

10%  
Discount  
for all  
take away

## Antipasti

### Assaggini

warm Italian bread served with  
olive oil and balsamic 2.20 per person  
Sicilian marinated white anchovy fillets  
with bread 7.50  
marinated Sicilian olives 7.00

### Bruschetta

fresh tomato & basil 12.00  
bruschetta of the day see blackboard

### Our famous thin pizza crust

with herby garlic oil and pecorino 9.00  
by the slice on display 14.50  
Wholemeal pizza crust with garlic and oil 9.00  
gluten free pizzas 4.00 extra

### Funghi Fritti

Shallow Fried Parmesan herbed crumbed field  
mushrooms with truffle aioli \$19.00

### Grigliato misto

mixed seafood grill  
daily selection of seafood with lemon,  
garlic, parsley and chilli (e) 26.90. (m) 39.90

### Trota

House cured ocean trout with  
orange fennel and pomegranate 22.00

### Burrata and bresaola to share

with salsa verde served with  
wholemeal pizza crust 24.00

### Calamari Fritti

lightly dusted and shallow fried calamari  
served on a bed of rocket with a  
house balsamic dressing 22.00

### Asparagus to share

prosciutto and fennel salad with  
tomato and reggiano 19.00

### Witlof to share

salad, pear, walnut and gorgonzola 19.00

### Caffe Rosso Caprese Salad to share

Summer tomatoes and watermelon salad  
with buffalo mozzarella, basil and vincotto 19.00

## House Specialty Pastas

Chef's Special Pasta of the Day see blackboard

Sicilian Lemon and Ricotta Gnocchi made fresh daily

with a burnt butter and sage sauce  
on wilted spinach 26.00

Fregola toasted pebble-shaped pasta with prawns,

bisque, chilli and peas. Amazing! 25.00

Paccheri Alla Matriciana crispy guanciale

(cured pork cheek), sauteed tomato fillets  
& chilli, topped with Italian pecorino -  
my all time favourite 22.00

Spaghetti allo scoglio medley of fresh seafood

with white wine, parsley, garlic & chilli in a light  
seafood sauce - simply outstanding 27.00

Pappardelle con Ragu Di Anatra hand made

egg ribbon pasta with our famous  
**DUCK** ragu infused with grappa and  
orange zest (our signature dish). 26.00

Pasta alla Norma named after Bellini's operatic

masterpiece Norma. Gigantic rigatoni with  
fried aubergine, tomato, basil, ricotta 22.00

Lasagna di Casa home made pasta with bolognese 22.00

Cannelloni fresh homemade pasta filled

with ricotta and spinach 22.00

## Risotto Del Giorno

Risotto of the Day

## Classics

Bolognese, Carbonara, Boscaiola, Napoli

all pastas served with handmade tagliatelle  
or giant rigatoni (E) 19.00 (M) 22.00

Caffe Rosso Gift Vouchers Available

## Secondi

All mains served with vegetables

Vitello al limone pan fried veal scaloppini with  
a beautiful tangy lemon jus 30.00

Braciolette Alla Messinese

thin strips of veal fillet rolled and stuffed with  
herby bread crumb with pecorino and parmigiano  
and provolane skewered and grilled served on  
wilted spinach (my favourite Italian dish growing  
up as a child) 36.00

Galletto (Spatchcock) Arrosto

Roast spatchcock served with  
mushrooms, rosemary and white wine  
on wilted spinach and potatoes 36.00

Acqua Pazza (crazy water) a selection of fresh seafood

with king prawns cooked in tomato, basil  
and white wine served with crusty bread  
(traditional **fish stew**) as antipasti 31.00  
as main meal 39.00

Pesce Del Giorno

Daily Fish Specials - see blackboard

Manzo

Chef's selection of black angus grass fed beef  
- ask your waiter

## Sides

Italian fries with aoli 9.00

Seasonal mixed greens 9.00

## Contorni

Super Food Salad

a super fresh combination, of avocado roasted  
beets mixed pulses and grains with tangy house  
lemon dressing 17.00

grilled organic chicken extra 6.50

house cured ocean trout extra 6.50

Mixed Green Salad 8.50

Rocket, Lemon and Parmigiano Reggiano Salad 9.50

## Weekly regional specials

Ask our staff for gluten free and vegetarian options

10% surcharge on Sundays and Public Holidays

Corkage \$3.00p.p.