



## ANTIPASTI

**FOCACCIA RUSTICA (V,GF)**  
Organic Sourdough - rosemary, mozzarella, garlic & EVO oil.

**ANFE FRITTO MISTO**  
Roman Suppli', mushroom arancini, croquettes, crumbed olives. Dijon mustard, basil pesto & Grana Padano.

**CALAMARI FRITTI (GF)**  
Our famous crispy tender calamari strips, on a bed of rocket, served with garlic mayo & lemon.

**TAGLIERE DELLA CASA (GFO)**  
Mild salami, smoked ham, Asiago cheese, marinated olives, arancini, 2 slices cheese & garlic focaccia\*

**TAGLIERE FOR ONE**

**TAGLIERE FOR TWO**

\*Whole focaccia instead of 2 pcs - EXTRA \$7

## PASTA

**RIGATONI AL RAGU` (GFO)**  
Short pasta signature recipe: Angus beef cheek ragu, tomato sugo, Grana Padano, parsley.

**RAVIOLI RICOTTA DI BUFALA (V)**  
Homemade ravioli filled with buffalo ricotta & spinach - cherry tomato sugo, Grana Padano, fresh basil.

**SPAGHETTI CARBONARA (GFO)**  
Guanciale, egg, Pecorino Romano, black pepper.

**LINGUINE ALLO SCOGLIO (GFO)**  
Flat spaghetti served with black mussels, calamari, prawns, clams, cherry tomatoes, Napoli sugo, garlic, chilli, parsley.

**RISOTTO AI GAMBERI (GF)**  
Carnaroli Rice, chopped prawn cutlets, lobster bisque, Napoli sugo, splash of fresh cream, Pecorino Romano, parsley, lemon wedge.

## PIZZA

**REGINA MARGHERITA (V)**  
Pizza sauce, mozzarella, Grana Padano, basil.

**CAPRICCIOSA**  
Pizza sauce, mozzarella, smoked ham, olives, mushrooms, Roman artichokes.

**SICILIANA (V)**  
Pizza sauce, mozzarella, olives, chilli, chargrilled eggplant, Grana Padano, basil.

**DIAVOLA**  
Pizza sauce, mozzarella, sliced salami, Kalamata olives, chilli, Grana Padano.

**LO STALLONE**  
Focaccia base (no pizza sauce), mozzarella, smoked ham, wild & porcini mushrooms, black truffle, artichoke hearts, Pecorino Romano, basil.

**EXTRAS: GF BASE \$5 VEGAN CHEESE \$2**

## CARNE

**SCALOPPINA AI FUNGHI (GF)**  
White veal scaloppine served with roasted potato & broccolini, topped with porcini & wild mushroom sauce.

**POLLO AL LIMONE (GF)**  
Free range chicken breast scallops - roasted potato & broccolini, with creamy lemon, olive & caper sauce.

## INSALATE

**\$16 RUCOLA E NOCI (V,GF)**  
Rocket, shaved Grana, walnuts, EVO oil, balsamic dressing.

**\$18 CAPRESE DI BUFALA (V,GF)**  
Buffalo mozzarella, Roma tomatoes, Kalamata olives, basil pesto, EVO oil & balsamic dressing.

**\$23 PATATINE (V, GF)**  
Potato chips with our special herb seasoning.

## BAMBINI

**\$29 BAMBINO PASTA (V, GFO)**  
Children's sized portion pasta with either bolognese, tomato sugo or butter sauce.

**\$49 PIZZA TOPOLINO**  
Children's sized pizza - pizza sauce & mozzarella. *GF extra*

**\$32 PIZZA MINNIE**  
Children's sized pizza - pizza sauce, mozzarella, & ham.

**\$34 BAMBINO GNOCCHI (V,GF)**  
Children's sized Gnocchi - tomato sugo & Parmesan.

## DOLCI

**\$15 ANFE'S TIRAMISU**  
Signature recipe - Italian Pavesini biscuits, coffee, mascarpone cream & chocolate chips.

**\$15 TORTA CAPRESE (GF)**  
Traditional almond & chocolate torte, with ricotta cream & icing sugar

**\$9 CANNOLI SICILIANI**  
Mini Sicilian cannoli (3) filled with vanilla custard & pistachio granella. Dusted with icing sugar.

**\$18 COPPA FERRERO**  
Ferrero & chocolate gelato - Nutella coated glass + wafers + fresh cream.

**\$18 COPPA DUE SICILIA**  
Cassata Siciliana gelato + Liquore Strega + wafers & Amarena cherry.

**\$18 AFFOGATO FRANGELICO**  
Hazelnut Gelato + Espresso + Frangelico.

**\$11 AFFOGATO DOPPIO CAFFE`**  
Italian caffe' gelato + Espresso.

**\$28 AFFOGATO CLASSICO**  
Your choice of gelato + Espresso

## DELIZIA GELATO

**ITALIAN COPPA GELATO**  
Piccolo (1 scoop) **\$6.50** Grande (2 scoops) **\$11**

**EXTRAS: Whipped Cream .50c Flavoured topping .50c**

*Flavours change regularly, check the gelato display at the bar for today's selection. Ask for a taste!*

## OPENING HOURS

**THURSDAY 5.30 - 9.00PM**

**FRIDAY 5.30 - 9.00PM**

**SATURDAY 5.30 - 9.00PM**

**SUNDAY 11.30 - 3.00PM**