

## PRIMI PIATTI

**Wood-Fired Oven Bread** 3.50

Served with extra virgin olive oil and balsamic vinegar

**Garlic or Herb Bread** 4.50

**Garlic or Herb French Stick** 6.50

**Bruschetta** 9.50

Diced tomatoes, red onion, and garlic, drizzled with a balsamic glaze

**Bruschetta con Salmone** 15.50

Diced tomatoes, red onion, garlic and smoked salmon, drizzled with a balsamic glaze

**Marinated Italian Olives** 7.00

**Insalata Novella (GFO)** 20.50

Grilled chicken, baby spinach, oven roasted cherry tomatoes, tossed with a home-made French mustard and basil mayonnaise

**Calamari Fritti** 17.50/26.50

Coated in bread crumbs, egg, and cheese; deep fried

**Garlic Prawns (GF)** 23.50/33.50

King prawns cooked in tomato, garlic, olive oil, chilli and white wine

**Prawns Penelope (GF)** 23.50/33.50

Cooked with olive oil, fetta, garlic, asparagus, snow peas, olives, tomatoes and green peppercorns

**Vegetable Stack (GF)** 28.00

With zucchini, red and green capsicum, mushrooms and onions, served on a bed of rocket, topped with sprigs of asparagus and a balsamic glaze

**Fresh Sydney Rock Oysters, Natural** 26.50/40.50

**Oysters Kilpatrick** 28.50/44.50

**Burrata con Prosciutto (GF)** 25.50

Italian cheese made from mozzarella and cream, imported fresh from Napoli, served with Parma ham and wild rocket

**Antipasto** 28.50

Mixed smallgoods and cheeses, olives, artichokes and anti-base bread

**Caprese (GF)** 24.00

Mozzarella imported fresh from Napoli, served with locally-grown tomatoes, fresh basil, extra virgin olive oil and drizzled with a balsamic glaze

## PASTA

**Fettuccine Zingara** 25.50

With bacon, mushrooms, capers, olives, chilli and Napolitana sauce

**Fettuccine Vanessa** 27.50

With smoked salmon, avocado, cracked pepper, cream and brandy

**Tortellini Boscaiola** 25.50

With double-smoked ham, mushrooms, shallots and cream

**Pennette Pasticciata** 23.50

With Bolognese, bacon, onion, white wine and cream

**Spaghetti Marinara** 30.50

With octopus, calamari, king prawns, mussels, garlic, chilli and Napolitana sauce

**Pennette Vegetale** 24.50

With sun-dried tomatoes, seasonal vegetables, olive oil and white wine

**Fettuccine Passilipo** 31.50

With octopus, calamari, king prawns, mussels, scallops, diced tomatoes, garlic, cream and cognac

## PESCE

**Whole Snapper Thermidor (GF)** 35.00

Grilled with mushrooms, shallots, mustard, cream and brandy; served with vegetables

**Whole New Zealand Sole (GF)** 34.00

Grilled with white wine and a lemon and cream sauce; served with vegetables

**Barramundi Acqua Pazza (GF)** 35.00

Pan-baked fillet with cherry tomatoes, olives, caper berries, saffron, white wine and olive oil

**Seafood Casserole (GF)** 46.50

Moreton Bay bugs, blue swimmer crab, king prawns, mussels, calamari and octopus, cooked in a tomato, garlic, chilli and white wine sauce

**Cathy's Basket** 40.50

Deep fried calamari, oysters natural, and barbecued king prawns, octopus and scallops

**Add** a cold, cooked half portion of Sydney rock lobster, served with mayonnaise 75.00

**Add** a cooked half portion of Sydney rock lobster, served with mornay sauce 77.00

## POLLO

### **Boscaiola (GFO) 32.00**

Chicken breast fillet served with ham, mushrooms, shallots, white wine and cream

### **Mezzanino (GFO) 37.00**

Chicken breast fillet served with king prawns, asparagus, cream and brandy

### **Chicken Schnitzel 19.50**

Served with French fries and tomato sauce (children under 12)

### **Chicken Schnitzel 26.50**

Served with French fries and tomato sauce (adult serve)

## VITELLO

### **Pizzaiola (GFO) 35.00**

Veal cooked with onions, olives, capers, chilli, oregano, Napolitana sauce and white wine

### **Bocconcini (GFO) 35.00**

Pocket of veal filled with ham and cheese, topped with a Napolitana sauce and fresh basil

### **Marsala (GFO) 35.00**

Veal cooked with Marsala wine and cream

### **Capricorno (GFO) 40.50**

Veal cooked with king prawns, scallops, bacon, and a cream and cognac sauce

## FILLETTI

### **Naunera (GF) 43.50**

Grilled fillet tenderloin with king prawns, calamari, mussels, octopus, scallops, tomatoes, white wine, garlic and a hint of chilli

### **Campagnola (GF) 40.00**

Grilled fillet tenderloin with mushrooms, tomatoes, chilli, basil and white wine

### **Diana (GF) 39.00**

Grilled fillet tenderloin with cream, garlic, brandy and a Napolitana and Worcestershire sauce

### **Kilpatrick (GF) 40.50**

Grilled fillet tenderloin with diced bacon, shallots, cream, brandy and Worcestershire sauce

## SIDES

**Seasonal Vegetables 7.50**

**Deep Fried Chat Potatoes 9.50**

**French Fries 7.50**

## PIZZA

**MARGHERITA** tomato, cheese, herbs, fresh tomatoes  
**\$ 10.00/M 15.00/L 19.50**

**HAWAIIAN** tomato, cheese, ham, pineapple  
**\$ 12.00/M 15.50/L 21.50**

**AUSTRALIAN** tomato, cheese, egg, bacon  
**\$ 12.00/M 15.50/L 21.50**

**FOUR SEASONS** tomato, cheese, pineapple, mushrooms, pepperoni, prawns  
**\$ 13.00/M 19.00/L 25.00**

**VEGETARIAN** tomato, cheese, mixed vegetables, olives  
**\$ 12.50/M 15.50/L 22.50**

**ITALIAN** tomato, cheese, pepperoni, cabanossi, bacon, capsicum  
**\$ 13.50/M 21.50/L 26.00**

**THIERRY'S SPECIAL** Bolognese, cheese, pepperoni, bacon, mushrooms, corn, onion, olives  
**\$ 13.50/M 21.00/L 26.00**

**SPANISH** tomato, cheese, ham, mushrooms, olives, chilli  
**\$ 12.50/M 16.00/L 22.50**

**MUSHROOMS** tomato, cheese, mushrooms, oregano  
**\$ 12.00/M 16.00/L 22.50**

**SUPREME** tomato, cheese, mixed meats and vegetables, olives, anchovies  
**\$ 13.50/M 21.50/L 26.00**

## PIZZA SPECIALS

**GARLIC AND ROSEMARY** garlic butter, rosemary, black pepper  
**\$ 13.50/M 16.00/L 18.00**

**POLLO AMORE** chicken, prawns, avocado, mushrooms, Spanish onion, marinated fetta  
**M 27.00/L 31.00**

**CAPRI COSA** pepperoni, mushrooms, olives, anchovies, optional chilli  
**\$ 15.00/M 18.00/L 21.00**

**HALF/HALF ON LARGE PIZZAS ONLY**