

Simply Italian.

BAR & GRILL

Dal Forno and Antipasto

Freshly Baked Breads and Starters

Focaccia Garlic, parmigiano, olive oil and sea salt	\$5.90
Bruschetta Tomato, basil, sea salt, olive oil	\$9.90
Piadina Ciao Italia BBQ flatbread, roast baby veal, tuna mayonnaise, rocket lettuce	\$14.90
Garlic Bread and Grilled Smoked Cheese served with confit tomatoes and balsamic reduction	\$16.90
Arancini Deep fried bacon and mozzarella balls	\$11.90
Tasting Plate (for two person) Arancini, potato croquette, fried pizza and polenta served with dips	\$20.00
Pizza	
Classic thin base	Large
Margherita Tomato, mozzarella, basil	\$19.90
TNQ Tomato, mozzarella, ham, pineapple	\$19.90
Diavola Tomato, mozzarella, capsicum, hot salame	\$22.90
Capricciosa Tomato, mozzarella, ham, mushrooms, olives (anchovies optional)	\$22.90
Contadina Mozzarella, scamorza, semi dried tomatoes, porchetta	\$22.90
Montanara Mozzarella, speck, sliced baked potatoes	\$22.90
Vegetariana Tomato, mozzarella, mushrooms, zucchini, capsicum, eggplant	\$22.90
Tri Colore Tomato, mozzarella, prosciutto, rocket lettuce, parmigiano shaves	\$24.90

Pasta Fatta A Mano

Daily Hand made Pasta

Truffle Pappardelle with osso bucco ragu and roasted pistacchio	\$25.90
Gnocchi with pear, walnut and gorgonzola	\$25.90
Ravioli filled with wild caught barramundi and ricotta with semidried tomato and ginger sauce	\$25.90
Lasagna see specials for weekly option	\$25.90

Pasta Tagliatelle

Pomodoro e Basilico Tomato, basil	Entree	Main	\$17.90	\$21.90
Bolognese Classic meat sauce			\$17.90	\$21.90
Amatriciana Tomato, bacon, onion, chilli			\$17.90	\$21.90
Carbonara Bacon, onion, cream, and black pepper			\$17.90	\$21.90

Linguini

Marinara Barramundi, prawns, calamari, tomato, garlic, parsley	\$23.90	\$29.90
Carbonara Di Pesce Seafood carbonara	\$23.90	\$29.90
Gamberi e Rucola Aglio e Olio olive oil, prawns, rocket and chilli	\$23.90	\$28.90
Cappesante baby scallops, diced tomatoes, salmon and spinach	\$23.90	\$28.90

Sides

Seasonal green salad	\$9.00
Mash potato or French fries	\$8.00
Roasted seasonal vegetables with pesto dressing	\$9.00
Caprese Salad with basil and extra virgin olive oil	\$15.00

Salads and Mains

Grilled Jumbo Scallops served on cauliflower mash with crispy pancetta flakes and citrus dressing	Entree	Main	\$18.90
Warm Salad of Grilled Eye Fillet Strips with spinach, sauteed mushrooms, parmigiano shaves and balsamic			\$21.90
Prawn Salad Local grilled tiger prawns on a seasonal salad with passion fruit dressing and avocado			\$28.90
Grilled Local Calamari Salad with rocket lettuce, black olives and chilli	\$19.90	\$29.90	
Warm Salad of Grilled Chicken Breast with crispy pancetta, goats cheese, baby cos and Lemon mascarpone dressing	\$21.90	\$29.90	
Grilled Fillets of Atlantic Salmon and Seared Scallops with sauteed baby spinach and citrus dressing	\$24.90	\$36.90	
Seafood Antipasto Moreton bay bugs, ocean fresh tiger prawns, salmon caviar topped oysters with seasonal fruit and citrus dressing	\$26.90	\$38.90	
Chef's Eye Fillet Ask your waiter for daily special			\$35.90
Italian Truffle enriched Lamb Cutlets Lamb cutlets (medium rare) with homemade chips and honey mustard sauce			\$34.90
Veal Scaloppine with honey roasted potatoes, rocket, olive and parmigiano shaves salad with a lemon butter sauce			\$32.90
Roasted Duck Supreme filled with mushrooms and ricotta wrapped with prosciutto served with grand marnier sauce and mash potato			\$34.90
Mix Grill of Seafood local reef fillet, atlantic salmon, moreton bay bugs, ocean fresh tiger prawns, scallops with salad			\$42.90