

ANTIPASTI (starters) Lunch /Dinner

Gamberi all'aglio	19
King prawns pan-fried with garlic oil and chilli served with toasted pane di casa	
Antipasto della casa	(2 people) 28 (4 people) 54
A selection of cured Italian meats, grilled marinated vegetables, mozzarella di Bufala & olives served w crusty bread	
Arancini	15
(3 per serve) Italian rice balls made w risotto & beef ragu, parmesan, coated in fresh bread crumbs & deep fried	
Polpette al sugo	16
(Italian Meatballs) served w crusty bread	
Shallow fried seasoned calamari	19
served w' rocket & fennel salad	
Bruschette al Pomodoro	12
cherry tomatoes, mozzarella di bufala red onion & basil (2 per serve)	
Soup of the day	11
see our daily specials board (All soups served w toasted pane di casa bread)	

PRIMI Lunch/Dinner

Paste e Risotti

Ravioli con ricotta e spinaci	26
Jumbo spinach & ricotta ravioli in a burnt butter & sage sauce	
Gnocchi di ricotta della casa (home-made) w choice of	Bolognese 22 Pomodoro 22 Pesto 23
Linguine ai frutti di mare	32
Mussels, prawns, calamari, scallops w cherry tomato, garlic, extra virgin olive oil	
Lasagne al forno	24
Fresh pasta sheets layered w meat sauce, béchamel & parmesan, served w salad	
Spaghetti alla carbonara	22
A traditional traditional dish with pancetta, parmigiano cheese, egg, parsley, cracked pepper & a touch of cream	
Spaghettoni con polpette (traditional spaghetti meatballs)	23
Risotto alla zucca roast pumpkin, sage walnut & Goat's cheese	26
Risotto ai funghi assorted mushrooms, Grana Padano cheese & fresh parsley	26
Risotto ai frutti di mare prawns, mussels, calamari, scallops, cherry tomato, chilli & parsley	32

Gluten free pasta available (\$4 extra)

SECONDI (Main Meals) Dinner only

Filetto di carne	38
Tender eye fillet of beef cooked to your liking served w' mixed mushrooms & porcini sauce	
Veal alla pizzaiola	36
Tender pieces of veal pan-fried in white wine, garlic, olives, roasted capsicum, in Napoli sauce	
Pollo ripieno	34
Chicken breast filled with fior di latte cheese, sun-dried tomato, sage wrapped in San Daniele prosciutto drizzled with a light cheese sauce	
Fish of the Day (see our specials board)	MP

ALL OUR MAIN MEALS ARE SERVED WITH SEASONAL VEGETABLES AND ITALIAN POTATOES

INSALATE E CONTORNI (Salads & Side dishes)

Giardino Italian garden salad w olives, cucumbers, cherry tomato, extra virgin olive oil & aged balsamic	14
Italiano rocket, fennel, orange w a vinaigrette dressing	14
Patate rustiche potatoes roasted w garlic, rosemary, sea salt & extra virgin olive oil	9
Patatine fritte chips sprinkled w flaked salt	9

PIZZE 13” (wood-fired pizzas) *Gluten free base available on request (4.0 extra)*

***HIGHTON** Lunch Fri – Sun only Dinner Tue – Sun

***PAKO** Lunch Fri – Sun only Dinner Mon – Sun

1 Aglio e olio	wood fired focaccia w garlic, extra virgin oil, sea salt & rosemary	9
	w’ Mozzarella di Bufala	12
2 Bufala	San Marzano tomato DOP, mozzarella di Bufala, fresh basil, extra virgin olive oil	21
3 Prosciutto	San Marzano tomatoes DOP fior di latte, prosciutto di Parma, parmigiano reggiano, rocket	25
4 Piccante (HOT)	San Marzano tomatoes DOP, fior di latte, hot salami, oven roasted capsicum, olives, fresh basil	26
5 Capricciosa	San Marzano tomatoes DOP, fior di latte, smoked ham, mushrooms, hot salami, olives	24
6 Sinopoli	San Marzano tomatoes DOP, fior di latte, red onion, olives, hot salami, mushrooms	24
7 Frutti di Mare	San Marzano tomato DOP, fior di latte, mussels, calamari, prawns, scallops fresh parsley, garlic	28
8 Mediterraneo		25
	San Marzano tomatoes DOP, fior di latte, zucchini, eggplant, cherry tomato, red onions, basil, parmigiano reggiano	
9 Pollo e Zucca		26
	San Marzano tomatoes DOP, fior di latte, pumpkin, chicken, spinach, sun-dried tomatoes, shaved parmigiano reggiano	
10 Melanzana	San Marzano tomato DOP, fior di latte, roasted eggplant, shaved leg ham, parmigiano reggiano	23
11 Diavola	fior di latte, San Marzano tomato, HOT salami, chilli, basil	22
12 Gamberi	fior di latte, San Marzano tomato, marinated prawns, garlic, Extra virgin olive oil & parsley	26

DOP Denominazione di Origine Protetta (Protected Designation of Origin)