

pasta

Your choice of fettucine, spaghetti, penne or Phil's gnocchi

BOLOGNAISE	house made beef, pork and tomato sauce		19.5
NAPOLI	tomato, sugo and fresh basil		18.5
CARBONARA	bacon, garlic, cream, egg, parmesan, parsley		27.5
AMATRICIANA	bacon, garlic, chilli, tomato, spring onion		27.5
MARINARA	fresh seafood, evoo, garlic, wine, parsley		34.0
SALMONE	smoked salmon, capers, wine, cream, spring onions		27.5
SPINACH AND RICOTTA CANNELONI	with napoli sauce		26.5
VEAL MEAT BALLS	house made in rich tomato sauce with Phil's gnocchi		26.5
BEEF LASAGNA	layers of pasta and cheese baked, served with bolognese sauce		26.5
VEGETABLE LASAGNA	pumpkin, eggplant spinach and ricotta with napoli sauce		26.5
RISOTTO	pork and fennel sausage	16.5	26.5
	zucchini, lemon and ricotta	16.5	26.5

pizza traditional

		Small	Large
GARLIC	crushed garlic, mozzarella, oregano	12.0	17.5
MARGHERITA	sugo, mozzarella, fresh basil	16.5	22.5
NAPOLITANA	sugo, fresh tomato, olives, anchovy, mozzarella	19.5	25.5
CAPRICCIOSA	sugo, ham, mushrooms, olives, anchovy, mozzarella	20.5	27.5
VEGETARIAN	sugo, mozzarella, onion, mushroom, olives, capsicum	19.5	25.5
HAWAIIAN	sugo, mozzarella, ham, pineapple	20.5	27.5
MEXICANA	sugo, mozzarella, calabrese salami, roasted capsicum	20.5	26.5
OZ	sugo, mozzarella, ham, bacon, egg	20.5	27.5
CHICKEN	sugo, mozzarella, roast chicken, mushrooms	20.5	27.5
SUPER LOT	everything (no seafood)	22.5	30.5
MARINARA MIX	sugo, mozzarella, traditional marinara mix, garlic	20.5	27.5
MEAT LOVERS	sugo, mozzarella, ham, salami, roast chicken, bacon, onion	20.5	27.0
BLAIRGOWRIE SPECIAL	sugo, mozzarella, salami, roasted peppers, mushrooms, olives	19.5	27.5

pizza gourmet

		Small	Large
GIOVANNI	mozzarella, potato, caramelized onion, gorgonzola, evoo	20.5	27.5
ROBERTO'S	mozzarella, prosciutto, pumpkin, rocket, feta, pine nuts	21.5	31.5
QUATTRO FORMAGGI	sugo, provolone, ricotta, gorgonzola, parmesan	21.5	31.5
TURKISH LAMB	spiced minced lamb, eggplant, onion, feta	21.5	31.5
TUSCAN	fresh tomato, bocconcini, basil pesto	21.5	31.5
CHILLI PRAWN	chilli prawn tail, capsicum, cherry tomato	25.5	35.5
BEETROOT	fresh beetroot, dried chilli, walnuts, onion, feta	21.5	31.5
STEFANO'S DUCK	roast duck, leek, mushroom, chilli, hoisin sauce, dill	24.5	31.5
SMOKED SALMON	fresh tomato, capers, spanish onion, smoked salmon	22.5	33.0
FISHERMAN'S	sugo, prawn cutlets, scallops, fresh fish fillets, spring onion, garlic, lemon, fresh basil, feta	26.0	36.0
PROVENCALE	sugo, mozzarella, roasted vegetables, feta, basil pesto	21.5	31.5
ITALIAN SAUSAGE	pork and fennel sausage, onions, provolone	21.5	31.5

15% surcharge applies on public holidays

entree

ANDREW'S NEW SEASON OLIVES	sauteed with garlic and herbs		6.5
CIABATTA	three pieces of ciabatta with garlic, herb and mustard butter		8.5
HALF SHELL SCALLOPS	baked with garlic butter and parmesan crumbs (3 per serve)		14.5
MINISTRONE SOUP	freshly made		12.5
BRUSCHETTA	grilled ciabatta with local wild mushrooms, thyme and goats cheese		14.5
SAFFRON ARANCINI	with a provolone centre, served with aoli		14.5
COTTECHINO SAUSAGE	with salsa verde and mustard fruits		14.5

seafood

LOCAL BAY CALAMARI	floured and fried crisp with rocket and lemon	19.5	34.0
LOCAL FRESH BLACK MUSSELS	in tomato, garlic and chilli with fresh bread	19.5	34.0
PIZZA OVEN GARLIC PRAWNS	Australian prawns tails baked with garlic butter, parmesan crumbs and white wine	19.5	34.0
FISH AND CHIPS	fresh whiting in crisp beer batter with hand cut chips and garden salad		36.0
PRAWNS IN CLAYPOT	Australian prawns tails with tomato, wine, herbs and a hint of chilli, topped with feta and pesto and served with garlic bread		36.0
LOCAL KING GEORGE WHITING	in herb egg wash with garden salad or vegetables		38.0
PIZZA OVEN BAKED FLOUNDER	whole flounder with sea salt and olive oil, served with garden salad		38.0

meat and poultry

VEAL SALTIMBOCCA	an Italian classic; white veal with sage and prosciutto, pan fried with wine and butter, served with vegetables		38.0
PORTERHOUSE STEAK	300gms chargrilled and served with garlic butter, chips and garden salad		38.0
D'OH PARMA	free range organic chicken breast, crumbed and friend, topped with tomato concasse, smoked ham, provolone and fiore di latte cheese, served with hand cut chips and garden salad		34.0
CHICKEN CACCIATORE	Nonna's favorite; chicken Maryland braised with pancetta, mushroom, tomato and herbs with potato mash and green beans		32.0
LAMB SHANKS	slowly braised shanks with garlic, rosemary, root vegetables, wine and tomato and served with mashed potato and green beans		36.0

super special

CRUMBED LAMB CUTLETS	three French trimmed cutlets, crumbed in lemon and parmesan crumbs with mashed potato and green beans		38.0
-----------------------------	---	--	------

extra things

THICK CUT CHIPS		7.0	10.0
ROCKET SALAD	baby rocket, lemon, olive oil, parmesan	6.5	9.0
GARDEN SALAD	cos and radicchio, tossed with cucumber, onion, olives and our dressing	6.5	9.0

desserts

CHOCOLATE MOUSSE	house made rich dark mousse with a hint of coffee		12.5
TIRAMISU	Andrew's decadent tiramisu, that Italian classic with an extra kick		12.5
PUDDING	steamed pudding (please ask for today's variety)		12.5