



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

Tuscan Tuna Panzanella Salad

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

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 ghyree 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

Classics

Bolognese, Carbonara, Boscaiola, Napoli all pastas served with handmade tagliatelle or giant rigatoni (E) 19.50 (M) 22.50

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 39.00

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

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 17.50
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

Weekly regional specials

Ask our staff for gluten free and vegetarian options

10% surcharge on Sundays and Public Holidays

Corkage \$3.00p.p.

