



# PASTA



## 1. CHOOSE YOUR PASTA

### 100% EGG PASTA

TAGLIATELLE  
FETTUCINE  
TAGLIARINI  
PAPPARDELLE

### DRIED PASTA

SPAGHETTI  
PENNE  
LINGUINE  
ANGEL HAIR  
RIGATONI

### FRESH SPECIALTY PASTA

SQUID INK\* + \$2.00  
MUSHROOM + \$2.00  
SPINACH + \$2.00  
SAFFRON + \$2.00  
GNOCCHI + \$2.00  
PORCINI + \$2.00

## 2. PICK YOUR SAUCE

### RED SAUCE

**MARINARA** \$10.80  
HOMEMADE SAUCE w/ SAN MARZANO TOMATOES

**BOLOGNESE** \$13.80  
SILKY, TENDER MEAT SAUCE,  
SLOW-COOKED FOR 8 HRS

**ITALIAN MEATBALLS** \$13.80  
HANDFORMED SOFT & TENDER  
MEATBALLS, PAN SEARED & STEWED

**SPICY TUNA** \$13.80  
TUNA CHUNKS WITH CAPERS AND  
CHILLIES TOPPED WITH ONIONS & ROCKET

**AL RAGO** \$13.80  
TRADITIONAL CHUNKY ITALIAN BEEF  
STEW SAUCE, SLOW COOKED OVERNIGHT

**ITALIAN SAUSAGE** \$13.80  
HOMEMADE SKINLESS ITALIAN SAUSAGE  
IN OUR MARINARA SAUCE

**PASTA CAPRESE** \$13.80  
ASSORTED ROASTED VEGETABLES  
TOPPED IN OUR SAN MARZANO MARINARA SAUCE

**ARRABBIATA** \$10.80  
SPICY TOMATO SAUCE

**ARRABBIATA PEPPERONI** \$13.80  
ITALIAN PEPPERONI IN SPICY TOMATO SAUCE

**AMATRICIANA** \$13.80  
SALTY BACON IN OUR MARINARA SAUCE  
TOPPED WITH CHEESE

### CREAM SAUCE

**CHICK'EN & AVOCADO** \$13.80  
JUICY GRILLED CHICK'EN THIGH  
PIECES TOPPED w/ FRESH AVOCADO

**CHICK'EN & BROCCOLI** \$13.80  
JUICY GRILLED CHICK'EN THIGH  
PIECES TOPPED w/ FRESH BROCCOLI

**CARBONARA** \$13.80  
CRUNKY PANCIETTA w/ PARMESAN  
CHEESE TOPPED WITH A POACHED EGG

**CARBONARA ROMA** \$15.80  
ORIGINAL ROMAN STYLE CARBONARA

**TRUFFLE CARBONARA** \$16.80  
CARBONARA WITH THE DECADENCE  
OF TRUFFLES

**PRAWN & SAFFRON** \$16.80  
GRILLED PRAWNS TOPPED IN A LIGHT  
BUTTER SAUCE PERFUMED w/ SAFFRON

**PORCINI & WHITE TRUFFLES** \$18.80  
TAGLIATELLE TOPPED IN WHITE  
TRUFFLE SAUCE w/ AIR-FLOWN ITALIAN  
PORCINI MUSHROOMS

**BASIL PESTO** \$14.80  
BASIL, PARMESAN CHEESE, PINENUTS &  
CASHEW NUTS

### WHITE & WINE SAUCE

**SICILIAN ANCHOVY** \$12.80  
A SICILIAN PASTA MADE w/ ANCHOVY &  
CARAMELIZED ONIONS TOPPED w/ CHILLIES

**CLASSIC AGLIO OLIO** \$12.80  
CLASSIC AGLIO OLIO WITH INFUSED  
OLIVE OIL, CRISPY GARLIC & ITALIAN PARSLEY

**MIXED MUSHROOM** \$13.80  
4 VARIETIES OF MUSHROOMS IN GARLIC OLIVE OIL

**MIXED SEAFOOD** \$16.80  
PRAWNS, MUSSELS, SQUID IN A  
LIGHT SEAFOOD BROTH

**SQUID & BUTTER** \$16.80  
GRILLED SQUID RIBBONS TOPPED IN A LIGHT  
BUTTER SAUCE GARNISHED w/ ROCKET

**CALAMARI FRITO** \$16.80  
LEMON BUTTER SAUCE & TOPPED  
w/ CRISPY LOCAL SQUID

**AGLIO OLIO WITH PRAWNS** \$16.80  
CLASSIC AGLIO OLIO GARLIC INFUSED OLIVE OIL,  
CRISPY GARLIC SILVERS & SUCCULENT TIGER PRAWNS

**SPAGHETTI VONGOLE** \$16.80  
A CLASSIC ITALIAN SUMMER PASTA OF  
GARLIC, OLIVE OIL, WHITE WINE & CLAMS

**LOBSTER PASTA** \$25.80  
WHOLE LOBSTER TAIL IN WHITE WINE AND BUTTER

**PASTA CAPESANTE** \$18.80  
JUMBO SCALLOPS IN BUTTER SAUCE  
AND A HINT OF LEMON ZEST

baked pasta & ravioli :

EGGPLANT LASAGNE \$14.80 ~ PORK SAUSAGE RAVIOLI \$16.80 ~ PORCINI RAVIOLI \$16.80



# APPETIZER



<b>ANTIPASTA HALF BOARD</b> PROSCUITTO, SALAMI, COPPA, ROCKETS	\$12.80	<b>ANTIPASTA FULL BOARD</b> PROSCUITTO, SALAMI, COPPA, ROCKETS	\$22.80
<b>FRESH GARLIC BREAD</b> HOME STYLE GARLIC BREAD BAKED TO ORDER	\$4.80	<b>TOMATO SALAD</b> SLICED JUICY RIPE TOMATOES TOPPED W/ ONIONS, CHEESE AND BALSAMIC GLAZE	\$6.80
<b>MINESTROME SOUP</b> TRADITIONAL ITALIAN VEGETABLE & PASTA SOUP	\$6.80	<b>FRIED MOZZARELLA</b> CRUMBED MOZZARELLA SERVED W/ MARIARA SAUCE	\$8.80
<b>BRUSCHETTA</b> CROSTINI TOPPED WITH JUICY PLUMP TOMATOES & BALSAMIC GLAZE	\$6.80	<b>PORTOBELLO FRIES</b> FRESH PORTOBELLO DEEP FRIED IN OUR SECRET BUTTER	\$8.80
<b>HANDCUT FRIES</b> OUR FAMOUS CRISPY ON THE OUTSIDE AND FLUFFY ON THE INSIDE HANDCUT FRIES	\$6.80	<b>FRIED CALAMARI</b> DEEP FRIED SQUID TOPPED W/ FRIED GARLIC	\$8.80
<b>TRUFFLE FRIES</b> OUR FAMOUS FRIES SERVED WITH TRUFFLE AIOLI AND PARMESAN CHEESE	\$8.80	<b>HOTWINGS</b> JUICY CHICKEN WINGS TOSSED IN OUR HOMEMADE SPICY GARLIC BUTTER SAUCE	\$8.80
<b>PARMESAN ROSEMARY FRIES</b> OUR FAMOUS FRIES COATED WITH PARMESAN AND ROSEMARY	\$8.80	<b>JUMBO MEATBALL</b> SOFT & TENDER HANDFORMED MEATBALLS STEWED OVERNIGHT IN OUR MARIARA SAUCE	EA \$4.20
<b>ITALIAN GRILLED PORK BELLY</b> FLAME-GRILLED PORK BELLY, LIGHTLY SALTED SUPER TENDER, SUPER JUICY	\$8.80	<b>HOMEMADE ITALIAN PORK SAUSAGE</b> 100% PORK NO PRESERVATIVES, NO ADDITIVES	\$8.80

# MAINS

<b>STEAK FLORENTINE</b> 200G BEEF STRIPLOIN FROM AUSTRALIA SERVED WITH SALAD (ADD \$8.80 TO UPGRADE TO OUR AMAZING AUSTRALIAN MARBLE BEEF)	\$16.80	<b>MARTINI GRILLED PORK</b> TENDER PORK LOIN GRILLED AND GLAZED WITH OUR ITALIAN MARTINI SAUCE SERVED WITH SALAD	\$16.80
<b>CHICKEN PARMESAN</b> CHEESY CRUMBED CHICKEN FILET TOPPED WITH MARIARA SAUCE AND PARMESAN CHEESE	\$16.80	<b>POLLO TOSCANO - 30MINS</b> FARM STYLE CHICKEN FILET SLOW BRAISED IN WHITE WINE AND ROSEMARY, CHERRY TOMATOES, OLIVES AND POTATOES	\$16.80

# HOMEMADE DESSERTS

<b>TRADITIONAL TIRAMISU</b>	\$6.80	<b>HOMEMADE PANNAOTTA W/BERRY SAUCE</b>	\$6.80
<b>AFFOGATO</b>	\$7.80	<b>PROFITEROLES 2PCS</b>	\$6.80



# BEVERAGE



## COFFEE & TEA

	HOT	COLD
ESPRESSO	\$2.50	
LONG BLACK	\$3.50	\$4.80
CAFE LATTE	\$3.50	\$4.80
CAPPUCCINO	\$3.50	\$4.80
FLAT WHITE	\$3.50	\$4.80

## SODAS

ASSORTED SODAS	\$2.50
ITALIAN SODAS	\$3.80
ITALIAN MINERAL WATER	
	SMALL \$3.80
	LARGE \$5.80
ITALIAN SPARKLING WATER	
	SMALL \$3.80
	LARGE \$5.80

## BEERS

PERONI	\$6.80
MORETTI	\$6.80
BUCKET OF 3	\$18.80
PREMIUM BEERS	\$8.80
BUCKET OF 3	\$24.80

## SPRITZ

SICILIAN	\$10.80
CAMPARI, PROSECCO & SODA	
VENETIAN	\$10.80
APEROL, PROSECCO & SODA	
NAPOLI	\$10.80
MARTINI, PROSECCO & SODA	
MILANESE	\$10.80
CINZANO, PROSECCO & SODA	
L L B	\$10.80
LEMON LIANE & BITTERS, SODA	
NEGRONI	\$15.80
GIN, ROSSO, CAMPARI ICE MARTINI	

## WINE

RED OR WHITE	\$6.80 / GLS
RED OR WHITE	\$39.80 / BTL
MOSCATO	\$7.80 / GLS
MOSCATO	\$42.80 / BTL
PROSECCO	\$7.80 / GLS
PROSECCO	\$42.80 / BTL

## SPIRITS

VODKA	\$6.80
RUM	\$6.80
GIN	\$6.80
TEQUILA	\$6.80
WHISKEY	\$6.80