

BAR PLATES & ENTREES

Garlic Bread Two slices smothered in garlic butter	\$10
Assorted marinated Olives	\$13
Ascolane Olives (12) Deep fried, crumbed olives stuffed with minced meats & Italian cheese	\$20
Bruschetta (2) Pomodoro (diced tomato), Spanish onion, basil & extra virgin olive oil	\$18
Roasted pumpkin, basil pesto, rocket & chévre (goat cheese)	\$19
ORTIZ Anchovies Served with jumbo olives & fresh continental bread	\$20
ORTIZ Sardines Served with whey mayo, pickled vegetables, capers & cheesy toast	\$35
Calamari Fritti Tender SA calamari, lightly fried and served with lemon (to share)	\$29
Fried Haloumi (3 pieces) Fried Haloumi served with croutons, cherry tomatoes, rocket, lemon & balsamic glaze	\$27
Extra slice of haloumi	+\$3
Antipasto Italiano (Serves 2-3) An array of quality Italian cured meats, pickled vegetables & cheeses. Served with fresh continental bread. Vegetarian option available (extra serve \$15)	\$46
Tre Formaggi (Serves 2-3) Trio of cheese served with giardiniera (pickled veg), fruit & nuts. Served with assorted crackers and bread	\$38
French Fries to share (+ mustard mayo or tomato sauce \$2ea)	\$10

Please advise us of any dietary requirements or allergies when ordering

P A S T A

Spaghetti Aglio, Olio e Peperoncino Garlic, EV olive oil & chilli (+ anchovies \$3)	\$27
Spaghetti Pesto Basil, pine nuts & parmesan pesto	\$27
Orecchiette Piselli Baby shell pasta with garden peas, pea puree, cream & parmesan	\$28
Spaghetti Bolognese Authentic Italian mince meat sauce	\$28
Spaghetti Tonno e Olive Tuna, tomato sugo & mixed olives	\$32
Spaghetti Carbonara Pancetta, egg & parmesan	\$30
Schiaffoni al Ragu Artisan tubular pasta in a rich beef & pork meat sauce	\$34
Rigatoni con Meatballs Tubular pasta with homemade beef & pork meatballs in tomato sugo	\$34
Orecchiette con Acciughe Anchovies, caramelised onion, tomato, toasted breadcrumbs & parmesan	\$28
Spaghetti alla Puttanesca Tomato sugo, mixed olives, capers, garlic, anchovies & chilli	\$32
Spaghetti Calamari Tender SA squid in a light tomato sugo	\$36
Lasagne (homemade) Layers of pasta sheets with bolognese meat sauce, egg, ham & béchamel	\$34
Gnocchi (homemade) served with a choice of sauce	
Napolitana (fresh tomato sauce)	\$32
Ragu Sauce (slow cooked, rich beef & pork meat sauce)	\$36
Crema di Gorgonzola (blue cheese & cream sauce)	\$34
Risotto con Funghi	\$34
Mushroom risotto with porcini, truffle oil & parmesan cheese	

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S E C O N D I

Chicken Parmigiana Crumbed chicken breast topped with homemade Napolitana sugo, oregano, parmesan & melted provolone. Served with seasonal vegetables	\$32
Chicken Avocado alla Panna Pan cooked tender chicken breast topped with avocado and cream sauce Served with seasonal vegetables	\$36
Scaloppini Ai Funghi Medallions of tender veal, pan cooked with mushrooms in a white wine & light rosé sauce Served with seasonal vegetables	\$44
Saltimbocca alla Romana Medallions of tender veal, layered with prosciutto, sage and provolone cheese, pan cooked in a white wine & cream sauce. Served with seasonal vegetables	\$46
Mamma's Meatballs in Sugo e Piselli House made beef & pork meatballs in a tomato sauce, topped with fresh peas Served with garlic toast	\$35
Calamari Fritti Tender SA calamari, lightly fried and served with tomato & rocket salad	\$36
Fish of the Day Please see Daily Specials menu	\$POA
Steak of the Day Please see Daily Specials menu	\$POA

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S A L A D S

Broad Bean, Pea & Ricotta Salad Served with hazelnuts, mint and crispy pancetta	\$26
Zucca Salad Roasted pumpkin, green olives, salsa verde, chèvre, baby spinach & cherry tomatoes	\$26
Chicken Salad Served with marinated chicken breast, bacon, avocado, cherry tomatoes, mixed leaf, Spanish onion, croutons, mustard mayo & balsamic vinaigrette	\$28
Tuna Salad Mixed leaf, cherry tomatoes, Spanish onion, cucumber & hard-boiled egg with a balsamic vinaigrette	\$28
Gorgonzola & Pear Salad Gorgonzola, pear, arugula, croutons & walnuts with a balsamic glaze	\$25
Insalata Verde Mixed leaf & tomato garden salad with an Italian dressing & shaved parmesan	\$13

D E S S E R T S

Please see our daily desserts special menu

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