



Antipasti (Appetizer)

Antipasto Italiano (Italian Appetizer) - \$16 (2pp)

Mixed Plate of Salami, Prosciutto, Bocconcini Mozzarella, Parmesan Cheese, & Olives.

Bruschetta Pomodoro - \$4 (1 pc) - \$6 (2 pc)

Grilled Ciabatta Bread Topped with chopped Italian Plum Tomatoes, Olive Oil, Garlic & Fresh Basil

Cozze Alla Marinara (Marinara Mussels) - \$15

Fresh Mussels Sautéed with Garlic, White Wine, Chili Flakes and Tomato Sauce, Served with Crostini.

Salmone Marinato (Marinated Salmon) - \$13

Fresh Atlantic salmon Marinated with Olive Oil, and Aged White Wine Vinegar and Fresh Lime Sauce, Served on a Bed of Organic Mixed Green Lettuce and Red Onion Rings

Calamari Alla Puttanesca - \$15

Pan seared Calamari with Olives, Capers, Anchovies, Chili Flakes and Tomato Sauce

Gamberi e Zucchini - \$15

Pan Seared Tiger Prawns, Zucchini Julienne, Garlic, Chili Flakes & Thyme.

Insalata (Salad)

Insalata Caprese - \$12

Bocconcini Cheese, Fresh Tomato and Basil with Olive Oil Balsamic Dressing

Insalata Verde - \$10

Organic Mixed Green Lettuce with Olive Oil & Balsamic Vinegar Dressing

Insalata Cesare - \$10

Romaine Lettuce, Croutons Dressed with Homemade Cesar Dressing & Parmesan cheese

Add prawns - \$5

Add chicken - \$4

Zuppa (Soup)

Minestrone della Mamma - \$7

Fresh Italian Vegetable Soup



Gnocchi Specialties

Our Special of the House, Home-Made Potato Dumplings in the colors, White, Green & Red!

Gnocchi Pomodoro e Basilco - \$16
Trio of Dumplings with Fresh Tomato and Basil Sauce

Gnocchi al Limone - \$17
Trio of Dumplings with Grated Lemon Peel, Parmesan Cheese and Saffron Cream Sauce

Gnocchi Quattro Formaggi - \$17
Trio of Dumplings with Four-Cheese Cream Sauce (*Gorgonzola, Parmigiano, Mozzarella and Provolone cheese*).

Pasta

Garganelli (*Square Noodle into a Tubular Shape*) - \$17
Prawns Sautéed with Zucchini in Creamy Saffron Sauce.

Spaghetti alla Carbonara - \$15
Hot Pasta Tossed with Eggs, Parmesan Cheese, Italian Bacon and Pepper Forming a Creamy Carbonara Sauce that Coats the Spaghetti.

Spaghetti all'Amatriciana - \$16
Pasta Sautéed with Italian Bacon, Onions, White Wine, Fresh Tomato Sauce, Chilli Flakes & Grated Pecorino Romano Cheese.

Spaghetti Aglio Olio e Peperoncino - \$13
Spaghetti with Garlic, Olive Oil, Basil & Chili Flakes.

Linguine alle Vongole (*Fresh Clams Linguine*) - \$17
Fresh Clams in Olive Oil, Garlic, Basil & White Wine Sauce.

Linguine alla Pescatora (*Seafood Linguine*) - \$19
Prawns, Clams, Mussels and Calamari in Olive Oil, Garlic, Basil, Chili Flakes & Fresh Tomato Sauce.

Penne all'Arrabbiata - \$15
Olive Oil, Garlic, Basil, Chilli Flakes & Fresh Tomato Sauce.

Penne alla Sorrentina - \$16
Olive Oil, Garlic, Basil, Fresh Tomato Sauce & Fresh Mozzarella Cheese.

Penne alla Vodka - \$17
Olive Oil, shallot onion, Chili Flakes, Italian Bacon, Vodka, Tomatoes, Cream Sauce, Basil & Freshly Grated Pecorino Romano Cheese.

Penne al Salmone Affumicato e Vodka - \$17
Delicious Pasta with Sliced Smoked Salmon in a Vodka - Tomatoes - Cream Sauce & Walnuts.

Rice Specialties

Risotto ai Frutti di Mare (*seafood risotto*) - \$19
Arborio Rice with fresh Clams, Mussels Calamari, Prawns & Seafood Sauce

Risotto al Gorgonzola - \$17
Arborio Rice with Gorgonzola Cheese Sauce

Risotto alla Milanese - \$18
Arborio Rice with Saffron Sauce



Pollo (Chicken)

Pollo Parmigiana - \$20

Fried Crumbed Breast of Chicken Topped with Basil and Tomato Sauce & Baked with Fresh Mozzarella Cheese served with Sautéed Potatoes

Pollo Funghi, Olive - \$20

Breast of Chicken Sautéed with Mushrooms, White Wine, Fresh Tomatoes, Basil & Olive served with Sautéed Potatoes.

Vitello (Veal)

Vitello Al Marsala - \$24

Veal Scaloppini Sautéed with Mushrooms in Marsala Wine Sauce Served with Fresh Sautéed Vegetables

Scaloppini Pizzaiola - \$24

Veal Scaloppini, Garlic, Oregano, Cappers, Olives in a Spicy Tomato Sauce Served with Fresh Sautéed Vegetables

Pesce (Fish)

Salmone al Pepe Verde e Vodka - \$22

Salmon with Green Peppercorn, Vodka, Butter & Whipping Cream served with Fresh Sautéed Vegetables

Zuppa di Pesce Mediterranea - \$25

Salmon, Prawns, Clams, Mussels & Calamari, Olive Oil, Garlic, Basil, White Wine & Fresh Tomato Sauce Served with Crostini.

Desserts

Canoli Massimo (large) - \$4.99

Canoli Picolo (small) - \$3.99

Cheese Cake - \$4.99

Chocolate Ganache - \$4.99

Chocolate & Walnut Pie - \$4.99

Tiramisu - \$4.99

Apple Tart - \$2.99

Chefs treat of the week - \$5.99

Coffee

Espresso (single) – \$1.65 (double) – \$2

Cappuccino - \$3.25

Cafe Late – \$3.50

Chai Late – \$3.65

Mocha - \$4.00

Tiramisu - \$4.99

Filtered Coffee - \$1.85

Tea - \$1.75