



ANTIPASTO

MARINATED OLIVES Bowl of Kalamata olives marinated in fresh garlic, birdseye chillies & oregano (hot)		\$6.00
TRIO OF DIPS Housemade sundried tomato, eggplant & tzatiki, served with a small focaccia		\$16.00
ANTIPASTO ITALIAN STYLE Eggplant dip, prosciutto, marinated olives, bocconcini, artichokes & sundried tomatoes, served with small focaccia		\$20.00
BRUSCHETTA Flatbread topped with fresh roma tomato, garlic & basil, drizzled with extra virgin olive oil		\$14.00
CALAMARI ALLA LUCIANO Tender rings of marinated calamari, served with fresh mesculin salad & garnished with continental cucumber, cherry tomato & kalamata olives		\$18.00
GARDEN SALAD Crisp mesculin lettuce served with cherry tomatoes, continental cucumber, kalamata olives, spanish onion & fetta, drizzled with a vinaigrette dressing	Small	\$10.00
	Large	\$15.00
FOCACCIA Flat salted bread, drizzled with olive oil, garlic & rosemary		\$8.00
GARLIC BREAD Locally baked sourdough baguette, sliced & filled with butter, garlic & parsley (serves 2 - 3)		\$9.00

PASTA

<i>Traditional Italian pasta, cooked to order and garnished with fresh shaved parmesan & parsley</i>	Entrée	Main
NAPOLETANA Simple, classic, cooked tomato & basil sauce, served with either fettuccine or spaghetti	\$16	\$22
BOLOGNESE Hearty lean minced meat & tomato sauce, served with either fettuccine or spaghetti	\$16	\$22
CARBONARA Lean bacon strips, creamy egg & cracked black pepper, served with either fettuccine or spaghetti	\$16	\$22
FUNGHI ALLA CREMA Creamy onion, bacon & fresh mushroom sauce, served with fettuccine	\$16	\$22
PUTTANESCA Kalamata olives, anchovies, garlic & chilli in a tomato based sauce, served with spaghetti	\$16	\$22
TIROLESE Creamy onion, bacon & fresh zucchini sauce, served with fettuccine	\$16	\$22
CALABRESE Pasta tubes with hot salami, eggplant & chilli in a tomato based sauce	\$16	\$22
AMATRICIANA Pasta tubes with onion, bacon & chilli in a tomato based sauce	\$16	\$22
AGLIO E OLIO Spaghetti tossed in olive oil, fresh garlic, chilli & parsley	\$16	\$22
CANNELLONI Crepe filled with fresh ricotta & spinach, then topped with napoletana sauce	\$18	-
LASAGNE AL FORNO Pasta sheets layered with rich Bolognese & creamy béchamel sauce then oven baked	\$16	\$22
SALMONE AFFUMICATO Smoked salmon & capers in a creamy sauce folded through spaghetti	\$18	\$25
GAMBERI ALL' AGLIO E OLIO Sautéed black tiger prawns, olive oil, fresh garlic, chilli & parsley tossed through spaghetti	-	\$27