

# M E N U

AVAILABLE 12 PM - LATE

## — APERITIVO — B A R

Served daily from 5:30 - 7:30 pm  
\$5 Peroni + \$8 Spritz

## STARTERS

### **Pane All'aglio** \$10

Toasted Italian baguette with garlic and olive oil, topped with melted mozzarella cheese

### **Salsiccia e Olive** \$14

Grilled Italian sausage served with olives and toasted Lucioli bread

### **Bruschetta Italiana** \$16

Toasted Lucioli bread with tomato, basil, red onion, garlic and EVOO, finished with shavings of Grana Padano cheese

### **Bruschetta Mediterranea** \$18

Toasted Lucioli bread with roasted capsicum, olives, basil, garlic and EVOO, finished with shavings of Grana Padano cheese

### **Polenta Chips / Chips / Wedges** \$11/8/9

All chips are served with spicy tomato relish, aioli, or lemon garlic sauce

### **Verdura in Padella** GF / V \$18

Mixed seasonal vegetables pan-fried in EVOO, garlic, fresh herbs

### **Insalata di Campo** GF / V \$15

Mixed leaves, cherry tomatoes, red onion, marinated capsicum with an olive oil and balsamic dressing

### **Insalata del Contadino** GF / V \$18

Mixed leaves, goats cheese, cherry tomatoes, avocado and orange, topped with honeyed walnuts in an apple cider vinaigrette

### **Insalata delle Sirene** GF / V \$20

Fresh mozzarella, sliced tomatoes and basil topped with olive oil and balsamic cream

### **Insalata Salmone / Pollo** GF / V \$25

Mixed leaves, cherry tomatoes, avocado, red onion and orange, topped with apple cider vinaigrette and choice of cured salmon or chicken

## SOMETHING MORE

### **Eggplant Parmigiana** V \$24

Slices of eggplant lightly fried in EVOO, layered with mozzarella and Napolitana sauce, served with fresh garden salad

### **Sapore di Mare** \$23

Lucioli beer battered fish and chips

### **Sfilatino di Carne** \$24

Scotch fillet steak sandwich served with chips

### **Cotolette di Pollo** \$24

Crumbed chicken cutlet served with chips

### **Panino Italiano** \$18

Prosciutto, mozzarella and tomato toasted sandwich with chips

## GOOD TO SHARE

### **Antipasto Giuseppe Verdi** \$29

Chef's selection of cold cut meats, italian cheeses, black olives, pickles and toasted Lucioli bread

### **Antipasto Nicolò Paganini** \$28

Tomato, mozzarella, prosciutto crudo (DOC), grilled eggplants, green olives and grilled peppers with toasted Lucioli bread

### **Tagliere di Carne** \$52

Selection of charcoal grilled meats served with fresh salad, toasted Lucioli bread and chef's choice of dips

### **Pescatore** \$59

Selection of fresh local mixed seafood crumbed and lightly fried served with fresh garden salad and chips

### **Antipasto Del Sud** (Build your own)

(1 pc) Arancini - \$4

(3 pc) Tempura Vegetables - \$6

(1 pc) Potato Croquette - \$5

(1 pc) Fried Ravioli - \$5

(1 pc) Breaded Mozzarella lightly fried - \$8

(1 pc) Salami Ricotta mini Calzone - \$5

(1 pc) Crumbed rice balls - \$4

L

## PASTA

**Spaghetti con Polpettine** \$21  
*Spaghetti with Nonna's pork and veal meatballs cooked in a Napolitana sauce*

**Beef Lasagna** \$24  
*Fresh handmade lasagne sheets with Bolognese sauce, peas, white sauce and mozzarella*

**Fettuccine Bolognese** \$25  
*Handmade fettuccine pasta in a slow cooked veal, pork and tomato ragù Bolognese sauce*

**Ravioli V** \$27  
*Fresh handmade pasta with spinach, ricotta, mozzarella served with a fresh cherry tomato sauce, basil and parmesan cheese*

**Fettuccine Aia** \$27  
*Handmade fettuccine with chicken, mushrooms, peas and cherry tomatoes in a cream sauce*

**Rigatoni Genovese** \$27  
*Large tubed pasta served in a slow cooked beef cheek and onion tomato ragù sauce*

**Fettuccine Mare Monti** \$29  
*Fresh handmade fettuccine with prawns, mushrooms in a rosé sauce*

**Gnocchi Sorrentina V** \$29  
*Fresh handmade potato dumplings served in a traditional Napolitana sauce topped with fresh mozzarella and basil*

**Spaghetti allo Scoglio** \$31  
*Spaghetti with mixed local seafood, tossed in a cherry tomato, olive oil and white wine sauce*

## MAINS

**Polpettine in Agrodolce** \$27  
*Nonna's pork and veal meatballs slow cooked in a red capsicum and honey sauce, served with polenta chips*

**Barramundi al Guazzetto** \$35  
*Barramundi fillet (200g+) in white wine, tomato, garlic and onion sauce with black olives and capers, served with Lucioli bread*

**Pesce del Giorno GF** \$MP  
*Charcoal grilled Fish of the Day (200g+) served with fresh garden salad*

GF – Gluten Free V – Vegetarian

Please make our staff aware of any allergies or special dietary requirements you may have

**Bistecca del Giorno GF** \$39  
*Charcoal grilled Steak of the Day (200g+) with Barolo red wine reduction, served with broccoli and roast potatoes*

**Spiedini di Pollo** \$31  
*Chargrilled chicken skewers served with italian risotto, roasted capsicum, EVOO and balsamic cream*

**Scaloppine (Chicken/Veal)** \$29  
*Pan fried chicken or veal, mushrooms, wine and cream, with potato and mixed vegetables*

**Agnello alla Ciociara** \$42  
*Chargrilled lamb cutlets served with oven baked rosemary potatoes, roasted capsicum, olives, capers, EVOO and balsamic cream*

**Calamari Fritti** \$33  
*Crumbed calamari, lightly fried served on bed of aioli and fresh lettuce (entrée size available)*

## PIZZA AL METRO 40CM 80CM

**Vegetariana V** \$24 \$46  
*Tomato mozzarella base topped with seasonal vegetables, garlic and EVOO*

**Margherita V** \$20 \$38  
*Tomato mozzarella base topped with basil, garlic and EVOO*

**Prosciutto Funghi** \$25 \$48  
*Tomato mozzarella base topped with Italian prosciutto and wild mushrooms*

**Salame e Peperoni** \$25 \$48  
*Tomato mozzarella base topped with salami, italian prosciutto, capsicum, garlic and evoo*

**Al Gamberi** \$27 \$52  
*Tomato mozzarella base topped with prawns, mushroom and EVO*

**Patate e Cipolle V** \$24 \$46  
*Tomato mozzarella base topped with marinated potatoes, red onions, garlic and EVO*

**Pollo e Spinaci** \$27 \$52  
*Tomato mozzarella base topped with marinated chicken, sauteed spinach, fresh tomato, garlic, Parsley and EVO*

**Siciliana V** \$27  
*Tomato mozzarella base topped with marinated grilled eggplant, fresh ricotta, EVOO and fresh herbs*

L