

Antipasto

Antipasto all'Italiana \$24.50 (for 2 person)

A selection of the finest Italian cold meats, salami, prosciutto, olives, cheese and marinated vegetables

Focaccia & Pizza

The original bread of the Royal Court of Naples freshly baked at tiramisu restaurant.

Your choice

All'aglio: Extra virgin oil, garlic, rosemary & oregano \$14.50

Focaccia al prosciutto: Garlic, oregano topped with the finest prosciutto \$18.50

Pizza margherita: Garlic, tomato, mozzarella cheese, fresh basil, oregano.\$16.50

Salami~ hot salami,chilli, olives, tomato e mozzarella cheese

Bruschetta ; Toasted Italian bread topped with diced tomato, garlic, oregano, fresh basil and extra virgin olive oil

Please note

Only one account per table

Corkage \$3 per head

Please pay your account at the table

Public holiday 15% surcharge

Classic Italian Aspiration

All pasta and sauces are homemade using traditional Italian recipes.

Penne \$22.50

Genovese: chicken, pesto, mushroom, spinach, tomato, cream

Salmon: smoked salmon, spinach in a light creamy tomato sauce

Prosciutto & Funghi ; crispy bacon, mushroom, parmesan cheese

Fettuccine \$19.50

Carbonara ; creamy egg sauce with bacon , parmesan cheese and parsley

Boscaiola ; tomato, cream, mushroom , shallots and fresh spinach

Bolognese: A traditional Italian meat sauce

Fusilli \$22.50

Puttanesca: tomato sauce flavored with anchovies, olives, caper chilli

Matriciana : bacon, onion, basil, parmesan cheese, tomato sauce

Alla Sorrentina: tomato, olives, tuna, basil garlic

Ravioli :\$24.50

Napoletana: Classic Italian sauce tomato, garlic and fresh basil

Salvia & Mascarpone : Mascarpone cheese, sage, and parmesan

Funghi: Creamy mushroom sauce

Orecchiette ;\$26.50

San Marco : Prawns ,chilli ,garlic, fresh tomato and rocket salad

Siciliana: tomato sauce, meatballs, eggplant, fresh basil

Limone : pan fried eye fillet, tomato, garlic, rocket in a lemon sauce

Seafood Specialties

\$27.50

Grilled Barramundi

premium grilled barramundi served with seasonal vegetables

Gnocchi alla Polpa di Granchio e Gamberetti

home-made gnocchi with sand crab, prawns in a light creamy tomato sauce

Linguini alla Marinara

the finest the sea has to offer: mussels, prawns, barramundi , baby calamari and in a fresh tomato, garlic and parsley sauce

Fettuccine Gamberi e Pistacchio

winning Sicilian recipe: pan fried garlic prawns with fresh tomatoes, spinach, pistachio pesto and a touch of cream

Lingnini gamberi & baramundi

Simple is the best: garlic, chilly, extra virgin olive oil, prawns, barramundi, fresh tomato and rocket

Meat Specialties \$27.50

All meals served with seasonal vegetables

Polla alla Griglia

Sliced chicken breast grilled with sicilian dressing and extra virgin olive oil, oregano, crushed garlic rosemary with a touch of balsamic vinegar.

Involtini alla Palermitana

A delicious Sicilian recipe, Finely sliced crumbed veal rolled with prosciutto, sage and mozzarella cheese.

Agnello

Grilled premium lamb cutlets marinated in olive oil, garlic, rosemary and oregano.

Scaloppine di vitello

Your choice of sauce

Ai funghi: A classic creamy mushroom sauce.

Alla cacciatora: Pan cooked with mushrooms, black olives, ham, and spinach in a tomato sauce.

All'aceto balsamico: Pan fried with garlic, rosemary, peppercorns and balsamic vinegar

Al limone: Pan cooked in a lemon sauce, parsley and herbs

Alla parmigiana: Topped with tomato, prosciutto and mozzarella cheese and oven baked

MANGIARE ALL" ITALIANA

Eat well!! Eat Italian style

SET MENU N1 : \$ 43.00 PER PERSON

ALL IN THE CENTRE OF THE TABLES

STARTER

FOCACCIA ALL"AGLIO

Extra virgin oil, garlic, rosemary & oregano

ANTIPASTO

A selection of the finest Italian cold meats, salami, prosciutto, cheese and marinated vegetables

PASTA

Fusilli prosciutto & funghi ; ham , mushroom, parmesan cheese

Penne Genovese: chicken, pesto, mushroom, spinach, tomato, cream

Ravioli napoletana: classic Italian sauce tomato, garlic and fresh basil

DESSERT

TIRAMISU CLASSICO OR PANNA COTTA

SET MENU N2 : \$ 49.00 PER PERSON

START

FOCACCIA ALL"AGLIO

Extra virgin oil, garlic, rosemary & oregano

ANTIPASTO

A selection of the finest Italian cold meats, salami, prosciutto, cheese and marinated vegetables

PASTA

Penne prosciutto & funghi ; ham, mushroom, parmesan cheese

MAIN

Scaloppine : you choose

DESSERT

TIRAMISU CLASSICO OR PANNA COTTA