

## **Breads/Starters**

<b>Bruschetta del Ponte</b>	5.5
Roasted Italian bread w diced tomato, prosciutto, bocconcini cheese	
<b>Ciabatta al formaggio di capra e peperoni arrostiti</b>	4.5
Grilled ciabatta bread w goat cheese, & roasted capsicum	
<b>Pane all'aglio</b> - Grilled Italian bread, butter, fresh garlic & parsley	3.5
<b>Focaccia con pate` di olive e pomodori secchi</b>	4.5
Grilled focaccia bread w olive pate & semi-sun dried tomatoes	
<b>Piatto misto</b> - Mixed bread plate	9
<b>Olive Miste</b>	12
Assorted pitted olives marinated w roasted Italian bread	

## **Appertisers**

### **Ostriche/Oysters**

-Natural	6 oysters or 9 oysters	14/20
-Garnished w champagne lemon sorbet & salmon caviar	6 oysters or 9 oysters	18/24

### **Carpaccio di manzo**

Thinly sliced raw beef w shaved parmesan, rocket & aged balsamic

16

### **Calamari fritti**

Deep fried calamari tossed in chilli, parsley, garlic & sea salt

18

### **Capesante gratinate con salsa di soia**

Scallops gratinate w rice vermicelli, vegetable julienne & soy sauce

18

### **Fiori di zucca ripieni**

Deep fried zucchini flowers stuffed w goat cheese served on a tomato coulis

18

### **Affettato di prosciutto e parmigiano**

Aged prosciutto & Reggiano Parmesan cheese

18

## **Entrées**

<b>Gnocchi con ragu` di vitello</b>	22
Home made potato gnocchi laced w hand cut baby veal & tomato ragout	
<b>Pappardelle con aragostine e capesante</b>	24
Hand made pappardelle w Morton Bay Bug meat, scallops, cherry tomatoes & olive oil	
<b>Risotto con funghi e pasta di tartufo nero</b>	28
Arborio rice w wild mushrooms & black truffle paste	
<b>Spaghetti con scampi al cartoccio</b>	34
Spaghetti w fresh scampi, cherry tomatoes, garlic, olive oil, fresh basil baked in foil	
<b>Tortelli d'anatra con burro e salvia</b>	22
Hand made tortelli filled with free-range duck simmered in butter & sage w shaved parmesan	
<b>Taglioline con polpa di granchio e asparagi</b>	24
Hand-made taglioline w blue swimmer crab meat, asparagus, cherry tomatoes, olive oil & a hint of chilli	

NOTE - Main course upsize available (pasta/risotto only)

## **Sides**

<b>Spinaci in padella</b>	14
Pan-fried baby spinach tossed w garlic & olive oil	
<b>Insalata di rucola e parmiggiano</b>	14
Roquette salad w balsamic vinegar & shaved parmesan	
<b>Verdure di stagione</b>	12
Sautéed seasonal vegetables w olive oil & fresh herbs	
<b>Puree di patate - Home made mash potato</b>	12
<b>Insalata mista</b>	12
Mescaline salad w cucumbers & tomatoes dressed in chefs' own vinaigrette	

## Main Course

<b>Petto d'anatra con bok choy e pere caramelizzate</b>	34
Succulent free range duck breast 'Muscovy', roasted w bok choy & caramelised pear	
<b>Pollo alla griglia</b>	28
Grilled organic chicken breast w wild mushrooms, potato mash & port jus	
<b>Filetto di barramundi in crosta di erbe aromatiche</b>	30
Grilled herb crusted barramundi fillet w sautéed spinach, wasabi & soy mayonnaise	
<b>Filetto di manzo affogato al barolo, tortino di patate e puré di spinaci</b>	32
Poached grain-fed beef tenderloin, potato pancake, baby spinach & Barolo wine jus	
<b>Costata di manzo ai ferri con patate al forno (400gr)</b>	36
Grilled RIB EYE, grain fed 150 days, aged 30 days w marinated oven baked potatoes	
<b>Grigliata di crostacei</b>	38
Grilled scampi & king prawns marinated in salmoriglio w potato & zucchini frittelli	
<b>Costolette d'agnello arrosto</b>	36
Roasted Lamb Rack 'Amelia Park' w oven dried tomatoes & capsicum tart	
<b>Trota salmonata farcita con pancetta e insalata di ceci</b>	34
Roasted ocean trout stuffed w pine nuts & sage wrapped w toasted pancetta, chickpea salad w an olive & baby caper dressing	
<b>Bistecca Fiorentina (Med-Rare 950 gr. 30-40 mins cooking time)</b>	52
Grilled grain fed T-bone "Fiorentina Cut" w baked vegetables & chef's sauces	

10% SERVICE SURCHARGE APP. ON WEEKENDS & PUBLIC HOLIDAYS

Credit Card Surcharge - 2.98% AMEX & Diners Club / 1.45% all other CC.

Management reserves the right to refuse entry/service