

S T A R T E R S

Garlic Bread Two slices smothered in garlic butter	\$10
Bruschetta (2) Pomodoro (diced tomato), Spanish onion, fresh basil pesto & EV olive oil	\$18
Roasted pumpkin, fresh basil pesto, rocket & chèvre (goat cheese)	\$19
Smoked salmon, cream cheese, diced tomato, basil pesto & capers	\$24
ORTIZ Sardines Served with pickled vegetables, whey mayo, capers & cheesy toast	\$35
French Fries to share (+ mustard mayo or tomato sauce \$2ea)	\$10

A N T I P A S T I

Antipasto Italiano (Serves 2)	\$46
An array of quality Italian cured meats, pickled vegetables & cheeses. Served with fresh continental bread Vegetarian option available. (extra serve \$15)	
Tre Formaggi (Serves 2)	\$38
Trio of cheese served with giardiniera (pickled veg), fruit & nuts. Served with assorted crackers & bread	

P A N I N I

Lot 10 Gourmet Toasted Panini served with a mixed leaf salad & pickled vegetables	
Prosciutto, provolone cheese, tomato & mixed olives	\$20
Tuna, provolone, parmesan, Spanish onion & lemon mayo	\$22
Tre Formaggi (three Italian cheeses) with tomato, oregano & basil pesto	\$18

S A L A D S

Broad Bean, Pea & Ricotta Salad	\$26
Served with hazelnuts, mint, crispy pancetta, EV Olive Oil & lemon juice	
Zucca Salad	\$26
Roasted pumpkin, green olives, salsa verde, chèvre, baby spinach, cherry tomatoes & balsamic glaze	
Chicken Salad	\$28
Served with marinated chicken breast, bacon, avocado, cherry tomatoes, mixed leaf, Spanish onion, croutons, mustard mayo & balsamic vinaigrette	
Tuna Salad	\$28
Mixed leaf, cherry tomatoes, Spanish onion, cucumber & hard-boiled egg with a balsamic vinaigrette	
Grilled Halloumi Salad	\$27
With rocket, Spanish onion, lentils, cherry tomatoes, cucumber, croutons & a balsamic glaze	
Gorgonzola & Pear Salad	\$25
Gorgonzola (blue cheese), pear, arugula, croutons & walnuts with a balsamic glaze	
Insalata Verde Mixed leaf & tomato garden salad with an Italian dressing & shaved parmesan	\$13

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
Rigatoni Carbonara Pancetta, egg & parmesan	\$30
Schiaffoni al Ragù 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
Spaghetti alla Puttanesca Tomato sugo, mixed olives, capers, garlic, anchovies & chilli	\$32
Orecchiette con Acciughe Anchovies, caramelised onion, tomato, toasted breadcrumbs & parmesan	\$28
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 Assorted Mushroom risotto with porcini, truffle oil & parmesan cheese	\$34

S E C O N D I

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

Please advise us of any dietary requirements or allergies when ordering / GF pasta available +\$3

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