

MENU' DEL GIORNO
Our Set Lunch

\$25++

Weekdays only

11.30 - 2.30 pm

Starter

Choose one of the following:

ZUPPA DEL GIORNO

Soup of the day

PATATA DOLCE ARROSTO

Roasted sweet potato, crispy pancetta, chives, almond flakes with honey mustard dressing

OR

GAMBERI E MAIS DOLCE

Prawns and sweet corn tossed with saffron garlic aioli served on grilled Italian bread

Main

Choose one of the following:

RAVIOLI DI VITELLO

Veal ravioli served with butter and sage

OR

SPAGHETTI ALL'AGLIO

Spaghetti tossed with garlic, chillie, shiitake mushroom, leek and heirloom tomatoes

OR

IL PESCE DORY

Pan seared dory with romesco sauce and saute kale leaves

DOLCE DEL GIORNO

Dessert of the day

COFFEE OR TEA



ANTIPASTI

Starters

SAUTÉE VONGOLE 22

Fresh steamed clams sauteed in white wine sauce with grilled bread

CALAMARI FRITTI 24

Deep fried calamari served with marinara sauce

PROSCIUTTO HONEYDEW 20

Thinly sliced italian parma ham served with fresh honeydew

CAPRESE 21

Buffalo mozzarella and tomato with fresh basil leaves

CARPACCIO CARNE 21

Paper thin slices of fresh beef served with rocket, shaved parmesan and cherry tomatoes

SCAMORZA AFFUMICATA CON PROSCIUTTO 21

Grilled smoked scamorza cheese wrapped in italian Parma ham

MELANZANE CON BURRATA 21

Oven baked eggplant served with fresh burrata and cherry tomatoes

BURRATA PUGLIESE 38

Fresh whole burrata cheese (250g) served with parma ham and tomato slices on a bed of arugula

ANTIPASTO ITALIANO (4 to share) 55

Burrata cheese and three cold cuts served with sundried tomatoes, olives and arugula

ZUPPE E INSALATE

Soup & Salads

ZUPPA DEL GIORNO 10

Soup of the day

INSALATA DI MISTA 14

Mesclun salad with shaved parmesan and cherry tomatoes

INSALATA DI SPINACI 16

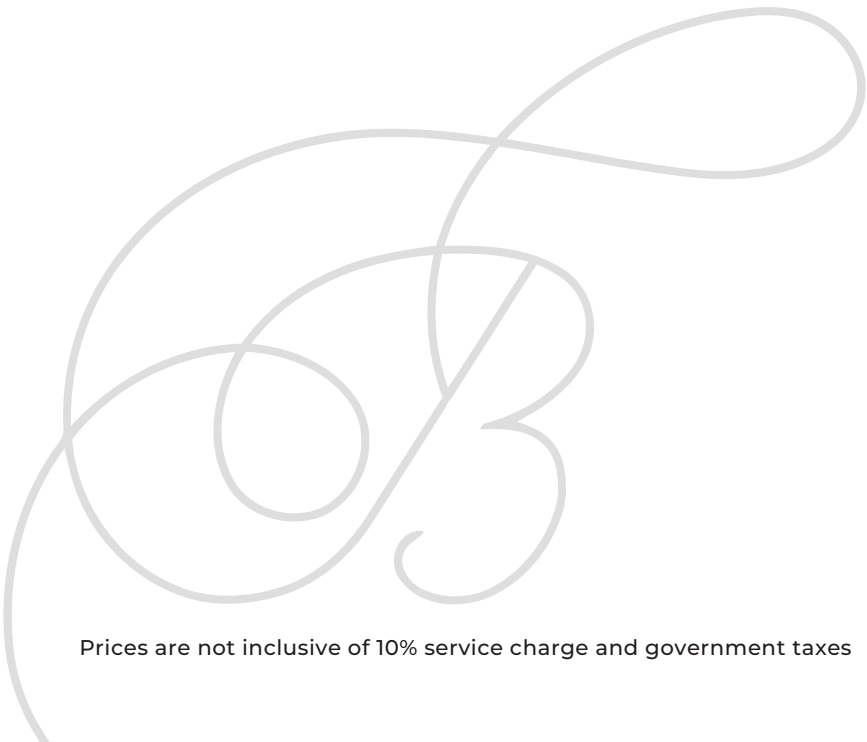
Fresh spinach with feta cheese, mandarin oranges, sundried tomatoes and pine nuts

INSALATA DI BABARBIETOLA 17

Mixed spinach-arugula with roasted beetroot, fresh goat cheese crumble and candied walnuts

INSALATA DI CAVOLO 17

Fresh kale with roasted butternut squash, cranberries, grated pecorino and crushed toasted almonds



LE NOSTRE PASTE & RISOTTI

Our Pastas & Risottos

PENNE POMODORO 19

Penne pasta with freshly chopped tomatoes, garlic, marinara sauce and fresh basil

SPAGHETTI VONGOLE 26

Spaghetti with clams in a white wine sauce

LINGUINE FRUTTI DI MARE 28

Linguine with calamari, clams and shrimp served aglio olio style

FARFALLE SALMONE PESTO 26

Farfalle with pieces of fresh salmon tossed in a basil pesto sauce

TAGLIATELLE BOLOGNESE 26

Long flat ribbons of homemade fresh pasta served with beef ragu

CAVATELLI CON PROSCIUTTO E SPINACI 25

Homemade shell pasta with spinach and parma ham in a butter sage sauce

PAPPARDELLE BOSCAIOLA 26

Homemade fresh flat pasta with porcini mushrooms, bacon and italian sausage in a pink sauce

ORECCHIETTE SALSICCIA BROCCOLI 22

Orecchiette with sausage and broccoli tossed in garlic and chilli

PANSOTTI BURRATA 26

Homemade egg pasta stuffed with fresh burrata served with fresh tomatoes and basil

RAVIOLI RICOTTA E SPINACI 25

Homemade ravioli stuffed with ricotta and spinach in tomato sauce with melted mozzarella and fresh basil

CANNELLONI NAPOLETANA 26

Fresh minced beef rolled into homemade flat pasta sheets, oven baked in tomato sauce, mozzarella and parmesan

LINGUINE GAMBERO 35

Linguine with king prawns and scallop in a seafood-tomato sauce

RISOTTO FUNGHI PORCINI TARTUFO NERO 28

Arborio rice with porcini mushrooms and black truffle cream

RISOTTO ALLA PESCATORA 26

Arborio rice with seafood simmered in a rich seafood-tomato sauce

*** Gluten-free pasta available for substitution*

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I NOSTRI SECONDI Our Mains

POLLETTO DIAVOLA 27

Grilled spring chicken seasoned with rosemary and served with roasted potatoes and fresh arugula

FILETTO DI SALMONE 29

Herb-encrusted grilled salmon with fresh asparagus and mashed potatoes

GRIGLIATA GAMBERI E CALAMARI 29

Fresh big prawn and whole calamari, charcoal-grilled and served with lemon dressing and fresh arugula

PANCETTA DI MAIALE ALLA GRIGLIA 30

Charcoal grilled pork belly, served with sauteed potatoes, onions, mushrooms and barolo wine sauce

OSSOBUCO DI MANZO 33

Slow braised veal shank served with polenta

COSTATELLE D'AGNELLO 35

Char-grilled lamb cutlets in a red wine-mint sauce, served with mashed potatoes and crispy kale leaves

FILLETTO AL PEPE VERDE (250GMS) 42

Char-grilled beef tenderloin with green peppers sauce, roasted potatoes and grilled vegetables

BISTECCA TOMAHAWK 160

(SUBJECT TO AVAILABILITY)

Char-grilled 1.2-1.4kg bone-in ribeye steak, served with roasted potatoes and grilled vegetables

GRIGLIAT E SPECIALITA Charcoal-Grilled Specials

SEAFOOD PLATTER 80

2 to share

2 Scallops

2 Entire calamari

1 Salmon fillet

2 King prawns

Served with grilled mixed seasonal vegetables

MEAT PLATTER 80

2-3 to share

1 Beef tenderloin

1/2 Slab of pork belly

1/2 Spring chicken

1 Italian sausage

Served with roasted potatoes, grilled mixed vegetables and barolo wine sauce on the side

CONTORNO Sides

STEAMED BROCCOLI 5

SAUTEED SPINACH 7

ROASTED POTATOES 8

BUTTERED ASPARAGUS 8

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LE NOSTRE PIZZE ROSSE

Our Red Pizzas

PIZZA MARGHERITA 18

Pizza with tomato and mozzarella

PIZZA MARGHERITA CON BUFALA 23

Pizza with tomato and buffalo mozzarella

PIZZA BURRATA 28

Pizza with creamy burrata cheese, sweet oven roasted tomatoes, fresh basil and oregano

PIZZA NAPOLETANA 21

Pizza with tomato, mozzarella, capers and anchovies

PIZZA BOSCAIOLA 25

Pizza with tomato, mozzarella, porcini mushrooms and Italian sausage

PIZZA CAPRICCIOSA 26

Pizza with tomato, mozzarella, mushroom, cooked ham and artichokes

PIZZA ORTOLANA 20

Pizza with tomato, mozzarella and mixed vegetables

PIZZA PROSCIUTTO E FUNGHI 25

Pizza with tomato, mozzarella, cooked ham and mushrooms

PIZZA DIAVOLA 24

Pizza with tomato, mozzarella, salami and chilli

PIZZA POLLO 21

Pizza with tomato, mozzarella, chicken and avocado

PIZZA APPETITOSA 25

Pizza with tomato, mozzarella, salami, spicy olives and shavings of parmesan

PIZZA CON RUCOLA 26

Pizza with tomato, mozzarella, arugula, parma ham and shavings of parmesan

PIZZA PORCHETTA 26

Pizza with tomato, mozzarella, taleggio and roast pork

LE NOSTRE PIZZE BIANCHE

Our White Pizzas

PIZZA BELLA PIZZA 26

Our Signature! Pizza with mozzarella, ricotta, salami and sautéed spinach

PIZZA QUATTRO FORMAGGI 26

Pizza with four cheeses

PIZZA MASCARPONE 26

Pizza with mozzarella, mascarpone, mushrooms and black truffle oil

PIZZA SALMONE 26

Pizza with mozzarella, smoked salmon, mascarpone cheese and sautéed spinach

DOLCI Desserts

TIRAMISU 10

Mascarpone cheese cake

PANNACOTTA 10

Vanilla custard served with mixed berries

TORTA SBRISOLONA DI MELE 12

Apple crumble with vanilla ice cream

TORTA AL CIOCCOLATO 12

Valrhona chocolate cake

AFFOGATO AL CAFFÉ 10

Vanilla gelato with a shot of espresso

GELATO / SORBETTO 6PER SCOOP

Italian ice cream and sorbet

FORMAGGI 18

Selection of 3 artisanal cheeses served with crackers and dried fruit

COLD BEVERAGES

Coke / Coke light / Coke zero / Ginger Ale / Sprite / Soda water / Tonic water 4

Juices - Orange/ Apple/ Lime / Cranberry /Pineapple 4.5

Aranciata Rossa (Blood Orange) 5

Limonata (Lemon) 5

Chinotto (Citrus) 5

San benedetto sparkling water 7

San benedetto still water 7

Freshly squeezed orange juice 7

HOT BEVERAGES

Coffee 5

Espresso 5

Doppio Espresso 5

Cappuccino 6

Caffe Latte 6

Espresso Corretto 9

Irish Coffee 11

Chamomile 6

Peppermint 6

Earl Grey 6

English Breakfast 6

ALCOHOLIC BEVERAGES

ITALIAN LIQUORS 9

Amaretto / Grappa / Limoncello / Sambuca / Amaro Fratelli/ Ramazzotti / Averna Amaro Siciliano/ Fernet- Branca/ Amaro Montenegro/ Cynar/ Frangelico

LIQUORS 11

Cointreau / Grand marnier / Baileys / Kahlua / Whiskies / Gin / Vodka / Brandy / Rum / Tequila

BEER BY BOTTLE 12

Peroni / Menabrea / Hoegaarden / Asahi / Tiger

BELLA PIZZA TREAT 12

Martini bianco, Pineapple juice, and Grenadine

COSMOPOLITAN 12

Vodka, Cointreau, Cranberry and Lime juice

MARGARITA 13

Tequila, Cointreau and Lime juice

MARTINI 14

Gin and Dry Vermouth

DAIQUIRI 14

Rum, Lime juice and Sugar

ITALIAN BREEZE 14

Campari, Lime juice and Apple juice

PINA COLADA 14

Malibu rum, Cream and Pineapple juice

ITALIAN NEGRONI 15

Martini Rosso, Campari and Gin

GODFATHER 15

Whisky and Amaretto served with a cherry

LIMONCELLO MOJITO 15

Limoncello, Mint leaves, Lime juice and Sugarcane

MOJITO 15

White rum, Mint leaves and Lime juice and Soda water

ITALIAN APEROL SPIRIT 16

Prosecco and Aperol soda

LONG ISLAND TEA 18

Vodka, Rum, Gin, Cointreau, Lime juice and Coke



HOUSE POURS

	<u>Glass</u>	<u>Carafe</u>	<u>Bottle</u>
<u>SPARKLING</u>			
Prosecco Zefiro, Zardetto <i>(Veneto)</i> Clean and fresh with elegant peach and white flower flavors.	14		70
<u>WHITES</u>			
Pinot Grigio, Ca' Stella <i>(Friuli)</i> Floral & grassy. Taste is fresh and balanced.	12	30	55
Sauvignon Blanc, Anselmi <i>(Friuli)</i> A crisp, consistently elegant white with prominent fruit.	15	39	72
<u>REDS</u>			
Montepulciano, Riparosso <i>(Abruzzo)</i> Round and harmonious with delicious red fruits and hint of licorice.	12	30	55
Primitivo, Vigneti Del Salento <i>(Puglia)</i> Bodied, fruity, soft and harmonious	15	40	75
Chianti Classico, Vignamaggio <i>(Tuscany)</i> Sangiovese and merlot blend, slightly oaky with berry notes. Rated 91 points by James Suckling	16	42	80

SPARKLING WINES & ROSE

	<u>Vintage</u>	<u>Bottle</u>
Guntrum Riesling Royal <i>(Germany)</i> Elegant and classical Riesling scent, paired with aromas of tropical fruits. Green apples and citrus, pineapple and melon.	2019	70
Rose, Jean Luc Colombo Cape Bleue <i>(Provence, France)</i> Dry, round and full of finesse, watermelon and white cherry fruit with light floral hint. Rated 88 points by Wine Spectator	2020	75
Moscato, Scanavino <i>(Piedmont)</i> Powerful aromas of apricot and dried fruits, pleasantly sweet.	2019	78
Brut Rosé, 61 Berlucchi <i>(Franciacorta Lombardia)</i> Predominantly Pinot Noir, powerful yet delicate. Elegant and refreshing. Rated 90 points by Robert Parker	NV	95
Brut Reserve, Billecart- Salmon <i>(France)</i> Fresh and long- tasting. Renounce for fine, elegant structure and purity of fruits.	NV	120

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ITALIAN WHITES

	<u>Vintage</u>	<u>Bottle</u>
Orvieto, d' Amico <i>(Umbria)</i> A light crisp blend of Pinot Grigio, Grechetto and Trebbiano. White fruit notes.	2019	68
Passimento, Pasqua Romeo & Juliet IGT Bianco <i>(Veneto)</i> Amarone style with a unique flavor of apricot and honey with a creamy and balanced finish. Rated 91 points by Decanter	2019	80
Chardonnay Calanchi, d' Amico <i>(Umbria)</i> Clean, steely and dry with slightly mineral smooth taste.	2018	78
Carricante Bianco di Caselle, Benanti <i>(Sicily)</i> Crisp and very dry on the palate with pleasant acidity and nice aromatic persistence. Rated 87 points by Robert Parker	2019	80
Pinot Grigio, Le Monde <i>(Friuli)</i> Amber yellow colour with light copper tints. Fine and elegant with floral and golden apple notes.	2019	83
Greco di Tufo, Villa Matilde <i>(Campania)</i> Fruity and smooth with intense apricot & dried almonds aroma.	2017	125
Chardonnay, Bruno Rocca <i>(Piemont)</i> Highly complex, sweet, spicy with fruity melon scents and golden apple. Savoury, harmonic, hint of sweet tobacco. Long aftertaste.		

OTHER WHITES

	<u>Vintage</u>	<u>Bottle</u>
Sauvignon Blanc, Wild Rock <i>(Marlborough, NZ)</i> Lovely freshness and zingy with hint of fresh herbs. Vibrant intense flavor that is classic Marlborough SB.	2020	80
Chardonnay, Reserve Du Pic <i>(France)</i> Fresh stone fruit and green apple with a clean and crisp finish.	2018	83
Chardonnay, Arlequin <i>(Barossa Valley, Australia)</i> Stone fruit and melon flavors with a hint of citrus and tight runway finish.	2017	88

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ITALIAN REDS

	<u>Vintage</u>	<u>Bottle</u>
Valpolicella, Montresor <i>(Veneto)</i> Medium-bodied, velvety and warm with well-balanced tannins.	2018	69
Uggiano Syrah Igt Toscana Syra' <i>(Tuscany, Italy)</i> Intense ruby red. Redberries and raspberries bouquet accompanied with the varietal spicy hint.	2016	85
Ripasso Valpolicella, Montresor <i>(Veneto)</i> Rich and full-bodied, packed with ripe dark fruit flavours, silky tannins with a long finish.	2017	85
Poggio Ai Ginepri Tenuta Argentiera <i>(Tuscany)</i> Super Tuscan! Blend of Cab Sauv, Syrah and Merlot with structured blackcurrants and plum. Rated 90 points by Robert Parker	2019	85
Campofiorin, Masi <i>(Venice)</i> Ample and complex. Raisin, vanilla and cinammon scents. Rated 88 points by Wine Spectator.	2016	90
Al Passo, Tolaini <i>(Tuscany)</i> Super-Tuscan! A delicious blend of Sangiovese with 15% Merlot. Rated 92 points by Robert Parker	2016	90
Tripudium, Carlo Pellegrino <i>(Sicily)</i> A blend of Nero d'Avola, Cab Sauv and Syrah. Full-bodied, ripe red berries and spice.	2016	90
Rosso Di Montalcino, Mastrojanni <i>(Tuscany)</i> Ripe cherry and plum on the nose. Intense entry with pleasantly tannic and tangy finish. Rated 90 points by James Suckling	2017	95
Chianti Classico Riserva Monna Lisa <i>(Tuscany)</i> Full-bodied with intense ripe berries and slight oakiness, fairly tannic, long and warm in the finish. Rated 90 points by Wine Spectator	2016	120
Collosorbo Brunello Di Montalcino <i>(Tuscany)</i> Full-bodied, smooth with wild berries, plum and black pepper.	2015	130
Barolo, Scanavino <i>(Piedmont)</i> Medium to full-bodied with rustic tannins	2017	130
Amarone Classico, Masi Costasera <i>(Veneto)</i> Ripe, plummy cherry flavours with hints of chocolate and spice. Full-bodied with a firm, long finish. Rated 92 points by Robert Parker.	2015	165

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ITALIAN REDS

	<u>Vintage</u>	<u>Bottle</u>
Brunello Di Montalcino, Mastrojanni <i>(Tuscany)</i> Excellent vintage for Brunello. Full-bodied, fruity and ripe tannins. Rated 96 points by Robert Parker and 98 points by James Suckling	2015	170
Barolo Marcanasco, Renato Ratti <i>(Piedmont)</i> Intense bouquet. Full-bodied and full-flavored, with wonderful balance, structure and a long finish.	2017	170
Tignanello, Antinori <i>(Tuscany)</i> An iconic Super-Tuscan. Intense raspberries, liquorice. Rated 94 points by Robert Parker	2014	290

OTHER REDS

Shiraz, Arlequin <i>(Barossa Valley, Australia)</i> Ripe plumpy chocolaty fruit, velvety texture, silky tannis and a tasty never-ending finish.	2016	78
Pinot Noir, Wild Rock Cupids Arrow <i>(Marlborough, NZ)</i> Ripe red fruits, rich texture, fine tannins and a long dry finish. Rated 86 points by Robert Parker	2016	85
Pinot Noir, Reserva Du Pic <i>(France)</i> Intense nose of cherry and red fruits. Fine and light on the palate with soft tannis.	2019	85
Malbec, Decero <i>(Argentina)</i> Vibrant cherry, plum and cassis flavors that are supported by fresh acidity. Lighter body with very supple tannins. Rated 91 points by Wine Spectator and 90 points by James Suckling	2017	95
Cabernet Sauvignon, Decero <i>(Argentina)</i> Flavor profile of blackcurrant, plum and a slight hints of rhubarb and mint. Rated 92 points by James Suckling	2017	95

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BEERS

	<u>Price</u>
Bottle Beers	12
Menabrea, Hoegaarden, Asahi, Tiger, Peroni	
Italian Liquors	9
Amaretto, Grappa, Limoncello, Sambuca, Amaro Fratelli, Ramazzotti, Averna Amaro Siciliano, Fernet- Branca, Amaro Montenegro, Cynar, Frangelico	
Liquors	11
Cointreau, Grand Marrier, Baileys, Kahlua, Whiskies, Gin, Vodka, Brandy, Rum, Tequila	

COCKTAILS

Limoncello Mojito	15
Limoncello, mint leaves, lime juice, sugar cane	
Italian Breeze	14
Campari, lime juice and apple juice	
Bella Pizza Treat	12
Martini Bianco, pineapple juice, and grenadine	
Aperol Spritz	16
Processo and aperol soda	
Negroni	15
Martini rosso, campari and gin	
Mimosa	16
Prosecco and orange juice	
Martini	14
Gin and dry vermouth	
Mojito	15
White rum, mint leaves and lime juice with soda water	
Cosmopolitan	12
Vodka, cointreau, cranberry and lime juice	
Daiquiri	14
Rum, lime juice and sugar	
Margarita	13
Tequila, cointreau and lime juice	
Long Island Tea	18
Vodka, rum, gin, cointreau, lime juice and coke	
Godfather	15
Whisky and amaretto served with a cherry	
Pina Colada	14
Malibu rum, cream and pineapple juice	

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