

House Specials

Agnello di Firenze Tender Lamb Shank braised in tomatoes, red wine & root vegetables, served with potato mash and gremolata.	33.9
Cotolette di Agnello Lamb Cutlets marinated in oil, garlic & Italian herbs grilled to perfection and served with a rosemary & garlic jus.	32.9
Bistecca Oven prepared aged rib fillet on the bone with your choice of garlic, pepper or mushroom sauce served with potato mash.	37.5
Felleto del Mare Eye fillet topped with prawns & scallops, served on a bed of potato mash with a bernaise sauce.	43.5
Vitello Scallopini Baby veal panfried with garlic oil, white wine, mushrooms, shallots & cream.	38.9
Vitello al Limone Baby veal escalopes panfried in olive oil, capers, white wine & lemon juice	38.9
Pollo Bocconcini Tender chicken breast filled with bocconcini cheese & semi dried tomatoes cooked in a light champagne cream sauce.	31.5
Petti di Pollo alla Parma Crumbed chicken breast topped with parma ham, mozzarella cheese and napoli sauce, served with chips & salad.	26.0
Pesce del Giorno Ask your waiter for today's catch	Market Price

Pizza

Siciliana Napoli sauce, hot Salami, chilli, roasted capsicum, boccocini & mozzarella cheese.	19.9
Costa D'oro Napoli sauce, ham, Pineapple & mozzarella cheese.	18.5
Pollo Napoli sauce, chicken, tomatoes, pesto & mozzarella cheese.	20.9
Margherita Napoli sauce, basil, oregano & mozzarella cheese.	17.5
BBQ Meat Lovers Napoli sauce, chicken, salami, ham, bacon, mozzarella cheese and topped with BBQ sauce.	23.9
Supreme Napoli sauce, chicken, ham, bacon, salami, pineapple, fresh tomato, mushrooms, capsicum, eggplant, olives, artichokes, anchovies & mozzarella cheese.	24.9
Capricciosa Napoli sauce ham, mushrooms, olives, anchovies & mozzarella cheese.	19.9
Vegetariano Napoli sauce marinated vegetables including eggplant, capsicum, mushrooms, artichokes, olives & boccocini cheese.	23.5
Aquila Napoli sauce, bacon, avocado, fresh tomato & mozzarella cheese.	21.5
Napoletena Napoli sauce, basil, roasted capsicum, olives, garlic & mozzarella cheese.	18.5
Gamberi Napoli sauce, garlic prawns, avocado & mozzarella cheese.	24.9
Marinara Napoli sauce, selection of seafood, garlic & mozzarella cheese.	23.5
Extra Toppings	3.90
Extra Seafood	8
Extra Chicken Gluten free options available for pastas and pizza, excluding Lasagne, Ravioli & Gnocchi	6.90
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Renowned for our superb stone-baked pizza and traditional homemade sauces from our region in ITALY - ABRUZZO - PACENTRO



*Open from 5pm Tuesday - Sunday
Fully Licensed Restaurant
Dine-in/Takeaway/Closed Public Holidays
Shop 5/100-106 Old Pacific Hwy Oxenford 4220*

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Pane

Garlic Bread	6.9
Garlic Pizza	14.0
White pizza base with garlic oil and sea salt	
Tomato Pizza Bread	16.5
Napoli sauce, parmesan and cracked pepper with a drizzle of garlic oil.	

Ciabatta	9.9
Served warm accompanied with olive oil & balsamic vinegar	

Bruschetta	10.9
Crusty Italian bread brushed with olive oil & garlic, topped with fresh tomato, Spanish onion & basil. OR	
Roasted capsicum and bocconcini cheese	12.9

Insalata

Italian Salad	11.5
Mescaline, tomatoes, olives, Spanish onion, cucumber & capsicum tossed in a balsamic vinaigrette.	

Caprese Salad	15.9
Fresh tomatoes, basil & bocconcini cheese topped with a light drizzle of olive oil, garlic & cracked pepper.	

Caeser Salad	15.9
Cos Lettuce, crispy bacon, parmesan cheese, croutons, anchovies & egg, served with a traditional caeser dressing.	

Add Chicken	19.9
Mediterranean Beef Salad	17.9

Marinated beef served on top of a mixed green salad with feta cheese & a balsamic vinaigrette.

Oysters

Oysters Natural	
Half Dozen	19.9
Full Dozen	28.9

Oysters Kilpatrick	
Topped with bacon & Kilpatrick sauce.	
Half Dozen	22.9
Full Dozen	30.9

Oysters Florentine	
Topped with baby spinach, garlic & grated parmesan	
Half Dozen	22.9
Full Dozen	30.9

Hot Entrées

Garlic Prawns	19.9
Prawns panfried in white wine, garlic & cream, served with rice.	

Chilli Prawns	19.9
Prawns panfried in garlic, chilli, onions, shallots & capsicum in a Napoli sauce, served with rice	

Avocado Del Mare Al Forno	26.9
A selection of seafood & avocado oven baked & topped with a parmesan gratin.	

Arancini	15.9
Traditional handmade rice balls, stuffed with peas and carrots, Bolognese and mozzarella cheese served with a napoli sauce.	

Pasta & Risotto

Spaghetti Bolognese	18.5
Prime beef mince cooked the traditional way with herbs, garlic and tomatoes.	

Spaghetti alla Cabonara	19.9
A creamy sauce with bacon, onions, egg, shallots, parmesan and cracked pepper.	

Penne Casalunga	23.9
Diced chicken breast with avocado, cracked pepper & parmesan in a white wine cream sauce.	

Fettuccine al pesto	18.9
Pesto, garlic & semi dried tomatoes cooked in a cream sauce	

Fettuccine Pollo Funghi	22.5
Diced chicken breast panfried with garlic, mushrooms, white wine, shallots and cream with a touch of napoli sauce.	

Spaghetti Marinara	28.5
Selection of seafood mix with prawns, mussels, octopus & scallops cooked in a napoli sauce or aglio e olio.	

Fettuccine Venezia	28.5
Bug meat tossed in garlic and pesto with semidried tomatoes, cream and parmesan with a touch of napoli sauce.	

Fettuccine Gamberetto	28.5
Fresh prawns tossed with chilli, basil, fresh tomatoes, olive oil with a dash of napoli sauce.	

Spaghetti Putenesca	19.5
Napoli sauce with anchovies, capers, garlic olives & fresh chilli.	

Fettuccine Amatriciana	20.9
Napoli sauce with bacon, olives, capsicum, onions, chilli, shallots and cracked pepper.	

Penne alla Vodka	21.9
Salami tossed with capsicum, olives, onions, garlic, shallots, fresh chilli & cracked pepper, flamed in vodka, served in a napoli sauce.	

Penne Primavera	19.5
Fresh seasonal vegetables tossed with herbs & garlic in a napoli sauce with a touch of cream	

Penne alla Panna	18.9
Mushrooms, garlic, shallots, cream and parmesan with a touch of napoli sauce.	

Penne Brocolini	20.5
Cream based sauce with broccoli, blue vein, garlic & parmesan cheese.	

Ravioli di spinachi e ricotta	22.9
Pasta parcels filled with spinach and ricotta in a napoli sauce.	

Lasagne al Forno	24.9
Layers of pasta with parma ham, mozzarella, parmesan & Bolognese sauce baked in the traditional way.	

Risotto Gamberi	28.5
Arborio rice with fresh prawns, garlic, parmesan, cracked pepper & cream.	

Risotto Con Porcini	23.9
Arborio rice with mushrooms, herbs, cracked pepper & parmesan and cream.	

Risotto alla Marinara	28.5
Arborio rice with a selection of fresh seafood cooked in olive oil, garlic and a napoli sauce.	