

Antipasti

Melanzane alla Parmigiana  \$18.90

*Baked Eggplant layered with Tomato Sauce,
Parmigiano Reggiano and Mozzarella Cheese.*

Testaroli al Pesto  \$18.90

*North Tuscany Eggless Pancake rolled with Pesto Sauce.
A great start of a meal. Yummy!!*

Calamari fritti \$19.90

Cecina con Baccala mantecato \$23.90

*Chick Peas Pancake, whipped salt cod, parsley and garlic.
My favourite.*

Tagliere di Salumi \$25.90

Platter of 3 Italian cold cuts, Green Olives, Parmesan cheese.

Tonno del Chianti \$19.90

*Tuscan traditional dish, Marinated pork neck, herbs and olive oil.
Must try!!*

Carpaccio di Pesce Spada Affumicato \$24.90

*Carpaccio of Smoked sword fish, fresh Italian Tomatoes,
Rocket salad, Parsley, Garlic, Oil and Lemon.*



Trippa alla Fiorentina \$19.90

Stew veal tripe, tomato sauce, beans, rosemary and Parmesan cheese.

Insalate

- Insalata di Verdure alla Griglia*  \$18.90
*Grilled Zucchini, Eggplant, Italian Tomatoes,
Long sweet Shallot and Baby Capsicum.*
- Insalata di calamari tiepida* \$19.90
*Grilled Fresh Squid, Black Olives, Red Radish,
Capsicum Pesto and Rocket Salad*
- Rucola, Parmigiano e Pomodori Secchi*  \$17.90
*Rocket Salad, Parmigiano Reggiano and Semi Dry Tomatoes
with Extra Virgin Olive Oil and Balsamico dressing.*
- Insalata di Finocchi e Anatra* \$20.90
*Thinly Sliced Fresh fennel, Orange Wedges, Duck Breast
and Marinated Anchovies.*
- Insalata di pomodori*  \$17.90
*Fresh Italian Tomato, Celery, Basil Leaves and
Extra Virgin Olive Oil.*

Le Zuppe

- Pappa al Pomodoro*  \$14.90
*Traditional Tuscan thick Tomato Soup with Croutons.
We love it!*
- Zuppetta di Vongole* \$26.90
Saute clams, white wine, fresh tomato, basil and garlic.
- La Carabaccia*  \$15.90
Tuscan Onion Soup, Toasted Bread, Parmesan Cheese.

10% Service Charge & Prevailing Government Charges not Included