



Entrée –shared platters of

Olive Miste

Warm marinated mixed olives

Burrata e Pomodoro

Fresh mozzarella cheese parcels with cherry tomatoes

Panzerotti fritti con Pollo

Deep fried pastry parcels filled with chicken, capsicum and green olives

Polpette al Sugo

Home made meatballs in a tomato sauce

Gelatina con carne di maiale e mostarda

Terrine of pork with mustard fruits

Gamberetti Sale e Pepe

Local salt and pepper prawns

Children's Menu

Penne alla Napoletana

Pasta with a tomato, basil and garlic sauce

& choice of:

Cotoletta

Chicken schnitzel and chips

Filetto di pesce

Fish fillet and chips

Fathers Day Menu

Sunday Lunch 1st September 2019

Secondi – choice of

Gnocchi alla Sorrentina

Hand made potato dumplings oven baked with Napoletana sauce, buffalo mozzarella and basil

Risotto con granchio in bianco

Carnaroli rice with crab meat and chilli

Calamari sale e pepe

Local South Australian calamari, lightly dusted in flour, salt and pepper, deep fried and served with lemon aioli and salad

Controfiletto alla griglia

Chargrilled Riverine premium scotch fillet, served medium with potato and seasonal greens

Scaloppina di maiale alla calabrese

Pork fillet scaloppine with braised white onion, topped with freshly grated pecorino cheese

Cosciotto di Pollo

Free range chicken thigh, filled with spinach, parmigiano cheese, rolled in smoked bacon, served with braised vegetables

Pesce del giorno

Fresh fish of the day

Adults(2 course) \$65ph

Children under 12 \$25ph