

House Specials

Agnello di Firenze	36.9
Tender Lamb Shank braised in tomatoes, red wine & root vegetables, served with potato mash and gremolata.	
Cotolette di Agnello	36.9
Lamb Cutlets marinated in oil, garlic & Italian herbs grilled to perfection and served with a rosemary & garlic jus.	
Bistecca	45.5
Oven prepared aged rib fillet on the bone with your choice of garlic, pepper or mushroom sauce served with potato mash.	
Felleto del Mare	49.5
Eye fillet topped with prawns & scallops, served on a bed of potato mash with a bernaise sauce.	
Vitello Scallopini	43.9
Baby veal panfried with garlic oil, white wine, mushrooms, shallots & cream.	
Vitello al Limone	43.9
Baby veal escalopes panfried in olive oil, capers, white wine & lemon juice	
Pollo Bocconcini	35.5
Tender chicken breast filled with bocconcini cheese & semi dried tomatoes cooked in a light champagne cream sauce.	
Petti di Pollo alla Parma	29.0
Crumbed chicken breast topped with parma ham, mozzarella cheese and napoli sauce, served with chips & salad.	
Pesce del Giorno	
Ask your waiter for today's catch	

Market Price

Pizza

Siciliana	21.9
Napoli sauce, hot Salami, chilli, roasted capsicum, boccocini & mozzarella cheese.	
Costa D'oro	20.5
Napoli sauce, ham, Pineapple & mozzarella cheese.	
Pollo	22.9
Napoli sauce, chicken, tomatoes, pesto & mozzarella cheese.	
Margherita	18.5
Napoli sauce, basil, oregano & mozzarella cheese.	
BBQ Meat Lovers	25.9
Napoli sauce, chicken, salami, ham, bacon, mozzarella cheese and topped with BBQ sauce.	
Supreme	26.9
Napoli sauce, chicken, ham, bacon, salami, pineapple, fresh tomato, mushrooms, capsicum, eggplant, olives, artichokes, anchovies & mozzarella cheese.	
Capricciosa	21.9
Napoli sauce ham, mushrooms, olives, anchovies & mozzarella cheese.	
Vegetariano	25.5
Napoli sauce marinated vegetables including eggplant, capsicum, mushrooms, artichokes, olives & boccocini cheese.	
Aquila	23.9
Napoli sauce, bacon, avocado, fresh tomato & mozzarella cheese.	
Napoletena	20.5
Napoli sauce, basil, roasted capsicum, olives, garlic & mozzarella cheese.	
Gamberi	26.9
Napoli sauce, garlic prawns, avocado & mozzarella cheese.	
Marinara	25.5
Napoli sauce, selection of seafood, garlic & mozzarella cheese.	
Extra Toppings	3.90
Extra Seafood	8
Extra Chicken	7.90
Gluten free options available for pastas and pizza, excluding Lasagne, Ravioli & Gnocchi	
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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*

Ph: 5502 7721

Pane

Garlic Bread	7.9
Garlic Pizza White pizza base with garlic oil and sea salt	14.0
Tomato Pizza Bread Napoli sauce, parmesan and cracked pepper with a drizzle of garlic oil.	16.5
Ciabatta Served warm accompanied with olive oil & balsamic vinegar	10.9
Bruschetta Crusty Italian bread brushed with olive oil & garlic, topped with fresh tomato, Spanish onion & basil. OR Roasted capsicum and bocconcini cheese	11.9 13.9
Italian Salad Mescaline, tomatoes, olives, Spanish onion, cucumber & capsicum tossed in a balsamic vinaigrette.	13.9
Caprese Salad Fresh tomatoes, basil & bocconcini cheese topped with a light drizzle of olive oil, garlic & cracked pepper.	16.9
Caeser Salad Cos Lettuce, crispy bacon, parmesan cheese, croutons, anchovies & egg, served with a traditional caeser dressing.	17.9
Add Chicken	21.9
Mediterranean BeefSalad Marinated beef served on top of a mixed green salad with feta cheese & a balsamic vinaigrette.	19.9
Oysters Natural Half Dozen Full Dozen	24.9 36.5
Oysters Kilpatrick Topped with bacon & Kilpatrick sauce. Half Dozen Full Dozen	28.9 40.5

Oysters Florentine

Topped with baby spinach, garlic & grated parmesan

Half Dozen	28.9
Full Dozen	40.9

Hot Entrees

Garlic Prawns

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

26.9

Chilli Prawns

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

26.9

Avocado Del Mare Al Forno

A selection of seafood & avocado oven baked & topped with a parmesan gratin.

34.9

Arancini

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

19.9

Pasta & Risotto

Spaghetti Bolognese

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

20.9

Spaghetti alla Cabonara

A creamy sauce with bacon, onions, egg, shallots, parmesan and cracked pepper.

21.9

Penne Casalinga

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

25.9

Fettuccine al pesto

Pesto, garlic & semi dried tomatoes cooked in a cream sauce

20.9

Fettuccine Pollo Funghi

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

24.5

Spaghetti Marinara

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

30.5

Fettuccine Venezia

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

30.5

Fettuccine Gamberetto

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

30.5

Spaghetti Putenesca

Napoli sauce with anchovies, capers, garlic olives & fresh chilli

21.5

Fettuccine Amatriciana

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

22.9

Penne alla Vodka

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

23.9

Penne Primavera

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

21.5

Penne alla Panna

Mushrooms, garlic, shallots, cream and parmesan with a touch of napoli sauce.

20.9

Penne Brocolini

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

22.5

Ravioli di spinachi e ricotta

Pasta parcels filled with spinach and ricotta in a napoli sauce.

24.9

Lasagne al Forno

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

26.9

Risotto Gamberi

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

30.5

Risotto Con Porcini

Arborio rice with mushrooms, herbs, cracked pepper & parmesan and cream.

25.9

Risotto alla Marinara

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

30.5