKED BEEF RAGU' \$19  
POTATO GNOCCHI WITH GORGONZOLA SAUCE & WALNUTS \$18  
TAGLIATELLE WITH TOMATO AND PARMESAN \$16  
GREEN TAGLIATELLE WITH BROCCOLI AND SMOKED TROUT \$20  
PUMPKIN AND RICOTTA RAVIOLI WITH BURNT BUTTER \$19  
LINGUINE WITH PRAWNS, CHERRY TOMATO, ZUCCHINI \$23  
FETTUCCINE ALLA BOSCAIOLA \$18  
PAPPARDELLE WITH PORK AND FENNEL SAUSAGE RAGU' \$17  
BARRAMUNDI WITH CAULIFLOWER PUREE AND ASPARAGUS \$26

**DESSERT**

VANILLA BEAN PANNACOTTA WITH BERRIES \$8  
TIRAMISU' \$9  
VANILLA GELATO (1 SCOOP) \$4  
AFFOGATO WITH FRANGELICO \$11

**TODAY'S SPECIAL DRINKS**

PINOT GRIGIO MEZZACORONA GLASS \$9 BOTTLE 44  
MONTEPULCIANO MANORO GLASS \$9 BOTTLE 44  
APEROL SPRITZ \$15  
PERONI NASTRO AZZURRO \$7  
LEMON LIMES AND BITTERS \$4