



Prima Piatti - Entrées

Garlic Bread

Small loaf of bread filled with shaved parmesan cheese . \$10.90

Duo of Dips

Served with warmed Turkish bread \$12.90

Bruschetta

Toasted ciabatta bread, topped with basil pesto, diced tomato, Spanish onion, shaved parmesan & balsamic reduction. \$15.90

Ciabatta Bread with dipping oils

Toasted ciabatta bread, parmesan oil & extra virgin olive oil with balsamic reduction \$13.90

Antipasto (for 2)*

An assortment of marinated vegetables, cured meats, cheese & toasted ciabatta bread \$24.90

Zuppa del Giorno

Soup of the day served with warm Turkish bread \$11.90

Funghi Ripiene

Field mushroom, baked, filled with roast peppers, pancetta & fetta cheese \$19.90

Carpaccio

Thin sliced beef eye fillet, cured with lemon & extra virgin olive oil, topped with roquette, pine nuts & anchovies \$22.90

Arancini

Rice balls filled with chorizo, sun dried tomato & mozzarella, crumbed & fried served with a sweet pea pure \$19.90

Pollo Crepe

Chicken strips, pan fried in a sauce of caramelized onion, mushroom, cream & jus, wrapped in a savory crepe \$19.90

Calamari

Marinated calamari & chorizo sausage grilled served on a rice noodle salad, with garlic aioli \$20.90

Risotto

Risotto con Pollo e Funghi#

Herb chicken pieces, garlic, onion, mushrooms & bacon tossed through moist Arborio rice & stock . . . e\$22.90
finished with baby spinach leaves. m\$26.90

Risotto Salsicci#

Chorizo sausage, prawns, roast peppers, garlic & peas, tossed in moist Arborio rice & stock, topped e\$23.90
with spring onions. m\$27.90

Risotto Pescatore#

a selection of prawns, scallops, fish & mussels, garlic, white wine, Arborio rice, basil pesto e\$24.90
& stock topped with fresh herbs. m\$30.90

Pasta

Choose your pasta and your sauce:

LINGUINI, SPAGHETTI,
PENNE, HOME MADE GNOCCHI
OR GLUTEN FREE PASTA.

Putanesca*

Olives, capers, anchovies, garlic, chilli, spring onion, e\$18.90
& Napoli sauce, topped with shaved parmesan m\$22.90

Polpette

Hand made meat balls, caramelised onion, garlic, e\$19.90
herbs & Napoli sauce, topped with shaved parmesan . m\$23.90

Zucca*

Roasted pumpkin, Spanish onion, roasted peppers, peas, spinach, garlic & extra virgin olive oil & e\$19.90
basil pesto, topped with shaved parmesan m\$23.90

Pollo Avocado*

Herb chicken pieces, sun dried tomatoes, avocado, garlic, tossed in a creamy white wine sauce, e\$20.90
finished with baby spinach m\$24.90

Ragout*

Slow braised lamb, in a sauce of red wine, vegetables e\$20.90
& tomato, topped with shaved parmesan. m\$25.90

Amatriciana*

Salami, crispy bacon, onion, garlic, chilli & fire roasted peppers in a Napoli sauce, finished e\$19.90
with shaved parmesan m\$23.90

Carbonara*

Bacon, garlic, cream & white wine sauce, finished e\$19.90
with spring onion, egg & shaved parmesan m\$23.90

Marinara*

A selection of prawns, scallops, fish & mussels, garlic, white wine, & napoli sauce topped e\$24.90
with fresh herbs m\$30.90

Lasagna al Forno

Traditional beef lasagna served with a roquette & parmesan salad. m\$25.90

Gluten free (#) Can be done as Gluten free (*).

Secondo Piatti - Mains

Bistecca[#]

Porterhouse steak, grilled to your liking, served on layered potatoes, braised beans & cherry tomatoes, topped with roasted garlic red wine jus \$41.90

Pollo[#]

Chicken breast, pan fried in a creamy bacon, sundried tomato, garlic sauce, served on Moroccan potato wedges \$36.90

Vitello[#]

Veal medallions, egg & parmesan coated, grilled, layered with eggplant & napoli sauce served with roasted sweet potato . . \$37.90

Maiale[#]

Pork cutlet, grilled, served with Tuscan chat potatoes, topped with raspberry jus \$38.90

Pesce del Giorno

Unlucky catch of the day . . . market prices apply

Focaccia

Focaccia Antonio's – Extra virgin oil, pitted olives, anchovies and a dash of rosemary. \$14.90

Focaccia Garlic or Herb – with mozzarella cheese \$12.90

Focaccia Cheese 'n' Chive – Freshly sliced spring onion, mozzarella and drizzled with garlic oil \$13.90

Focaccia Bruschetta – garlic, mozzarella, diced tomatoes, spanish onion, basil, balsamic reduction & shaved parmesan \$17.90

Pizza

GOURMET PIZZAS - REGULAR SIZE ONLY - 6 SLICES

Calabrese – Napoli sauce, mozzarella, salami, roasted capsicum, onion, olives and chilli \$21.90

Frutti di Mare – Napoli sauce, mozzarella, fresh seafood and olive oil \$24.90

Napolitana – Napoli sauce, mozzarella, olives, anchovies, fresh herbs and a dash of garlic \$20.90

Antonio's Special – Napoli sauce, mozzarella, pancetta, black olives, Spanish onion, fresh spinach, fetta cheese and sprinkled with fresh herbs \$22.90

Roasted Pumpkin – Napoli sauce, mozzarella, roasted pumpkin, fresh spinach, fetta cheese, spring onion & roasted pine nuts \$21.90

Pontiac – Napoli sauce, mozzarella, pontiac potatoes, crispy bacon, fresh spring onion, sour cream and drizzled with sweet chilli sauce \$21.90

Italian Sausage – Napoli sauce, mozzarella, fennel infused sausage, caramelised onion, roasted capsicum and fetta cheese, finished with tomato relish. \$23.90

Capri – Napoli sauce, mozzarella, Virginian ham, bacon, button mushrooms and a dash of garlic, topped with freshly cut spring onions \$23.90

Pollo – Napoli sauce, mozzarella, Cajun chicken, Spanish onion, semi dried tomato pesto, crispy bacon, finished with spring onions and toasted sesame seeds. \$24.90

Gamberoni e' Chorizo – Napoli sauce, mozzarella cheese, chorizo sausage, prawns, spinach, Spanish onion, garlic & chilli, topped with roquette & balsamic reduction \$25.90

Capricciosa – Napoli sauce, mozzarella, virginian ham, mushroom, olives, and anchovies \$22.90

(Should there be any pizza not on this menu that you particularly like, please do not hesitate to ask your waiter.)

G.S.T. INCLUSIVE. ONE ACCOUNT PER TABLE.