

pizza

All pizzas come w/ home made pizza sauce & mozzarella cheese

tradizionale (traditional)

Medium 22 | Large 25

supreme

ham, cabanossi, mushroom, capsicum, onion, pineapple, olives

pepperoni

spicy pepperoni & cheese

margherita

traditional home-made pizza sauce, mozzarella & oregano

tropical

ham & pineapple

caprice

ham, mushroom, anchovies, olives

vegetarian

mushroom, capsicum, onion, pineapple, olives

napoletana

anchovies & olives

mexicana

pepperoni, capsicum, onion, chilli flakes

aussie BBQ

BBQ sauce, pepperoni, bacon, pineapple

frutti di mare (seafood)

Medium 26 | Large 29

alicudi

calamari, prawns, smoked mussels, anchovies

marina lunga

crispy prosciutto, prawns, zucchini, fresh rocket

san bartolo

prawns, baby spinach, cherry tomato, fresh chilli

quattro stagioni

ham, mushroom, roasted capsicum, prawns

bianchi (white base, no sauce)

Medium 25 | Large 28

patate

potatoes, italian pork sausage, bocconcini, rosemary

quattro formaggi

gorgonzola, provolone, mozzarella, parmesan

carne (meat)

Medium 25 | Large 28

marina corta

(no mozzarella) prosciutto, fresh rocket, shaved parmesan

tiger special

ham, cabanossi, pepperoni, bacon

canneto

pork/veal meatballs, bocconcini, shaved parmesan, fresh basil

aquacalda

Italian pork sausage, roasted capsicum, bocconcini, fresh rocket

calzone

folded pizza filled w/ Italian salami, ricotta, mozzarella, basil

pollo (chicken)

Medium 25 | Large 28

lipari

chicken, mushroom, onion, fresh tomato, basil

porticello

chicken, semi-dried tomato, pesto, ricotta

BBQ chicken

BBQ Sauce, chicken, mushroom, onion

new orleans

chicken, bacon, capsicum, onion, pineapple

vegetariana (vegetarian)

Medium 24 | Large 27

panarea

fresh tomato, bocconcini, EVOO, oregano, fresh basil

salina

roasted capsicum, eggplant, zucchini, olives, artichoke, semi-dried tomato, fresh basil

extras

gluten free base | 5

veg/anchovies | 1

mozzarella | 2

meat/chicken | 3

seafood | 4

vegan cheese | 5



pane e bruschetta

plain bread | 5

garlic bread | 8

bruschetta | 12 (2 pieces)
marinated tomatoes & basil

mixed olives | 10
served with toasted pane di casa

garlic pizza crust | 15

+with mozzarella cheese | 2

+with chilli, honey & cheese | 3 *new*

pizza bianca | 15
EVOO & herbs

gnocchi

gnocchi gorgonzola | 26 **V**

cooked in creamy gorgonzola sauce

gnocchi salsicce | 27

italian pork/veal sausage with chilli & baby spinach in a napoletana sauce

gnocchi pesto | 26 **V**

cooked with basil pesto & cream

risotto

risotto marinara | 31 **GF**

fresh seafood cooked in a napoletana sauce

risotto pollo | 27 **GF**

chicken, mushrooms, semi-dried tomato & baby spinach in rosa sauce

antipasti (entrees)

salt & pepper calamari | 22

lightly floured served with our garlic & basil aioli

+with side of chips | 5

BBQ octopus | 23 **GF**

grilled & drizzled with lemon juice, EVOO & parsley

cozze napoli | 22 **GF**

local Spring Bay mussels cooked in our traditional napoletana sauce, garlic, parsley, white wine & fresh chilli

garlic prawns | 25 **GF**

(specialty)

sizzling tiger prawns in a garlic & chilli hot pot with napoletana sauce

antipasto plate | 32 (for two)

a selection of cured meats & cheeses served with olives and pizza bianca

+vegetarian option available

beef arancini | 18

traditional italian rice balls filled with beef ragu, peas & mozzarella

polpette napoletana | 24

pork/veal meatballs cooked in napoletana sauce, topped with grated parmesan & served with pane di casa

eggplant involtini | 21 **V**

pan fried eggplant filled with ricotta & topped with napoletana, parmesan, basil & bocconcini

pasta

spaghetti bolognese | 24

traditional pork/veal bolognese sauce

penne arrabbiata | 24

bacon, mushrooms & chilli in napoletana sauce

beef lasagna | 26

traditional Pork/veal ragu with ham, topped with bechemel

fettucine boscaiola | 24

bacon, mushrooms & cream

spaghetti polpette | 26

pork/veal meatballs in napoletana sauce

spinach & ricotta ravioli | 26 **V**

cooked in a rosa sauce

penne siciliana | 24 **V**

eggplant, parmesan, olives & basil in napoletana sauce

spaghetti lipari | 29

tiger prawns, cherry tomatoes, rocket, garlic, chilli, white wine & a dash of napoletana sauce

fettucine della casa | 25

bacon, mushroom & peas in a creamy pork/ veal bolognese sauce

penne salmone | 27

smoked salmon & asparagus in a rosa sauce

spaghetti marinara | 31

fresh seafood cooked in napoletana sauce

linguine paesano | 26

chicken, avocado, semi-dried tomatoes & pesto cream sauce

linguine primavera | 25 **VGN**

mushrooms, roasted capsicum, asparagus, roast pumpkin, olives & cherry tomatoes & nut butter

Gluten free pasta and vegan cheese available | 5

secondi (mains)

All mains served with seasonal vegetables

veal boscaiola | 34

bacon & mushroom in a creamy sauce

veal pizzaiola | 34

kalamata olives, shallots & parsley in napoletana sauce

veal marsala | 34

sweet sicilian marsala wine & cream

veal limone | 34

served with mushrooms in a light lemon & white wine jus

veal saltimbocca | 34

layers of ham in napoletana sauce & topped with mozzarella cheese

chicken cacciatore | 32

mushrooms, basil, onion & olives in napoletana sauce

chicken parmigiana | 32

crumbed chicken cooked in napoletana sauce & topped with eggplant & mozzarella

chicken mare | 36

prawns, mushrooms & avocado cooked in a rosa sauce

chicken shnitzel | 30

traditional crumbed chicken

pesce (seafood)

lemon sole | 36 **GF**

whole lemon sole grilled and served with chips & salad

barramundi | 36 **GF**

pan cooked with cherry tomatoes, olives, capers & white wine served with baked vegetables

mixed seafood grill | 56 **GF**

king prawns, octopus, mussels, barramundi & calamari served with salad & chips

insalate (salads)

italian salad | 15

mixed lettuce, tomato, cucumber, capsicum, onion & olives

+ with fetta | 2

+with prosciutto or vegan cheese | 5

rucola salad | 16

rocket, pear, walnuts, shaved parmesan with balsamic & EVOO

+with prosciutto or vegan cheese | 5

caprese salad | 16

slices of tomato topped with bocconcini EVOO & fresh basil

+with prosciutto or vegan cheese | 5

contorni (sides)

seasonal vegetables | 9

potato fries | 9

with aioli or tomato sauce

GF gluten free

VGN vegan

V vegetarian

EVOO extra virgin olive oil