

ANTIPASTI

Antipasto Tradizionale A variety of cured meats & cheeses, pickled vegetables and olives	\$27
Affettato di Prosciutto San Daniele A platter of sliced seasoned San Daniele Prosciutto	\$27
Bruschetta Char grilled garlic toast topped with ripe juicy tomatoes accompanied with bocconcini & rocket	\$15
Arancini Crispy deep fried rice balls with porcini & truffle served with a garlic aioli	\$16
Pippi e Patate A flavourful combination of slightly charred peppers creamy crispy potatoes sweet onions & garlic served with crusty bread	\$15
Polpette al sugo Soft juicy meatballs in a delicious tomato sauce served with fresh crusty bread	\$16
Calamari fritti Served with garlic aioli & lemon wedges	\$18
Ostriche/Oysters Natural - served with mignonette sauce & lemon wedges	
Half Dozen	\$15
1 Dozen	\$30
Kilpatrick – served and topped with crispy bacon & Worcestershire sauce	
Half Dozen	\$18
1 Dozen	\$34

PRIMI

Ziti a la Genovese Slow cooked onion & meat sauce topped with freshly grated parmesan cheese & ground black pepper	\$29
Gnocchi alla Sorrentina Home made potato gnocchi baked in a rich & delicious tomato sauce with bubbling bocconcini & basil	\$28
Paccheri ai Frutti di Mare A feast of prawns mussels and calamari garlic white wine & a touch of tomato with a sprinkle of fresh parsley	\$34
Lasagna Layers of pasta filled with a rich delicious Bolognese sauce & topped with mozzarella	\$25
Pappardelle alla Bolognese Our incredible Bolognese which has been slow cooked for hours & enhanced with fresh tomatoes	\$25
Spaghetti Carbonara Creamy egg & crispy guanciale finished with a shower of aged, grated pecorino cheese & freshly ground black pepper	\$28
Ziti al Pomodoro Simple flavour packed tomato sauce with fresh basil	\$25
Spaghetti con Gamberoni Silky spaghetti with prawns served in a light sauce of garlic olive oil & parsley topped with a grate of lemon zest	\$36
Risotto Piselli Pancetta e Provola A creamy risotto with peas & pancetta topped with shavings of provola cheese	\$32



SECONDI

Saltimbocca alla Romana Pan fried Veal scallopini topped with prosciutto & sage leaves & bathed in a white wine sauce. Served with a side of potatoes	\$34
Frittura di Calamari e Gamberi Calamari & prawns coated in seasoned flour & fried. Served with lemon wedges	\$34
Filetto di Manzo Beef scotch fillet cooked to your desire with a choice of sauce – Pepper sauce Mushroom sauce or Salsa Verde (garlic & parsley) Served with a side of potatoes	\$38
Petto di Pollo alla Parmigiana Juicy chicken fillet crumbed & fried then topped with tomato sauce & silky mozzarella. Served with a side of chips	\$32
Cotoletta Di Vitello A simple & tasty veal schnitzel. Served with a garden salad	\$30
Gamberi Aglio Olio e Pepperoncini Fresh sweet prawns pan-fried & tossed with garlic chilli & white wine	\$38
Pesce del Giorno Fish of the day – See Specials board	MP

SIDES

SIDES	
Patatine Fritti - House Fries	\$8
Broccolini - Broccolini pan-fried with garlic & olive oil	\$12
La Patata Americana - Roasted sweet potatoes	\$10
Funghi - Sautéed cup mushrooms	\$8
INSALATE	
Insalata Mista - a simple garden salad with olive oil & white wine vinegar dressing	\$10
Gorgo e Pera - Rocket, pear and walnuts with crumbled gorgonzola & balsamic glaze	\$12
Insalata Garibaldi - Roma tomatoes con cipolla rossa, basilico e bufala with olive oil	\$12
BAMBINI	
Penne Bolognese or Pomodoro	\$12
Mini Chicken Schnitzel with Chips	\$15
Mini Pizza Margherita	\$10

PIZZAS

Base Di Pomodoro - Tomato Base	
Margherita - San marzano tomatoes, fior di latte mozzarella, fresh basil parmigiano & evo oil	\$24
Marinara Originale - San marzano tomatoes, oregano, garlic & evo oil	\$20
Calabrisella - San marzano tomatoes, fior di latte, oregano, onions, roasted capsicum, olives, Nduja (fresh soft spicy salami) parmigiano, fresh basil & evo oil	\$27
Diavola - San marzano tomatoes, fior di latte, fresh chilli & oregano, mozzarella spicy sopressa & evo oil	\$27
Parma - San marzano tomatoes, fior di latte, mozzarella, finished with fresh rocket leaves, parma prosciutto, shaved parmigiano and evo oil	\$30
Napoli - San marzano tomatoes, fior di latte mozzarella, anchovies, olives oregano & evo oil & fresh basil	\$24
Capri - San marzano tomatoes, fior di latte mozzarella, virginia ham, artichokes mushrooms, olives & evo oil	\$26
Tropicale - San marzano tomatoes, fior di latte, mozzarella, virginia ham & pineapple	\$25
Pizze In Bianco	
Pizza con Aglio/Garlic pizza - Mozzarella, oregano, garlic & evo oil	\$20
Friarelli e Salsiccia - Scamorza affumicata, friarelli greens, pork sausage, chilli & parmigiano	\$28
Boscaiola - Provola cheese, mushroom, pork sausage & rosemary	\$26
Gamberi - Prawns, cherry tomatoes, mozzarella, garlic, parsley & evo oil	\$30
Ortolano - Fior di latte mozzarella, seasonal roasted vegetables, fresh basil evo oil & topped with shaved parmigiano	\$25
Quattro Formaggi - Fior di latte provola gorgonzola & scamorza affumicata	\$26
Calzoni - Folded Pizza	
Formaggio e Salami - Ricotta di bufala mozzarella, salami, mushrooms & napoli sauce	\$28
La Garibaldi - Mortadella provola cheese, pistachio & evo oil	\$28

DOLCI

Tira Mi Su Homemade traditional coffee flavoured dessert layered with a mascarpone marsala wine & cream	\$13
Crepes al Arancia Served with orange sauce flambé with Grand Marnier	\$15
Pastiera Napoletana A fragrant wheat & ricotta cake infused with citrus zest	\$13
Affogato Cold sweet ice-cream meets hot roasty espresso. Served with a choice of Frangelico or Strega	\$18
Gelati	\$10
Coffee	
Espresso	\$4
Latte / Cappuccino	\$4.80
Tea	
Selection	\$4



Giuseppe Garibaldi

1807 - 1882

An Italian general, patriot, revolutionary and republican.

He contributed to Italian unification and the creation of the Kingdom of Italy. He is considered as one of Italy's "Fathers of the Fatherland" and is also known as the "Hero of the Two Worlds" because of his military enterprises in South America and Europe.

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