

Antipasti to Share

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| Assaggini Sicilian marinated white anchovy fillets | |
| with bread | 8.50 |
| marinated Sicilian olives | 7.50 |
| Bruschetta (v) fresh tomato & basil | 14.50 |
| crushed pea, rocket, lemon & parmesan | 16.50 |
| Herby Garlic Pizza Crust (v) | 10.00 |
| Our famous thin pizza crust by the slice on display | 15.00 |
| gluten free pizzas | 3.50 extra |
| Stracciatella & Prosciutto (house speciality) | |
| creamy mozzarella with hazelnuts and salsa verde | |
| served with a garlic pizza crust | 26.50 |
| Stracciatella & Caponata (v) | |
| slow braised vegetables, creamy mozzarella | |
| with hazelnuts and salsa verde | |
| served with a garlic pizza crust | 26.50 |
| Funghi Fritti (v) shallow fried parmesan herbed | |
| crumbed field mushrooms with truffle aioli | 19.00 |
| Trota House cured ocean trout with | |
| orange fennel and pomegranate | 21.00 |
| Grigliato Misto a daily selection of mixed grilled | |
| seafood with lemon, garlic, parsley | |
| and chilli | (e) 28.00 (m) 42.00 |
| Calamari Fritti lightly dusted and shallow fried calamari | |
| served on a bed of rocket with a | |
| house balsamic dressing | (e) 24.00 (m) 33.00 |
| Gamberi split king tiger prawns lightly sautéed in | |
| lemon, garlic and chilli served with a | |
| fresh Italian salad | (e) 26.00 (m) 37.00 |
| Pane warm sourdough served with | |
| olive oil and balsamic glaze | 3.00 pp |

House Specialty Pastas

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| Pasta of the Day | see blackboard |
| Risotto of the Day | see blackboard |
| Agnolotti Di Manzo Giant homemade beef filled | |
| Ravioli with a pepper and pecorino cheese sauce | |
| (famous Roman cacio e Pepe) | 27.00 |
| Fregola toasted pebble-shaped pasta with prawns, | |
| bisque, chilli and peas. Amazing! | 26.00 |
| Ravioli Di Zucca (v) home made ravioli filled with | |
| roasted pumpkin and topped | |
| with hazelnut, sage and burnt butte | 26.50 |
| Paccheri Alla Matriciana crispy guanciale | |
| (cured pork cheek), sautéed tomato fillets | |
| & chilli, topped with Italian pecorino cheese - | |
| my all time favourite | 24.00 |
| Spaghetti allo scoglio medley of fresh seafood with | |
| white wine, parsley, garlic & chilli in a | |
| light seafood sauce - simply outstanding | 30.00 |
| Pappardelle con Ragu Di Anatra hand made egg | |
| ribbon pasta with our famous DUCK ragu | |
| (our signature dish) | 29.50 |
| Pasta alla Norma (v) named after Bellini's operatic | |
| masterpiece Norma. Gigantic rigatoni with | |
| fried aubergine , tomato, basil, ricotta | 23.00 |
| Tagliatelle con Sugo di Funghi Porcini mixed local | |
| mushrooms , pancetta, peas, chilli in a | |
| porcini broth (amazing flavours) | 30.00 |
| Lasagna di Casa home made pasta with bolognese sauce | 23.50 |
| Cannelloni (v) filled with ricotta and spinach | 23.00 |

Sides

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| Italian fries with aoli | 9.50 |
| Seasonal mixed greens with olive oil, lemon and garlic | 10.00 |
| Sicilian Caponata (v) | |
| slow braised grilled vegetables. | 17.00 |

Mains

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| Acqua Pazza (crazy water) a selection of fresh seafood | |
| with king prawns cooked in a light tomato, basil | |
| & chilli seafood broth served with crusty bread | |
| (traditional fish stew) | (e) 34.00 (m) 42.00 |
| Pesce Del Giorno Daily Fish Specials - see blackboard | |
| Vitello al Limone 2 tender fried veal medallions | |
| with a beautiful tangy lemon jus | 33.00 |
| add mixed mushrooms | 7.00 |
| add extra piece of veal | 7.00 |
| Cotoletta alla Milanese Parmesan herb crumbed veal | |
| backstrap served with Italian mixed salad | 37.00 |
| Salsiccia Italian lamb & rosemary sausage with Caponata | |
| (slow braised grilled vegetables) & sourdough | 29.00 |
| Manzo Chef's selection of angus grass fed beef | |
| - see blackboard | |
| Porchetta (roasted pork belly) with chilli, fennel, | |
| lemon zest & caramelised onion | 29.00 |

Salads to Share

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| Mixed Green Salad | 10.00 |
| add grilled halloumi | 5.00 |
| Rocket, Lemon, Pear and Parmigiano Salad | 12.00 |
| Witlof Salad , apple, walnut and gorgonzola | 19.00 |
| Buffalo Milk Mozzarella Salad served with summer | |
| tomatoes, basil, olives and oregano | 22.00 |
| Super Food Salad a combination of avocado, mixed pulses | |
| and grains with tangy apple cider dressing | 19.00 |
| add grilled organic chicken | extra 6.50 |
| add house cured ocean trout | extra 6.50 |

Ask our staff for gluten free options
(v) = Vegetarian

10% surcharge on Sundays and Public Holidays
Corkage \$3.00 pp (Thurs night only)

~ Caffè Rosso Gift Vouchers Available ~

