

VG: VEGETARIAN
GF: GLUTEN FREE

Appetizers

- Focaccia fatta in casa e Olio di Oliva** **8.50**
Home made focaccia with a selection of olive oils from Italy and New Zealand
- Capriccio di Antonio** **7.50**
Fried pizza sticks w Parmigiano and tomato
- Fette di pane della casa** **8.50**
Home made bread and house dips

Wood fire pizza available on:
Tue-Wed lunch
Thur-Fri-Sat dinner

Antipasto

- Carpaccio di salmone marinato con gelato all'olio d'oliva (GF)** 🍷 **17.50**
(large 33.00)
Carpaccio of cured salmon with shaved fennel orange salad and olive oil ice cream
- Cozze gratinate alla Sorrentina** ♣️ **14.50**
(large 27.00)
Mussels grilled in their half shell with capers, olives, tomato and bread crumbs
- Insalata caprese con bufala e focaccia** ♦️ **21.50**
(large 42.00)
Salad of vine ripened tomato, buffalo mozzarella, basil, olive oil and focaccia
- Trilogia di bruschette** ♣️ **14.50**
(large 27.00)
Bruschette with three toppings of the day

La Pasta

- Zuppa del giorno (GF)** ♣️ or ♦️ **14.50**
Soup of the day with or without short pasta
- Maccheroni alla zia Luisa** ♦️ **18.50**
Maccheroni with green beans cubed potato and basil pesto
- La Bella Italia's Lasagna Tradizionale** ♥️ **19.50**
Lasagna with traditional pork and beef Bolognese sauce
- Risotto gamberi e zucchini (GF)** ☀️ **20.50**
Risotto with prawns zucchini and mint
- Fagottino del maestro** □️ **20.50**
Florentine style crepe with salami, ricotta and Parmigiano

Deli – Salumeria

- Antipasto di Antonio** ♣️ or ♦️ **24.50**
(large 47.00)
Prosciutto di Parma, Buffalo Mozzarella Felino and Nostrano Italian Salami with freshly baked focaccia
- Antipasto classico all'Italiana** ♣️ or ♦️ **20.50**
(large 39.00)
Selection of cheeses, cured meats and pickled vegetables
- Composizioni di Verdure alla Griglia** 🍷 **20.50**
(large 39.00)
Selection of seasonal grilled vegetables and pickles
- Formaggi** □️ **20.50**
(large 39.00)
Selection of four Italian cheeses served with bread, quince jam, pears and toasted walnuts

*We are available for functions
and large groups for any
occasion.*

Please ask for our set menus.

Le Carni – Meat

- Fiorentina di manzo con patate fritte (GF)** 🎵 **29.50**
400g Angus beef T-bone steak with hand cut chips and rosemary butter
- Agnello alla griglia con balsamico (GF)** ♥️ **29.50**
Char grilled lamb fillet on salad of semi dried tomato, rocket, balsamic glaze
- Filetto di manzo ai funghi e asparagi (GF)** ♣️ **29.50**
Beef fillet with porcini mushrooms and grilled asparagus
- Pollo alla diavola con patate (GF)** ♥️ **29.50**
Half chicken marinated and oven roasted with rosemary potatoes
- Spiedino di maiale e peperoni (GF)** □️ **29.50**
Skewers of pork fillet, sausage, capsicum and orange
Served with fennel and apple salad

Ricette Antiche – Traditional Recipes

- Mosaico di Melanzane** ♣️ **26.50**
Eggplant Parmigiana
- Polipetti e Lenticchie** 🎵 **29.50**
Baby Octopus with Lentils, typical recipe from Amalfi
- Gnocchi della nonna** ♦️ **20.50**
Hand made potato gnocchi with tomato and mozzarella, Parmigiano and basil



Antonio's suggested wine match

(Find this little sign close to each dish and see which wine Antonio suggests)

- ♣️ Montepulciano
- ♥️ Barbera
- ♦️ Pinot Grigio
- ♣️ Ripasso della Valpolicella
- ☀️ Chardonnay di Sicilia
- 🎵 Negroamaro
- 🍷 Rose/Prosecco
- € Sauvignon
- ️ Primitivo

Bread basket 4.50

Fish

- Filetto di pesce al cartoccio** ☀️ **29.50**
Market fresh fish fillet baked in foil with capers, olives, cherry tomatoes and potatoes
- Frittura di calamari all'Italiana** € **28.50**
Flour dusted deep fried calamari with rocket mayonnaise and lemon
- Gamberoni alla "Primavera" (GF)** ♦️ **29.50**
Oven-baked prawns with garlic parsley and Parmigiano Reggiano - a recipe of Luigi Cacace
- Pesce intero Luigi Cacace (for 2/for 3 people) (GF)** ♦️ **56.00/78.00**
Tray baked whole fish dressed with capers, gherkins and olive oil - a recipe of Luigi Cacace

Sides

- Patate saltate all'aglio e rosmarino** **7.50**
Sautéed potatoes with rosemary and garlic
- Insalata di rucola con Parmigiano e balsamico** **7.50**
Rocket shaved Parmigiano and balsamic dressing
- Fagiolini saltati all'olio, menta e limone** **7.50**
Sautéed green beans, olive oil fresh mint and lemon
- Insalata mista** **7.50**
Lettuce garden salad with carrots, rocket, olive oil and wine vinegar
- Insalata di Pomodori** **7.50**
Fresh tomato salad, oregano, extra virgin olive oil, salt and basil

Desserts from the Kitchen (Other desserts available from the sweets cabinet)

- Semifreddo all'amaretto-** *Wine suggested: Moscato* **8.50**
Amaretto Semifreddo gelato dessert
- Cesto di Millefoglie con crema e frutta di stagione** **9.50**
Wine suggested: Passito
Millefeuille basket with custard and seasonal fruit
- Ricotta e Pera con salsa alle noci** **9.50**
Wine suggested: Moscato
Ricotta and Pear with walnut sauce
- Flan di cioccolato fondente -** *Wine suggested: Passito* **9.50**
Dark Chocolate Flan
- Tiramisu' della casa-** *Wine suggested: Moscato* **9.50**
Tiramisu with espresso and Marsala wine
- Gelato (per scoop)** **4.00**
- Gelato "affogato"** **6.00**
Vanilla ice cream with a short black
- Gelato "affogato" with liquor** **9.00**
Vanilla ice cream with a short black and a shot of Sambuca, Amaretto or Grappa