

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
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Grigliato misto

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

House cured ocean trout with orange fennel and pomegranate	22.00
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Burrata and bresaola to share

with salsa verde served with wholemeal pizza crust	24.00
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Calamari Fritti

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

prosciutto and fennel salad with tomato and reggiano	19.00
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Witlof to share

salad, pear, walnut and gorgonzola	19.00
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Caffe Rosso Caprese Salad to share

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

toasted pebble-shaped pasta with prawns, bisque, chilli and peas. Amazing!	25.00
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Paccheri Alla Matriciana

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

medley of fresh seafood with white wine, parsley, garlic & chilli in a light seafood sauce - simply outstanding	27.00
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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
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Pasta alla Norma

named after Bellini's operatic masterpiece Norma. Gigantic rigatoni with fried aubergine, tomato, basil, ricotta	22.00
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Lasagna di Casa

home made pasta with bolognese	22.00
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Cannelloni

fresh homemade pasta filled with ricotta and spinach	22.00
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Risotto Del Giorno

Risotto of the Day

Sides

Italian fries with aoli 9.00

Seasonal mixed greens 9.00

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
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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
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Galletto (Spatchcock) Arrosto

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

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.