

STUZZICHINI: starters

(Our starters and antipasti are great sharing options)

Pane alla griglia VN | 3

Chargrilled wood oven bread with garlic and local extra virgin olive oil

Schiacciata al rosamarino VN | 12

Thin pizza bread with rosemary, sea salt and olive oil

Cacciatore alla griglia GF | 8

Chargrilled continental sausage

Olive Miste VN | 9

Warm marinated mixed olives with ciabatta bread

Olive Ascolane | 13

Large green olives filled with veal, chicken mince and parmesan cheese, crumbed and deep fried with a tomato and roast capsicum salsa

Acciughe Ortiz GF | 16

Hand filleted artisan anchovies from the Cantabrian Sea

ANTIPASTI

Antipasto a modo nostro for 2 | 39 | 18 per extra person

Chef's selection: Prosciutto San Daniele, fresh bocconcini cheese, marinated vegetables, arancini, marinated olives and house made grissini
(vegetarian option available)

Prosciutto e burrata | 15 for 2 | 26

San Daniele Prosciutto, fresh mozzarella cheese parcel, marinated cherry tomatoes, toasted ciabatta and extra virgin olive oil

Capesante al lardo GF | 24

Large scallops wrapped in pancetta, served with a fennel and leek puree with orange reduction

Arancini ai Funghi Porcini e taleggio V | 14

Risotto balls filled with porcini mushrooms and taleggio cheese with a pesto puree`

Gamberetti al sale e pepe | 14

Deep fried salt and pepper prawns

Pancetta di maiale arrosto GF | 19

Slow roasted pork belly, served with pickled vegetables and dark balsamic glaze

Sarde alla Calabrese | 16

Port Lincoln sardine fillets pan cooked with chilli, semi dried cherry tomatoes, black olives, capers, garlic and olive oil

PASTA: pasta

Spaghetti al sapore di mare | 34

Spaghettoni, local prawns, mussels, calamari, whiting, crab meat in bianco

Linguine con polpa di granchio | 33

Linguine with blue swimmer crab meat, fresh tomato and chilli

Penne della casa | 27

Penne pasta, chicken breast pieces, Napoletana sauce, avocado, pesto and cream

Risotto ai funghi e spinaci GF V | 29

Carnaroli rice with local button mushrooms, porcini, baby spinach and shaved Parmigiano Reggiano

Fettuccine alla moda dell'Umbria | 29

Enzo's fresh made fettuccine with porcini and swiss brown mushrooms, Italian sausage, black truffle paste and a touch of cream (*available in vegetarian*)

Gnocchi alla Sorrentina V | 27

Homemade Royal blue potato dumplings, oven baked with Napoletana sauce, buffalo mozzarella and basil (*gluten free option available*)

Rigatoni alla Calabrese | 25

Enzo's fresh pasta tubes with broccoli, garlic, chilli, anchovy and olive oil

Ravioli alla Bolognese | 26

Enzo's own meat filled ravioli with Bolognese sauce

SECONDI: mains

Saltimbocca | 36

Veal scaloppine pan cooked with white wine, topped with San Jose` Kassler ham, Provoletta cheese and sage, served with roasted rosemary potatoes and green beans

Filetto di Bue ai porcini e tartufo | 45

Pure Angus grass fed beef fillet, pan cooked with porcini, local mushrooms, truffle, brandy and a touch of cream, served with roasted rosemary potatoes and green beans (*National Winner of the 2015 Pepperjack battle of the steaks Australia*)

Quaglie in pancetta GF | 39

Fully deboned quail, wrapped in pancetta, oven roasted and served with braised baby blue lentils, baby spinach and quail jus

Granchi e gamberi alla Diavola | 36

Blue swimmer crab meat and prawn mixed with a dash of cream, fish stock, parmesan, seasoned with hot chilli and parsley, baked and served with seafood rice

Gamberi alla Calabrese | 42

South Australian Gulf king prawns pan cooked in garlic and chilli, flamed with brandy served with a side of mixed leaf salad

Calamari infarinati e fritti | 33

South Australian calamari dusted in flour, salt and pepper, deep fried, with lemon aioli and a mixed leaf side salad

DALLA GRIGLIA

Controfiletto alla griglia GF | 42

Chargrilled Riverine premium scotch fillet, served with potato mash and spinach

Pollo alla Diavola GF | 33

Chargrilled semi deboned spatchcock with roasted vegetables

Misto di mare a modo nostro GF | 80pp | 150 for 2

Chargrilled local fresh seafood platter; King George whiting, SA Gulf prawns, calamari, Moreton Bay bug, and large scampi, served with a side of mixed leaf salad (*please allow up to 40 min. cooking time*)

SALSE: sauces for meats

Funghi e tartufo | 5

Local and imported mushrooms, truffle paste, brandy with a touch of cream

Al vino rosso | 5

Red wine jus

Pepe verde | 5

Green peppercorn sauce

Herb butter | 3

CONTORNI: sides

Insalata mista VN | 10

Mixed leaf salad, dressed with chardonnay vinegar and extra virgin olive oil

Insalata di arugula V GF | 12

Fresh rocket, pear, shaved parmesan, walnut, sea salt, lemon and extra virgin olive oil

Insalata Invernale V GF | 12

Winter salad, fennel, radicchio, witlof, orange and raspberry vinaigrette

Spinaci VN GF | 12

Spinach, garlic and olive oil

Patate al Rosamarino VN GF | 9

Sliced royal blue potatoes with rosemary, garlic and sea salt

BAMBINI: Kids

Penne or Spaghetti | 12

Napoletana (VN) or Bolognese sauce
(*gluten free available*)

Patatine fritte | 7

Hot chips

Cotoletta di pollo | 15

Chicken schnitzel and chips

Filetto di pesce | 18

Crumbed fish and chips

Pizza | 12

Cheese and tomato or ham and pineapple
(*gluten free available*)

SENZA GLUTINE: gluten free

Gluten free spaghetti, penne, gnocchi and breads available
(*Spaghetti and penne are also egg free*)

Please check with your waiter for other gluten free options on our menu

Charges for Gluten free pasta's, breads and pizza

Pasta \$2

Pizza \$3

Bread \$4

NB: Reservations of 10 or more on Friday and Saturday nights are required to order a minimum of 2 course