

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 13.50
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
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) 28.00. (m) 39.90

Trota

House cured ocean trout with
orange fennel and pomegranate 22.00

Prosciutto e Stracciatella

aged prosciutto with creamy burrata
and shaved rock melon served with
garlic and herb pizza crust 23.00

Calamari Fritti

lightly dusted and shallow fried calamari
served on a bed of rocket with a
house balsamic dressing 23.00

Wagyu Bresaola

aged air dried beef with seasonal fruit,
mescaline, Gorgonzola and walnuts
served with ciabatta 19.50

Witlof to share

salad, pear, walnut and gorgonzola 19.00

Caffe Rosso Caprese Salad to share

Summer tomatoes salad with
buffalo mozzarella, basil and vincotto 19.00

House Specialty Pastas

Chef's Special Pasta of the Day see blackboard

Agnolotti Caccio e Pepe home made pasta pillows
filled with roast beef and served with
a sheep's milk cheese pepper sauce \$26.00

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

Ravioli Di Zuca home made ravioli filled with
Roasted pumpkin and guyree and topped
with a hazelnut, sage and burnt butter 25.00

Paccheri Alla Matriciana crispy guanciale
(cured pork cheek), sauteed tomato fillets
& chilli, topped with Italian pecorino -
my all time favourite 23.00

Spaghetti allo scoglio medley of fresh seafood
with white wine, parsley, garlic & chilli in a light
seafood sauce - simply outstanding 29.00

Pappardelle con Ragu Di Anatra hand made
egg ribbon pasta with our famous
DUCK ragu infused with grappa and
orange zest (our signature dish). 28.00

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

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 33.00

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

Cotoletta alla Milanese

breaded veal cutlet pan fried in
clarified butter served with Italian fries 37.00

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 32.00
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 17.50
grilled organic chicken extra 6.50
house cured ocean trout extra 6.50

Mixed Green Salad

8.50

Rocket, Lemon and Parmigiano Reggiano Salad

10.00

Tuscan Tuna Panzanella Salad

tuna, tomatoes, cucumbers, onions, basil
and capers with a red wine vinaigrette 19.00

Ask our staff for gluten free and vegetarian options

10% surcharge on Sundays and Public Holidays

Corkage \$3.00p.p.