

Antipasta

- 68 **Zucchini de Parmigiano** 
Parmesan and thyme crusted zucchini fingers with home made garlic aioli & fresh lemon
- 50 **Minestrone (contain nut products)** 
Hearty Italian seasonal vegetable soup with cannellini beans, basil pesto & parmigiana
- 85/130 **Melanzane (starter or main)** 
Oven baked aubergine, spinach & ricotta cheese layered with Napoli sauce & parmigiana
- 105 **Calamari Fritti** 
Deep fried calamari tubes & heads with green chilli and basil aioli dipping sauce

Foccacia

- 49 **all'Aglio** - Garlic and butter
- 49 **alla Genovese** - Herbs and salt
- 105 **pesto e Fior di latte** - Fresh mozzarella, cherry tomato, basil and pesto

Insalata

- 60 **Insalata Leggera** 
Baby lettuce, cherry tomatoes thinly sliced red onion, basil & homemade vinaigrette with fresh parmesan shavings
- 105 **Caprese Balsamico** 
Fresh mozzarella ball, marinated cherry tomatoes, fresh basil, balsamic vinegar and olive oil
- 110 **Rustica (contains nut products)** 
A fresh bed of rocket and baby spinach with basil pesto topped with oven roasted vegetables, fresh parmesan & toasted sunflower seeds

Primo Piato

- Napolitana** 
Rich tomato and fresh basil served with linguini pasta
- Arrabiata** 
Napoli sauce with chilli & garlic served with penne pasta
- All'Olio** 
Garlic, chili, parsley & olive oil served with spaghetti
- Pesto (contains nut products)** 
Basil pesto & olive oil served with spaghetti
- Bolognaise**
Classic slow cooked ground beef in a Napoli sauce served with spaghetti
- Alfredo**
Creamy had and mushrooms sauce served with fettuccini pasta
- Polo picante**
Spicy paprika chicken & zucchini in a rich tomato, white wine & touch of cream served with fettuccine
- Al Filetto e Funghi**
Mature strips of grilled beef fillet with mushrooms, cream, black pepper and garlic served with fettuccini
- Gnocchi Bandeire**
Home made ricotta gnocchi with a chunky tomato ragu and a creamy parmesan bechamel finished with toasted garlic bread crumbs & fresh basil
- Risotto al funghi** 
Creamy risotto prepared with mixed exotic mushrooms white wine, fresh thyme and parmesan cheese topped with mascarpone cheese and a sprinkle of ground coffee beans
- Risotto ai gamberi** 
Rich and creamy risotto with pan fried prawns, paprika and a hint of chilli
- Lasagne**
Traditional Italian dish of pasta layered with beef bolognaise, béchamel sauce, parmesan & mozzarella cheese, baked to perfection
- Ravioli la zucca**
Pasta pockets stuffed butternut & feta cheese on a butternut bechamel sauce with browned butter & pecan nuts

Secondo Piato

215	Filetto ai Porcini 200g Fillet steak topped with Porcini and truffle cream served with baby potatoes and scorched greens
175	Bistecca Rump 300g steak topped with a anchovy, herb and mustard butter, baby garlic potatoes & scorched greens
185	Vitello picatta Veal escalopes in a rich white wine, lemon and capers sauce with mash & scorched greens
145	Parmigiana di pollo Lightly crumbed chicken topped with a hearty tomato sauce, home made béchamel, freshly grated parmesan & torn basil served with pan scorched greens
120	Chicken Lemone Pan fried chicken fillet covered in a fresh cream and zesty lemon sauce with black pepper. Served with a side of spaghetti & wilted spinach
SQ	Pesca Lightly pan fried white fish in lemon & caper butter sauce served with pan kissed zucchini, cherry tomatoes & a lemon and garlic aioli
180	Calamari alla Grigli Grilled Calamari in lemon butter, garlic, a touch of chilli , parsley and a splash of white wine served with freshly made spaghetti and a garden salad

Pizza

25	Gluten free base
75	Margherita  Tomato and Mozarella
98	Hawaina Ham and fresh pineapple
105	Regina Ham and mushrooms

Basilico (contains nut products) 	140
Fresh Mozzarella, Rosa tomatoes and fresh basil leaves drizzled with olive oil	
Quattro Stagioni	125
Ham, mushrooms, artichokes and olives	
Pancetta	130
Bacon, feta and avo	
Al Polo 	130
Spiced chicken, feta, peppers, rocket and avo	
Salsiccia italiana	135
Salsiccia, bacon, red onion, chilli and smoked mozzarella and thyme	
Pepperoni	132
Pepperoni , red peppers and olives	

Dolce

Tiramisu	58
A combination of everything rich and delicious with a dash of espresso, Kahlua and brandy for good measure	
Crème Brûlée	52
One of the great classics - a baked vanilla crème beneath a cracking of caramelised brown sugar	
Torta di ricotta al limone	65
Light & moist lemon ricotta cake with crème fraiche, toasted almonds & fresh blueberries	
Meringa	58
Italian meringue with vanilla cream anglaise and rose wine berries	

