

<b>Pane all'Aglio</b> garlic bread	6
<b>Bruschetta</b> roma tomato & basil	10
<b>Olive Saltate</b> warm sicilian olives	11
<b>Patatine</b> chips/shoe string	9
<b>Insalata di Rucola</b> rocket, pear & parmesan salad	14
<b>Caprese</b> tomato & buffalo mozzarella salad	18
<b>Insalata Mediterranea</b> mixed mediterranean salad	18
<b>Prosciutto di Parma</b> plate of parma ham w buffalo mozzarella, e.v.o.o. & oregano	27
<b>Salamino Piccante Calabrese</b> artisan-style hot salami served w olive tapenade	12
<b>Mortadella</b> served w pistachio paste	11
<b>Pancetta</b> served w fig jam	11
<b>Sydney Rock Oysters</b> w champagne vinaigrette	half / doz 24 / 42
kilpatrick w prosciutto & worcestershire sauce	26 / 48
<b>Gamberi all'Aglio e Olio</b> prawns, sizzling in garlic, e.v.o.o & chilli	24
<b>Calamari Fritti</b> fresh calamari dusted in flour & shallow-fried	18
<b>Padellata di Cozze</b> local mussels tossed in e.v.o.o, garlic, tomato	19

*Antipasto*

<b>All'Aglio (v) garlic pizza bread</b>	12
w cheese	4
<b>Al Rosmarino (v)</b>	13
rosemary tomato pizza bread	
<b>Margherita (v)</b>	23
tomato, buffalo mozzarella & basil	
<b>Romana</b>	24
tomato, mozzarella, anchovies, capers, olives & oregano	
<b>Porcini e Crudo</b>	31
tomato, mozzarella, porcini mushrooms & prosciutto	
<b>Capricciosa</b>	29
tomato, mozzarella, mushrooms, artichokes, ham & olives	
<b>Calabrese</b>	26
tomato, mozzarella, hot Italian salami & chilli	
<b>Diavola</b>	29
tomato, mozzarella, salami, capsicum, onion & olives	
<b>Golosona</b>	29
tomato, mozzarella, hot Italian salami, gorgonzola & mascarpone	
<b>Carnevale</b>	29
tomato, mozzarella, italian sausage, salami & ham	
<b>Prosciutto e Rucola</b>	30
tomato, mozzarella, prosciutto & rocket	
<b>La Vegana (v)</b>	26
tomato, eggplant, capsicum, olives, garlic oil, oregano, black seeds & basil	
<b>Ortolana (v)</b>	29
tomato, mozzarella, eggplant, zucchini, capsicum, mushrooms & rocket	
<b>Alpina (v)</b>	25
tomato, mozzarella, radicchio, walnuts & gorgonzola	
<b>Frutti di Mare</b>	29
tomato, fresh seafood, garlic & parsley	
<b>Cotto e Funghi</b>	25
tomato, mozzarella, ham & mushrooms	
<b>Calzone</b>	28
closed pizza filled w tomato, egg, pancetta & parmesan	

*Woodfired Pizza*

<b>Spaghetti al Ragu</b> al dente pasta w a thick full bodied bolognese sauce	31
<b>Tortellini Boscaiola</b> veal pockets cooked w flat pancetta, champignon mushrooms & peas finished in a rich creamy sauce	33
<b>Fettuccine Marinara</b> homemade pasta in a rich tomato sugo w fresh local mussels, prawns, calamari, scallops & vongole	38
<b>Lasagne della Casa</b> homemade bolognese lasagne w béchamel, parmesan & mozzarella	29
<b>Gnocchi Pomodoro e Basilico (v)</b> homemade gnocchi w napoli sugo & basil	29
<b>Cannelloni (v)</b> spinach & ricotta filled crepes w bechamel & tomato sugo	28
<b>Penne all' Amatriciana</b> penne w pancetta, onion, chilli & napoli sugo	29
<b>Risotto La Spiaggia (v)</b> saffron-scented rice w porcini mushrooms, asparagus & parmigiano reggiano	32
<b>Pesce del Giorno</b> grilled local barramundi fillet	39
<b>Pollo alla Saltimbocca</b> thinly sliced breast of chicken, topped w prosciutto & sage, in white wine & butter	36
<b>Anatra all'Arancia</b> free-range roasted 1/2 duck, de-boned & drizzled w orange sauce	49
<b>Scallopine alla Parmigiana</b> veal medallions layered w bread-crumbed eggplant, melted provolone cheese & napoletana	39
<b>Cotoletta alla Milanese</b> tenderised 220g veal cutlet, parmesan & bread crumbed w a hint of parsley	48
<b>Filetto di Manzo</b> prime eye fillet (250g) grilled to your liking w a choice of: - pure italian e.v.o.o & sea salt - green peppercorn sauce - champignon mushroom sauce	49

*Pasta*

*Secondi*