

Bread, Antipasto

Garlic, Olive or Herb Bread \$4.9

ANTIPASTO PLATE - Black olives, assortment of Italian & NZ salami, and selection of NZ cheeses, served with Italian bread. Perfect before your main meal. \$17.9

Side Salads

ITALIAN SALAD - Lettuce, tomato, cucumber, capsicum, onion, olives & homemade vinegar dressing \$9.9
GREEN SALAD - Mixed green leaves & homemade vinegar dressing \$8.9
ROCKET SALAD - Rocket salad, shaved parmesan & balsamic dressing \$9.9

Gourmet Salads

GREEK SALAD - Lettuce, tomato, cucumber, capsicum, onion, olives, feta cheese & homemade vinegar dressing \$14.9
CHICKEN SALAD - Mixed lettuce with grilled chicken, roasted mushrooms, tomato, cucumber, capsicum, shaved parmesan cheese & Caesar dressing \$17.9
SEAFOOD SALAD - Lettuce, tomato, cucumber, grilled capsicum, roasted onion, grilled prawns & squid, with homemade Italian dressing \$18.9
CALAMARI SALAD - Fresh calamari lightly coated in pistachio & white flour served on rocket & aioli \$17.9

Pasta, Risotto, Cannelloni

SPAGHETTI FRUTTI DI MARE - Spaghetti tossed with a medley of fresh seafood, sautéed with garlic & olive oil, finished with napoletana sauce \$22.9
SPAGHETTI BOLOGNESE - The traditional recipe with mince & homemade tomato sauce \$19.9
SPAGHETTI CARBONARA - Bacon & Egg spaghetti cooked in a creamy béchamel sauce \$19.9
PENNE CON POLLO - Short tube pasta with roasted mixed vegetable, fresh chicken, garlic, olive oil, basil with napoletana & cream sauce \$21.9
PENNE DE'NIRO - Short tube pasta with fresh tomato, basil leaves, garlic & extra virgin olive oil finished with parmesan cheese \$18.9
PENNE CARCIOFI - Short tube pasta tossed with artichokes, roasted capsicums, garlic, olive oil, eggplant, spinach in a napoletana sauce \$19.9
RISOTTO CON POLLO - Arborio rice tossed with chicken pieces, mushrooms & asparagus filled with parmesan cheese \$21.9
RISOTTO VEGETALE - Arborio rice with mixed vegetables, garlic, olive oil, & napoletana sauce \$20.9
SEAFOOD RISOTTO - Arborio rice tossed with pan fried prawns, shrimps & squids with garlic olive oil, tomato salsa & a touch of cream \$23.9
FETTUCINI AVOCADO - Flat ribbon pasta tossed with avocado, bacon, garlic, olive oil, sundried tomatoes in a creamy pink sauce \$21.9
CHICKEN FETTUCINI - Flat ribbon pasta with fresh chicken, mushrooms, garlic, olive oil, in a creamy béchamel sauce \$21.9
FETTUCINI ALFREDO - Flat ribbon pasta with bacon, mushrooms, garlic, olive oil in a creamy béchamel sauce \$21.9
POLLO & PATATE CANNELLONI - Oven baked cylinder pasta filled with baked potatoes, fresh chicken, garlic, tomato salsa, béchamel, topped with mozzarella \$21.9

Seafood

ITALIAN MUSSELS - Green shell mussels cooked in white wine & napoletana sauce with basil leaves, roasted onion, red chilli, olive oil & garlic	\$21.9
PRAWNS IN CREAM - Pan fried king prawns with garlic, olive oil, flamed with white wine & cream sauce. Served with Arborio rice, vegetables & salad	\$31.9
NATURAL CALAMARI - Naturally grilled squids with olive oil, garlic, flour, finished with lemon & parsley. Served with rocket salad	\$30.9
PIATTO FRUTTI DI MARE – A platter of grilled prawns, calamari, steamed mussels and risotto cooked with shrimps and smoked salmon & napoletana	\$39.9

Mains

POLLO O VITELLO ALLA PARMIGIANA - Chicken breast or Veal slice layered with spinach, eggplant, mozzarella cheese & napoletana sauce then lightly oven baked. Served with vegetables and salad	\$29.9
POLLO AL AVOCADO - Chicken breast with avocado and mushrooms in a creamy white wine sauce. Served with vegetables and salad	\$29.9
POLLO E PATATTE - Chicken breast served on potato mash with creamy mushroom sauce. With vegetables and salad	\$29.9
FILETTO – Prime eye fillet served on mash potatoes and Garlic Pepper Sauce with a touch of mild Mustard. With vegetables & salad	\$33.9
VEAL MARSALA - Pan fried veal slices with garlic, olive oil & creamy marsala sauce. With vegetables & salad	\$29.9

Deserts

TIRAMISU - Traditional Homemade dessert	\$11.9
CASSATA - Traditional dessert mixed with selection of fruits and nuts, and homemade sponge soaked in sweet liquor.	\$11.9