

PIZZA

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

TRADIZIONALE (traditional)

Medium 24 | Large 27

MARGHERITA

Our traditional home-made pizza sauce, mozzarella & oregano

PEPPERONI

Spicy pepperoni layered over bubbling mozzarella + with hot honey \$2

SUPREME

A hearty feast of ham, cabanossi, mushrooms, capsicum, onion, pineapple & olives

TROPICAL

Juicy ham & sweet pineapple

CAPRICE

Smoky ham, anchovies, mushrooms & olives

VEGETARIANA

Mix of mushrooms, capsicum, onion, pineapple, olives

NAPOLETANA

Anchovies & olives on a rich tomato base

MEXICANA

Pepperoni, capsicum, onion & chilli flakes for a spicy kick

FRUTTI DI MARE (seafood)

Medium 28 | Large 31

ALICUDI

Succulent mix of calamari, prawns, smoked mussels, anchovies

MARINA LUNGA

Land-sea delight of prosciutto with prawns, zucchini & rocket

SAN BARTOLO

Sweet prawns with baby spinach, cherry tomatoes & chilli

QUATTRO STAGIONI

A classic mix of ham, mushrooms, roasted capsicum & prawns

BIANCHI (white base, no sauce)

Medium 26 | Large 29

PATATE

Roasted potatoes with juicy Italian pork sausage, creamy bocconcini & fragrant rosemary on a crisp base

QUATTRO FORMAGGI

A decadent blend of gorgonzola, provolone, mozzarella & parmesan, melted into creamy perfection

CARNE (meat)

Medium 27 | Large 30

MARINA CORTA

(no mozzarella) Silky raw prosciutto topped with fresh rocket & delicate shaved parmesan on a crisp base

TIGER SPECIAL

A meaty feast of ham, cabanossi, pepperoni & bacon

CANNETO

Our homemade juicy pork/veal meatballs, melted bocconcini, fresh basil & shaved parmesan

AQUACALDA

Italian sausage, roasted capsicum, bocconcini & fresh rocket for a bold, rustic flavour

CALZONE

Traditional folded pizza bursting with Italian salami, creamy ricotta, mozzarella & basil

TAORMINA

Mild salami, red onions, cherry tomato, artichoke & kalamata olives for a vibrant, Mediterranean bite

AUSSIE BBQ

Pepperoni, bacon & pineapple with smoky BBQ sauce

POLLO (chicken)

Medium 27 | Large 30

LIPARI

Tender chicken, mushroom, onion, fresh tomato, basil

PORTICELLO

Chicken with fragrant pesto, semi-dried tomato & ricotta

BBQ CHICKEN

Smoky BBQ sauce on chicken, mushrooms & onion

NEW ORLEANS

Tasty mix of chicken, bacon, capsicum, onion, pineapple

VEGETARIANA (vegetarian)

Medium 27 | Large 29

PANAREA

Fresh tomato, creamy bocconcini, EVOO, oregano & basil for a simple yet irresistible classic

SALINA

A garden feast of roasted capsicum, eggplant, zucchini, olives, artichoke, semi-dried tomato & basil





APERITIVI

APEROL SPRITZ | 18

Aperol, Prosecco, Soda

LIMONCELLO SPRITZ | 18

Limoncello, Prosecco, Soda

HUGO SPRITZ | 18

Elderflower Liqueur, Gin, Prosecco, Soda

NEGRONI | 20

Gin, Campari, Vermouth Rosso

ANTIPASTI

SALT & PEPPER CALAMARI | 25

Crisp, tender rings with a golden crunch, served with zesty garlic-basil aioli

BEEF ARANCINI | 20 (4 pieces)

Traditional Italian crispy golden rice balls filled with rich beef ragu, sweet peas & molten mozzarella

COZZE NAPOLI | 26

Spring Bay mussels in a rich napoletana blend of garlic, parsley, white wine & a spark of chilli

GARLIC PRAWNS | 27

Juicy tiger prawns sizzling in garlic-chilli napoletana, served bubbling hot

SALUMI & FORMAGGI PLATE | 28

A tempting board of prosciutto, salami, ham & handpicked artisan cheeses

OLIVE MISTE | 12

Marinated olives with toasted pane di casa

POLPETTE NAPOLETANA | 25 (4 pieces)

Succulent pork-veal meatballs in rich napoletana, topped with parmesan & warm pane di casa

EGGPLANT INVOLTINI | 24

Delicate eggplant rolls with creamy ricotta, baked in napoletana, parmesan & bocconcini

BBQ OCTOPUS | 28

Char-grilled to perfection, drizzled with lemon, EVOO & fresh parsley

PANE E BRUSCHETTA

GARLIC PIZZA CRUST | 18

+with mozzarella cheese | 2
+with chilli, honey & cheese | 3

PLAIN BREAD | 6

GARLIC BREAD | 10

BRUSCHETTA | 14 (2 pieces)

Marinated tomatoes & basil

PIZZA BIANCA | 18

EVOO & herbs

INSALATE (salad)

ITALIAN | 17

A mediteranean mix of lettuce, tomato, cucumber, capsicum, onion & olives + with fetta | 2

RUCOLA | 17

Peppery rocket tossed with juicy pear, walnuts & shaved parmesan, dressed in balsamic & EVOO

CAPRESE | 18

Slices of tomato topped with creamy bocconcini, EVOO, fresh basil & a drizzle of balsamic glaze

CONTORNI (sides)

SEASONAL VEGETABLES | 9

POTATO FRIES | 11

With aioli or tomato sauce



GNOCCHI

Made in house

GNOCCHI GORGONZOLA | 29

Cooked in decadent creamy gorgonzola sauce

GNOCCHI SALSICCE | 30

Italian pork-veal sausage with chilli & baby spinach in bold napoletana sauce

GNOCCHI NAPOLETANA | 28

Our traditional homemade tomato sauce

GNOCCHI PESTO | 29

Fragrant basil pesto with a splash of cream

PASTA

SPAGHETTI LIPARI | 35

Tiger prawns with cherry tomatoes, rocket, garlic, chilli, white wine & a kiss of napoletana

SPAGHETTI BOLOGNESE | 28

Classic pork-veal ragu simmered in rich tomato sauce

FETTUCINE BOSCAIOLA | 28

Creamy pasta tossed with smoky bacon & mushrooms

SPAGHETTI POLPETTE | 28

Homemade pork-veal meatballs in napoletana sauce

SPINACH & RICOTTA RAVIOLI | 29

Soft pasta pillows in a luscious rosa sauce

PENNE SICILIANA | 27

Tender eggplant, parmesan & olives, tossed with basil in a hearty, slow-cooked napoletana sauce

FETTUCINE DELLA CASA | 28

Silky ribbons of pasta with smoky bacon, mushrooms & sweet peas in a creamy pork-veal bolognese

BEEF LASAGNA | 29

Our traditional family recipe, made with layered pork-veal ragu & ham, topped with creamy béchamel

PENNE ARRABBIATA | 27

Smoky bacon & mushrooms in spicy napoletana sauce

SPAGHETTI MARINARA | 39

Fresh seafood medley in fragrant napoletana sauce

LINGUINE PAESANO | 29

Juicy chicken, buttery avocado & tangy semi-dried tomatoes swirled in a fragrant pesto cream sauce

LINGUINE PRIMAVERA | 28

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

RISOTTO

RISOTTO MARINARA | 39

Fresh seafood in a fragrant napoletana sauce

RISOTTO POLLO | 30

Tender chicken, mushrooms, semi-dried tomatoes & baby spinach in a velvety rosa sauce

RISOTTO GAMBERI | 36

Tiger prawns, shallots & asparagus, in a rich rosa sauce

SECONDI (mains)

All mains served with seasonal vegetables

CHICKEN PARMIGIANA | 38

Crisp crumbed chicken baked in rich napoletana, topped with silky eggplant, parmesan & mozzarella

CHICKEN CACCIATORE | 38

Slow-braised chicken with mushrooms, basil, onion & olives in a hearty napoletana sauce

CHICKEN MARE | 39

Tender chicken paired with prawns, mushrooms & avocado, in a luscious rosa sauce

CHICKEN SCHNITZEL | 35

Crisp crumbed chicken - crunchy outside, juicy inside

VEAL BOSCAIOLA | 40

Smoky bacon & mushrooms in a velvety cream sauce

VEAL PIZZAIOLA | 40

Juicy veal with kalamata olives, shallots & parsley in a bold, rustic napoletana sauce

VEAL MARSALA | 40

Veal simmered in sweet Sicilian marsala wine & cream

VEAL LIMONE | 40

Tender veal with mushrooms in a light, zesty lemon & white wine jus

VEAL SALTIMBOCCA | 40

Layers of ham in napoletana sauce & topped with mozzarella cheese

PESCE (seafood)

LEMON SOLE | 46

Whole lemon sole grilled to perfection, with crisp skin, tender flesh, served with chips & crisp salad

BARRAMUNDI | 43

Pan-grilled with cherry tomatoes, olives & capers in white wine, served with baked vegetables

Gluten free pasta and vegan cheese available | 5

Gluten free

Vegan

Vegetarian

Spicy