

Wines by the glass 150ml/250ml

SPARKLING

<u>Moscato</u>	Petraringa, McLaren Vale SA	8 / 13
<u>Prosecco</u>	Pink Rose DOC, Italy	9
,	Bandini DOC, Italy	9

WHITE WINE

<u>Pinot Grigio</u>	Babo, Friuli Italy	8 / 13
<u>Riesling</u>	Skillogalee, Clare Valley SA	9 / 15
<u>Pinot Gris</u>	Longhop Adelaide Hills SA	8 / 13
<u>Fiano</u>	Sew & Sew Adelaide Hills McLaren	8 / 13
<u>Sauvignon/ Sem</u>	Golden Child, Adelaide Hills	8 / 13

ROSE WINE

Grenache Alternative series from Haselgrove	8 / 13
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RED WINE

<u>Pinot Noir</u>	K1 Adelaide Hills SA	9 / 15
<u>Tempranillo</u>	Tim Gramps, Clare Valley	8 / 13
<u>Sangiovese</u>	Coriole, McLaren Vale SA	9 / 15
<u>Grenache</u>	Matador Barossa SA	9 / 15
<u>Montepulciano</u>	S.C Pannell, McLaren Vale SA	9 / 15
<u>GSM</u>	Kalleske, Clarry,s Barossa SA	8 / 13
<u>Shiraz</u>	Mothers Milk First Drop, Barossa SA	9 / 15

BEERS

Peroni Red	9
Moretti	8
Castello	8
Nastro Azzuro	9
Ichnusa	9
Peroni Leggera 3.5%	7
Peroni Libera 0%	6
Menebrea	9
Birra Messina	9
Theresianer Antica Pilsner	9
Hills Apple Cider	9

Selected Spirits 30ml / 60ml

WHISKEYS

12 YR Chivas Regal, Scotland 40	9	15
Johnnie Walker Black, Scotland 40%		
10 YR Glenmorangie, Scotland 40%		
Jameson, Ireland 40%		
Jim Beam, USA 37%		
Gentleman Jack Daniels USA 40%		
Wild Turkey U.S.A 43.4%		
Canadian Club Canada 37.5%		

GIN

Tanqueray, England 40%	9	15
Prohibition Gin Original 42%	10	17
23rd Street Dist. Navy Strength 57.7%	12	n/a
Juniper Freak by Never Never 58%	12	n/a
78degree Sunset Gin Adelaide Hills Distillery	12	n/a

APERTIFS

Aperol, Italy 11%
Campari, Italy 25%
Cinzano Rosso/Bianca, Italy 14.4%
Noilly Prat Extra Dry 18%

RUM

Captain Morgan, Caribbean 35%	8	14
Sailor Jerry, Caribbean 40%	9	15
Bundaberg, Australia 37%	8	14
Havana Club, Cuba 40%	9	15
Cachaca Pura, 38% Brazil		

VODKA

Ketel One Holland 37.5%	9	15
Absolut, Sweden 40		
Absolut Citron, Sweden 40%		
Grey Goose, France 40%	10	16

TEQUILA

Herradura, Mexico 40%	9	15
Patron XO Coffee 35%		

FAVOURITES

Amaretto Di Saronno 20%, Pimms 25%, Kahlua 20%, Strega 40%, Ouzo 38%, Frangelico 20%, Baileys Irish Cream 17%, Sambuca Molinari 40%, Grappa 40%, Limoncino 25%
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AMARO

Amaro Del Capo	Cynar	9	15
Amaro Montenegro	Punt E Mes		
Averna	Fernet Branca		
Rammazotti,	Branca Menta		

COCKTAILS

Aperol Spritz

Aperol ,Prosecco & Soda	12
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Negroni

Campari, Gin, Rosso	17
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Pompelmo Spritz

Gin, Aperol, Sparkling Grapefruit & lime	15
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Granita

Sorbet, Vodka & Pear Liqueur	15
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Sgroppino

Vodka, Lemon Sorbet & Prosecco	15
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Rose Shaker

Gin, Rose wine, strawberry, lime	15
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Nonnos Ice Tea

Rosso, orange bitters & ginger ale	12
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Espresso Martini

Espresso, Vodka and Kahlua	15
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Peranoco

Vodka, Frangelico, lemon juice, organic pear juice	15
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NON ALCOHOLIC BEVERAGES

Lemon Lime Bitters / Soda	5
Sunset Melograno	8
Strawberry, lime, fresh mint, sparkling pomegranate drink	
Virgin MoJito	9
Mint, sugar, dry ginger or soda	

SOFT DRINKS

Coke, Coke No Sugar, Fanta, Sprite, Lift, Soda	4.5
Chinotto, Aranciatta Rossa, Melograno e Orancia, Pompelmo, Lemon IceTea	4.5

ORGANIC JUICE

Orange, Apple, Pineapple, Pear	5
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WATERS

330 ml Sparkling	4
San Pellegrino 750 ml Sparkling	9
San Pellegrino 750 ml	8

Antipasto

Mix Plate of Antipasto	17
Marinated Olives (DF) (V)	7
Prosciutto San Daniele (DF)	12
Salamino Piccante (DF)	9
Verdure Sottolio (DF) (V)	6
Provolone Piccante (V)	8
Fried Sausage Meat Bread (DF)	7
Whitebait Fritters (DF)	8
WITH HOUSE MADE CIABATTA BREAD AND OLIVE OIL (GF) BREAD AVAILABLE	



Share & Feed Me Options

DINNER FESTA 2 COURSE ANTI & PASTA	37PP
FESTA GRANDE 3 COURSES CON CARNE	55PP
LUNCH SPECIAL 2 COURSE ANTI & PASTA	32PP

TELL US HOW YOU LIKE TO PARTY FULL SHARE
HALF SHARE BOTH AVAILABLE

OUR FESTAS INCLUDES OUR ANTIPASTO ITEMS FRESH
MADE CIABATTA BREAD & PASTAS.

MEATS COURSE INCLUDES SIDE DISHES

Fresh Pasta

Tortellini di Vitello e Brodo con Polpette	20
CHICKEN BROTH, VEGETABLES AND CHICKEN MEATBALLS	
Gnocchi con Pomodoro	23
TOMATO, GARLIC, BASIL PASSATA (GFS) (DF) (V)	
Fettuccine Nero al Granchio in Bianco	35
SQUID INK PASTA, CRAB MEAT, CHERRY TOMATOES, BASIL, GARLIC & CHILLI (GFS)	
Tagliatelle con Panna, Funghi, Prosciutto Cotto	23
HAM, MUSHROOMS & CREAM (GFS)	
Fettuccine alla Bolognese	24
VEAL, PORK. TOMATO RAGU (GFS) (DF)	
Fettuccine Verde alla Putanesca	24
OLIVES, CAPERS, ANCHOVIES, TOMATO, CHILLI, & GARLIC (GFS)	
Agnolotti con Zucca e Ricotta	25
PUMPKIN RICOTTA PARCELS WITH A PINENUTS & SAGE BUTTER (V)	
Tagliatelle con Salsicce in Bianco	24
HOME MADE PORK SAUSAGE, BASIL & CHILLI (GFS) (DF)	
Lasagne di Casa	26
PORK, VEAL, EGGS, MUSHROOMS AND BESCHAMEL	
Papardelle con Maiale alla Toscana	25
BRAISED BERKSHIRE PORK AND BLACK OLIVES (GFS) (DF)	

Dry Pasta

Penne Alla Parmigiana	23
EGGPLANT, TOMATO AND PARMESAN CHEESE (V)	
Spaghetti Chitarra alla Carbonara	23
PANCETTA, EGGS, PERCORINO CHEESE & BLACK PEPPER (GFS)	
Linguine Tutto Mare	32
PRAWNS, CRABMEAT, CALAMARI, MUSSELS, COCKLES (GFS) (DF)	
Rigatoni con Polpette	26
VEAL AND PORK MEATBALLS BRAISED IN TOMATO SUGO	

Meat Dishes

Veal Scaloppine alla Saltimbocca	29
VEAL AND PROSCIUTTO PAN FRIED ROSEMARY FRIED POTATOES AND GREEN SALAD	
Cotoletta alla Milanese	29
CRUMBED PORK LOIN, GREEN SALAD AND POTATO CROQUET	

Sides Dishes

GREEN SALAD OLIVE OIL WHITE BALSAMIC (GFS) (DF) (V)	8
SICILIAN ORANGE SALAD RED ONION CHILLI & BASIL (GFS) (DF) (V)	10
CRISP FRIED POTATOES ROSEMARY AND GARLIC (DF) (V)	8

(GFS) DENOTES GLUTEN FREE SAUCE PLEASE ADD (GF) PASTA OF YOUR CHOICE
(DF) CAN BE DAIRY FREE PLEASE TELL YOUR SERVER, (V) VEGETARIAN
PLEASE ASK US ABOUT VEGAN ALTERNATIVES