

WELCOME TO.....



We hope you enjoy your time with us...

BUON APPETITO!!

Sorry no split bills. 1 bill per table.

10% surcharge on Public Holidays

FULLY LICENSED



PANE (Breads)

Our breads are all lovingly homemade!!

pane di casa **9**

baby ciabatta loaf served warm with either

- garlic butter
- olive oil & balsamic

bruschetta (v) **2 pcs** **12**

house-made ciabatta traditionally rubbed with garlic & drizzled with olive oil & topped with diced tomatoes, basil, olive oil & balsamic vinegar

focaccia (thin pizza bread) **14**

- Rossa - napoli sauce, garlic & olives
- Bianca - olive oil, rosemary & herb
- Garlic, cheese & herbs



ANTIPASTI (ENTRÉE)

marinated olives	9		
carpaccio di manzo	25		
Thinly sliced eye fillet marinated with evoo, lemon, salt & pepper and garnished with rocket & grana padano			
frittura mista	26		
Lightly battered & fried fresh local seasonal seafood served with garlic aioli and lemon wedges			
gamberi all'aglio	19		
Australian king prawns infused with garlic, white wine & cream served on a bed of rice			
calamari piccante	18		
tender chilli calamari served with rocket and parmesan salad			
melanzane alla parmigiana (v)	18		
Oven baked eggplant, napoli sauce, basil & parmesan			
antipasto della casa	28	for 2	52 for 4
A share plate of antipasti - selection of cured meats, marinated olives, grilled vegetable, cheese served with warm baby ciabatta loaf, evoo & balsamic reduction			

ZUPPA (SOUP)

See CHEF'S SPECIALS for seasonal soups

INSALATA (SALADS)

ortolana (v)

14

traditional Italian salad of crisp greens, fresh tomato, cucumber, red onions, capsicum, olives & house made ciabatta

rucola e pere (v)

16

rocket, pear, walnut, shaved parmesan, evoo & balsamic reduction

caprese (v)

16

fresh tomato, fior di latte mozzarella & basil drizzled with evoo, salt & pepper





PRIMI PIATTI

Le Nostre Paste (our pasta dishes)

All our pasta, ravioli & gnocchi is home made by our pasta Chef, Vittorio, using the freshest local ingredients and specialized products imported from Italy.

Mario, our Chef, prepares your meals fresh as you order, with love and passion as it is the Italian culture. Enjoy!

Spaghetti & Jazz “Signature” Pasta Dish!

Pappardelle al ragu di Cinghiale 27

Traditional Tuscan dish of slow cooked wild boar ragu served over ribbons of egg pasta and topped with grana padano. Delizioso!

spaghettoni aglio olio e gamberi 26

thin spaghetti tossed with evoo, garlic, chilli & Australian king prawns

chitarra vecchia roma 24

traditional carbonara served with square spaghetti, pork cheek, evoo, egg, black pepper & parmesan cheese

spaghetti alla bolognese 24

An Italian classic! Traditional ragu of beef served with parmesan cheese

taglietelle alla pescatora 29

thin ribbons of pasta served with seasonal local seafood including prawns, scallops, calamari, bug meat served in evoo, garlic, white wine, napoli sauce with a touch of chilli

Our pastas....



rigatoni all'amatriciana

24

tubular pasta served with pancetta, onion, chilli, evoo, white wine, napoli sauce & topped with pecorino cheese

campanelle rosata

26

“bell flower” pasta served with smoked salmon, pink caviar, vodka & a dash of cream

paccheri primavera (v)

24

large pasta tubes served with broccoli, zucchini, capsicum, mushroom, shallots, fresh tomato & evoo

lasagnette alla genovese

25

wide wavy ribbons of pasta served with homemade pesto of basil, parmesan & pine nuts, evoo, dash of cream, and topped with pine nuts and parmesan cheese

fettucine all boscaiola

24

fettucine served with garlic confit, bacon, mushroom in a creamy white wine sauce

ravioli spinaci e ricotta

26

handmade pasta pillows filled with fresh ricotta and spinach
Served with: Butter & Sage or Napoli sauce

ravioli al tartufo

27

handmade pasta pillows filled with truffled ricotta served with porcini mushroom and delicate cream sauce

Our Pastas.....



cannelloni alla salsa rosa

24

traditional crepes filled with ricotta & spinach, served with a pink sauce and topped with parmesan cheese

gnocchi ai quattro formaggi

25

homemade gnocchi tossed in a sauce of 4 cheeses including mascarpone, provolone dolce, gorgonzola, grana Padano

gnocchi pomodoro e basilico

23

homemade gnocchi served with napoli sauce, fresh basil, parmesan cheese

lasagna alla bolognese

24

Classic Italian favourite! Oven baked layers of beef ragu, pasta sheets and béchamel sauce topped with extra ragu and parmeson

zucchini & prawn lasagna

26

oven baked layers of zucchini, prawns, béchamel sauce between sheets of pasta and topped with prawns in a delicate sauce

risotto funghi porcini e asparagi

25

arborio rice risotto, porcini mushroom, asparagus, parmesan cheese

risotto alla pescatora con spinaci

29

arborio rice risotto served with a selection of seasonal seafood, including prawns, scallops, calamari, bug meat, evoo & baby spinach

SECONDI PIATTI (MAINS)



SAPORI DI MARE (seafood)

pesce del giorno

market price

Fresh fish of the day - see specials

caciucco di pesce

36

Seasonal local prawns, scallops, calamari and fish cooked in a mild chili napoli sauce served with crusty homemade ciabatta

grigliata mista di mare

45 for 1

85 for 2

grilled seasonal local prawns, scallops, calamari, bugs, fish of the day with evoo and garlic served with chips & salad.

POLLO (chicken)

pollo alla parmigiana

26

crumbed chicken breast, pan fried until golden topped with mozzarella, napoli sauce & parmesan

pollo tartufo e prosciutto

30

oven roasted chicken breast filled with truffle and camembert cheese wrapped in parma prosciutto and topped with a delicate truffle cream sauce

VITELLO (veal)

vitello al limone

28

scaloppini of tender veal in a creamy lemon sauce

vitello ai funghi

29

scallops of tender veal served with sautéed porcini & wild mushroom in a delicate cream sauce

saltimbocca alla romana

30

tender scaloppini of veal topped with bocconcini, parma prosciutto & sage served with a light white wine & stock reduction



LE BISTECICHE (steak)

filetto naturale 34

tender eye fillet 250g grilled to your liking

- Green peppercorn sauce 35
- Porcini Mushroom sauce 36

filetto mare e monti (reef & beef) 38

Eye fillet 250g grilled to your liking topped prawns, scallops, bugs served with a creamy cognac sauce.

All mains are served with seasonal vegetables

CONTORNI (SIDE DISHES) 8

italian garden salad

rocket & parmesan salad

seasonal grilled vegetables

patatine fritte (chips) with smoked sea salt and aioli



FOR THE BAMBINI...

12

ham and cheese pizza

spaghetti bolognese

rotelline (wheels) with cheese sauce

chicken schnitzel with chips

Includes a serve of vanilla gelato with topping



PIZZA MENU

Pizzas are made with napoli (tomato base).

Please ask if you prefer an olive oil base.

Gluten free \$3 extra



TRADITIONAL

margherita *	17
mixed herb, mozzarella, parmesan	
vegetarian *	18
mushroom, onion, capsicum, olive, pineapple, mozzarella	
hawaiian *	18
ham, pineapple, mozzarella	
funghi *	19
mushrooms, mozzarella	
aussie *	19
bacon, ham, egg, mozzarella	
pepperoni	19
pepperoni, fresh capsicum, mozzarella	
bbq meat	19
ham, bacon, pepperoni, beef, bbq sauce, mozzarella	
bbq chicken	19
bbq chicken, mushrooms, onions, mozzarella, bbq sauce	
garlic prawn	21
marinated garlic prawns, mixed herbs, parmesan, mozzarella	
marinara	22
mixed seafood, garlic, herbs, mozzarella	
supreme	22
pepperoni, ham, onion, capsicum, pineapple, olive, anchovies, mozzarella	



GOURMET

margherita italiano	21
napoli, fior di latte, fresh basil, extra virgin olive oil	
porcini funghi	23
fior di latte, porcini, mushroom, truffle oil	
napoli	23
fior di latte, olives, anchovies, capers, fresh basil	
piccante	23
fior di latte, spicy pepperoni, capsicum, gorgonzola cheese	
capricciosa	24
fior di latte, ham, mushroom, olive, artichoke	
quattro formaggio	24
fior di latte, provolone dolce, gorgonzola, grana Padano	
prosciutto	25
fior di latte, fresh basil, prosciutto	
spaghetti & jazz pizza!	26
fior di latte, basil, prosciutto, porcini, truffle, rucola	

CALZONE

calzone di carne	26
pomodoro, fior di latte, ham, pepperoni, mushroom	
calzone di mare	28
seasonal seafoods in a cream picante rose sauce	



DOLCE (desserts)

Tiramisu 15
An Italian traditional homemade recipe

Grand Marnier Chocolate Mousse 15
Delightful delicate chocolate indulgence

Affogato 18
Espresso, vanilla ice cream with Amaretto or Frangelico liqueur

‘See our Chef’s Desserts of the week on the blackboard menu’

FORMAGGI (cheese) 25

Selection 3 varieties of local and imported cheeses, fruit, nuts & condiments served with crackers & house bread

Ask for our dessert wine and liqueur menu.



buon appetito!

gf - gluten free / v - vegetarian

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No split bills sorry. 1 bill per table ☺ Fully Licensed