

FRIDAY

LUNCH MENU

(Available from 11.30am-2.30pm)

ANTIPASTI (Entrée):

ARANCINI - (V) (4) tomato, pea and mozzarella with a picante sauce	14
BRUSCHETTA – (V) (3) tomato, red onion, garlic, basil and EVOO on toasted bread	12.5
CALAMARI - Fried calamari with Szechuan pepper and aioli	16
GAMBERONI - tempura W.A. prawns (4), aioli, lemon and Szechuan pepper	18.9
GARLIC BREAD - 4 pieces	6.9
PANE FRESCO - 4 pieces with EVOO & Balsamic	6.9

PASTE E SECONDI:

GNOCCHI SORRENTO (V) Homemade potato gnocchi, tomato sauce, basil, mozzarella and baked in the oven	22.5
SPAGHETTI ALLA BOLOGNESE Traditional slow cooked beef ragu, with spaghetti and grana Padano cheese	19.9
SPAGHETTI CARBONARA bacon, cream, egg sauce, parmesan	19.9
FETTUCINE AL GRANCHIO Sautéed crab meat, onion, garlic, chilli, with fettucine in a tomato sauce	27
CAESAR SALAD - baby cos, croutons, crispy prosciutto, anchovies, boiled egg, Caesar dressing and shaved Parmesan	17.5
add marinated CHICKEN BREAST	+6.5
PARMY - classic chicken parmigiana served with Italian coleslaw and fries	23.9
CALAMARI ALLA ROMANA - fried tender local calamari, coleslaw, aioli and fries	26
CHILLI MUSSELS - bowl of fresh mussels with chilli, garlic and tomato sauce served with fresh bread	23
PASTA CAN BE MADE GLUTEN FREE	+3.5
(Ask our staff for the available selections)	

SPAGHETTI ALLA MARINARA 29

Sautéed WA prawns, crab meat, fresh mussels and calamari in olive oil garlic and chilli in a tomato

BISTECCA ALLA GRIGLIA M/P

Chargrilled steak of the day with coleslaw, fries and creamy garlic sauce

PESCE DEL GIORNO M/P

Grilled fresh W.A. fish of the day served with salad and roasted potato

SPAGHETTI AGLIO OLIO (V) 16.9

Spaghetti tossed through EVOO, garlic&chilli with cheese

PENNE ARRABBIATA (V) 16.9

Penne tossed through spicy tomato sauce & black olives
ADD CACCIATORE SAUSAGES +5

DRINKS SPECIAL: (Lunch Only)

(The full Drink list and wine list is still available)

APEROL SPRITZ Cocktail 9.9

ITALIAN PROSECCO Glass 7.5 Bottle 36

ALL BEERS ON TAP Schooner 7 Pint 9

HOUSE RED OR WHITE WINE Glass 7.5

WINE OF THE MONTH (Red or White) Bottle 35

CONTORNI (Sides):

VERDURE MISTE - Mixed vegetables of the day with extra virgin olive oil	9.9
PATATINE FRITTE - Chips served with aioli	8
INSALATA MEDITERRANEA – Baby cos, tomato, Olives, cucumber with a balsamic and EVOO dressing	12.9
ADD GRILLED CHICKEN BREAST	+7

**The Friday Lunch Menu cannot be used in conjunction with any other discount offer

**The current Friday lunch menu is valid until 31-10-2021 and is updated monthly

GOLD PLATE AWARD WINNER 2018, 2019 PIZZA:

All Pizzas have mozzarella cheese and Mutti Tomato sauce base

MARGHERITA(V) Fior di latte, Basil, Extra virgin olive oil	16
BOMBA Ham, pepperoni, mushroom, olives, capsicum	22
CAPRICCIOSA Ham, mushroom, olives and artichokes	19.9
TROPICALE Virginia Leg Ham and pineapple	19
VEGETARIANA Mushroom, olives, artichokes, friarielli (greens)	19.9
PEPPERONI Tomato sauce, mozzarella and pepperoni	18.5
GLUTEN FREE PIZZA BASE AVAILABLE	+4.5
PIZZA EXTRA TOPPING:	
Additional Vegetables	+1.5
Additional Meat	+2.5
Additional San Daniele Prosciutto	+6
Additional Buffalo Mozzarella	+8

DOLCI (Dessert):

TIRAMISU Layers of coffee-soaked sponge fingers with mascarpone and cocoa	11
PANNACOTTA Homemade vanilla pannacotta served with berry sauce	10
CREME BRULEE Homemade Classic vanilla crème brulee served with fresh strawberry	10
GELATO Delicious ice-cream served on chocolate soil. See our board for available flavors.	4.5 per scoop

***Credit Card Payment (VISA-MASTERCARD) will occur in 0.78% surcharge. AMEX1.76%