

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 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	
B.B.Q.'ed Octopus (GF)	17.50/26.50
Cooked with onions and capsicum	
Calamari Fritti	17.50/26.50
Coated in bread crumbs, egg, and cheese; deep fried	
Cozze Marinara (GF)	18.50/27.00
Mussels cooked in tomato, garlic, chilli and white wine	
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	
Tasmanian Smoked Salmon	22.00
Served with mixed leaves, caper berries and grilled bread	
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	
Avocado and Prawn Salad (GF)	24.00
Served with wild rocket, extra virgin olive oil and blueberry vinegar	
Antipasto	28.50
Mixed smallgoods and cheeses, olives, artichokes and anti-base bread	

VEGETARIAN

Bruschetta	9.50
Diced tomatoes, red onion, and garlic, drizzled with a balsamic glaze	
Insalata Mista (GF)	8.00
Mixed salad	
Insalata Greca (GF)	19.50
Mixed salad with fetta and optional anchovies; for two	
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	
Spaghetti Napolitana	20.50
Spaghetti Corsara	22.50
With olives, capers, chilli and Napolitana sauce	
Pennette Italia	24.50
With asparagus, sun-dried tomatoes, green peppercorns, cream and white wine	
Pennette Vegetale	24.50
With sun-dried tomatoes, seasonal vegetables, olive oil and white wine	
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	

PASTA

Fettuccine Zingara 25.50

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

Fettuccine Pescatora 31.50

With blue swimmer crab, king prawns, garlic, chilli, white wine and Napolitana sauce

Fettuccine Enzo 31.50

With king prawns, tomatoes, snow peas, cracked pepper, cream and brandy

Fettuccine Diana 30.50

With king prawns, bacon, mushrooms, cream, and a Napolitana and Worcestershire 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 or Spaghetti Bolognese 22.50

Lasagne 22.50

With a béchamel and Bolognese sauce

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

Fettuccine Passilipo 31.50

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

Please note: All of our pastas are served with Grana Padano cheese, except those containing seafood.

We use De Cecco – one of the best Italian pastas.

All pastas can be altered upon request, and can be made gluten free.

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

Gamberi alla Griglia (GF) 39.50

Shelled king prawns grilled in olive oil, white wine and spices; served with a mixed salad

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

SIDES

Seasonal Vegetables 7.50

Deep Fried Chat Potatoes 9.50

French Fries 7.50

POLLO AND AGNELLO

Boscaiola (GFO) 32.00

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

Pavarotti (GFO) 32.00

Chicken breast fillet served with mushrooms, green peppercorns, cream and sweet sherry sauce

Involtilino (GFO) 33.00

Chicken breast fillet filled with double-smoked ham, cheese, mushrooms and sun-dried tomatoes, cooked in a cream, Napolitana and sweet sherry sauce

Mezzanino (GFO) 37.00

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

Lamb Carrera (GF) 36.00

Marinated lamb medallions pan-fried with double-smoked ham, mushrooms, Napolitana sauce, a touch of cream and cognac

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

Al Funghi (GFO) 35.00

Veal cooked with mushrooms, oregano and white wine

Capriciosa (GFO) 35.00

Veal cooked with mushrooms, olives, Napolitana sauce and a touch of chilli

Bocconcini (GFO) 35.00

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

Al Limone (GFO) 35.00

Veal cooked with lemon, cream and white wine

Surprise (GFO) 37.00

Veal cooked with prawns, mushrooms and a Napolitana, cream and brandy sauce

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

Alla Enzo (GF) 40.00

Grilled fillet tenderloin with bacon rashers, onions 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

Al Peppe Nero (GF) 40.00

Fillet tenderloin covered with black pepper and pan-fried with cream and cognac. Spicy dish recommended rare to medium

Pescara (GF) 43.50

Grilled fillet tenderloin with king prawns, semi-dried tomatoes, seeded mustard, green peppercorns, cream and brandy

All of our meat dishes are served with seasonal vegetables, unless requested otherwise.