

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 7.50
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 for two (my favourite cheese)

with oven roasted tomatoes, fresh basil,
olives served with wholemeal pizza crust 20.00

Calamari Fritti

lightly dusted and shallow fried calamari
served on a bed of rocket with a
house balsamic dressing 21.00

Asparagus to share

prosciutto and fennel salad with
tomato and reggiano 18.00

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 18.00

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! 24.90

Paccheri Alla Matriciana

crispy guanciale
(cured pork cheek), sauteed tomato fillets
& chilli, topped with Italian pecorino -
my all time favourite 21.90

Spaghetti allo scoglio

medley of fresh seafood
with white wine, parsley, garlic & chilli in a light
seafood sauce - simply outstanding 26.90

Pappardelle con Ragu Di Anatra

hand made
egg ribbon pasta with our famous
DUCK ragu infused with grappa and
orange zest (our signature dish). 24.90

Pasta alla Norma

named after Bellini's operatic
masterpiece Norma. Gigantic rigatoni with
fried aubergine, tomato, basil, ricotta 21.90

Lasagna di Casa

home made pasta with bolognese
served with salad 21.90

Cannelloni

fresh homemade pasta filled
with ricotta and spinach served with salad 21.90

Risotto Del Giorno

Risotto of the Day

Classics

Bolognese, Carbonara, Boscaiola, Napoli

all pastas served with handmade tagliatelle
or giant rigatoni (E) 18.90 (M) 21.90

Caffe Rosso Gift Vouchers Available

Secondi

All mains served with vegetables

Vitello al Limone pan fried veal scaloppini with
a beautiful tangy lemon jus 28.90

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) 34.00

Galletto (Spatchcock) Arrosto

Roast spatchcock served with
mushrooms, rosemary and white wine
on wilted spinach and potatoes 35.90

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.*