

LUNCH

Antipasti to Share

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

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 butter	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

Classics

Lasagna di Casa home made pasta with bolognese sauce	23.50
Cannelloni (v) filled with ricotta and spinach	23.00
Bolognese, Carbonara, Boscaiola, Napoli or Basil Pesto	
spaghetti, tagliatelle or giant rigatoni	(E) 21.00 (M) 24.50

Mains

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 beef - see blackboard	
Porchetta (roasted pork belly) with chilli, fennel,	
lemon zest & caramelised onion	29.00

Sides

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

Salads to Share

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 ~

