

antipasto

Pane all’Aglio garlic bread	5.5
Bruschetta roma tomato & basil	10
Olive Saltate warm sicilian olives	11
Patatine chips/shoe string	9
Insalata di Rucola rocket, pear & parmesan salad	14
Caprese tomato & buffalo mozzarella salad	17
Insalata Mediterranea mixed mediterranean salad	17
Prosciutto di Parma plate of parma ham with buffalo mozzarella, e.v.o.o. & oregano	25
Salamino Piccante Calabrese artisan style hot salami served with olive tapenade	12
Mortadella served with pistachio paste	10
Pancetta served with fig jam	10
Sydney Rock Oysters served with champagne vinaigrette	half 20 / doz 38
Gamberi all’Aglio e Olio prawns, sizzling in garlic e.v.o.o. & chilli	22
Calamari Fritti fresh calamari dusted in flour & shallow-fried	18
Padellata di Cozze local mussels tossed in e.v.o.o., garlic, tomato & parsley	19

pasta

Spaghettini al Ragu long thin pasta tossed with a thick full bodied bolognese sauce	27
Tortellini Boscaiola veal pockets cooked w flat pancetta, champignon mushrooms & peas finished in a rich creamy sauce	30
Fettuccine Marinara homemade ribbon pasta tossed in a thick tomato sugo w fresh local mussels, prawns, calamari, scallops & vongole	35
Lasagne della Casa homemade bolognese lasagne w béchamel, parmesan & mozzarella	27
Gnocchi Pomodoro e Basilico (v) homemade potato dumplings w fresh roma tomatoes, & basil, finished w a splash of italian e.v.o.o.	29
Penne alla Puttanesca tubular pasta, anchovies, capers, olives & tomato sugo	26
Risotto La Spiaggia (v) saffron scented arborio rice tossed w porcini mushrooms & asparagus finished w parmigiano reggiano	29

pizze

All’Aglio (v) garlic pizza bread - with cheese add 4	12
Al Rosmarino (v) rosemary tomato pizza bread	13
Margherita (v) tomato, buffalo mozzarella & basil	22
Romana tomato, mozzarella, anchovies, capers, olives & oregano	24
Porcini e Crudo tomato, mozzarella, porcini mushrooms & prosciutto	30
Capricciosa tomato, mozzarella, mushrooms, artichokes, ham & olives	28
Calabrese tomato, mozzarella, hot Italian salami & chilli	25
Diavola tomato, mozzarella, salami, capsicum, onion & olives	28
Golosona tomato, mozzarella, hot Italian salami, gorgonzola & mascarpone	29
Carnevale tomato, mozzarella, italian sausage, salami & ham	29
Prosciutto e Rucola tomato, mozzarella, prosciutto & rocket	29
La Vegana (v) tomato, eggplant, capsicum, olives, garlic oil, oregano, black seeds & basil	26
Ortolana (v) tomato, mozzarella, eggplant, zucchini, capsicum, mushrooms & rocket	28
Alpina (v) tomato, mozzarella, radicchio, walnuts & gorgonzola	25
Frutti di Mare tomato, fresh seafood, garlic & parsley	29
Cotto e Funghi tomato, mozzarella, ham & mushrooms	25
Calzone closed pizza filled w tomato, egg, pancetta & parmesan	28

secondi

Pesce del Giorno Grilled local Barramundi fillet	39
Pollo alla Saltimbocca thinly sliced breast of chicken, topped with prosciutto and sage, sauteed in white wine and butter	34
Anatra all’Arancia free-range roasted 1/2 duck, de-boned & drizzled w orange sauce	45
Scallopine alla Parmigiana veal medallions layered w eggplant, melted provolone cheese & napoletana	37
Cotoletta alla Milanese tenderised grain fed 220g veal cutlet, parmesan & w a hint of parsley	44
Filetto di Manzo prime grain-fed fillet of beef (250g) grilled to your liking w a choice of: - pure italian e.v.o.o. & sea salt - green peppercorn sauce - champignon mushroom sauce	48