



ENTREES & STARTERS

Herb & Garlic Bread

\$ 5.00

Bruschetta Semplice

\$11.00

Toasted Evviva bread topped with diced vine ripened tomato, fresh basil, Spanish onion in extra virgin olive oil & balsamic reduction. (Feta: Extra \$2.50)

Salt & Pepper Calamari

\$14.00

Calamari rings coated in seasoned flour, flash fried and served with fresh lemon and aioli.

Arancini

\$14.00

Golden oranges of Arborio rice encased in a herb & parmesan breadcrumb, filled with tomato, beef, pecorino and mozzarella cheese filling, served with a zesty tomato and basil sugo.

Polpette Siciliani (Sicilian Style Meatballs)

\$14.00

Our homemade pork and veal meatballs in a rich tomato and basil sauce, served with crispy bread.

PIZZA

Margherita

\$11.00

Tomato, mozzarella, oregano

BBQ Chicken

\$14.00

Tomato, chicken, bacon, pineapple, cheese, BBQ sauce

Capricciosa

\$14.00

Tomato, ham, mozzarella, mushrooms, olives, oregano

Vegetarian

\$14.00

Tomato, mozzarella, sweet potato, grilled zucchini, pumpkin, red onion, oregano

Prawn & Prosciutto

\$17.00

Tomato, mozzarella, prawns, prosciutto, roasted red pepper & basil pesto

Pizza Evviva

\$16.00

Tomato, mushroom, mozzarella, mild salami, bacon, a hint of chilli, capsicum, olives, red onion, oregano

SALADS

Roasted Pumpkin, Chicken & Feta Salad

\$24.00

Grilled chicken breast served on mixed salad greens with roasted pumpkin, feta cheese and pine-nuts finished with a white wine vinaigrette and a sweet balsamic reduction.

Mediterranean Lamb Salad

\$25.00

Grilled lamb fillet served on a Mediterranean style salad with sundried tomato, olives, red peppers, cucumber, tomato, mixed salad greens & crispy pita bread, finished with Tzatziki and a drizzling of balsamic reduction.

PASTA & RISOTTO

Risotto con Zucca

\$19.50

Chicken, bacon, roasted pumpkin, pine-nuts & fresh baby spinach in a honey infused cream sauce.

Risotto alla Calabrese

\$19.50

Made with Italian salami, bacon, roasted red peppers, olives and oregano in a tangy braised tomato sauce finished with shaved parmesan cheese.

Spaghetti Bolognese

\$19.00

The classic recipe.

Spaghetti Alla Marinara

\$24.00

Spaghetti with fresh seafood including, prawns, scallops, mussels, calamari, shrimp and fish combined with garlic and Italian herbs in a traditional braised tomato sauce.

Fettuccini Alla Carbonara

\$19.50

Fettuccini tossed with sautéed onion, bacon, cream, egg and parmesan.

Lasagne

\$19.00

Made with layers of pasta, homemade Bolognese sauce, mozzarella and fresh parmesan served with a mixed side salad.

Gnocchi alla Panna

\$19.50

Gnocchi tossed in with field mushroom and spring onion in a white wine and creamy cheese sauce.

Tortellini alla Salsa Rosa

\$19.50

Tortellini tossed in with chicken, sundried tomato, spring onion & avocado in a creamy rose' sauce, finished with parmesan cheese.

MAINS

Porterhouse Steak

\$29.00

Grain fed Porterhouse steak cooked to your liking and finished with your choice of mushroom, pepper or creamy garlic sauce, served with crispy potato wedges and *your choice of salad or seasonal vegetables*. (Prawns: Extra \$5)

Battered Fish & Chips

\$22.00

Beer battered flathead fillets served with chips and a mixed side salad, fresh lemon and tartare sauce.

Chicken Parmigiana

\$24.00

Breast of chicken encrusted in an Italian style parmesan bread crumb, topped with Napoli sauce, ham and mozzarella. Accompanied by salad and chips.

Pollo Ripieno (Stuffed Chicken Breast)

\$25.00

Breast of chicken stuffed with sundried tomato, bocconcini cheese and fresh baby spinach, finished with a creamy rose' sauce, served on herbed risotto with fresh seasonal vegetables.

Lamb Rose'

\$28.00

Pan fried lamb fillets served on a bed of potato mash and a side of seasonal vegetables, finished with a red wine and berry jus.

Mediterranean Veal Stack

\$27.00

Succulent veal medallions delicately grilled and served on a stack of roasted peppers, pumpkin, potato, zucchini & eggplant, finished with a braised tomato and herb sauce and a drizzling of basil pesto.

Scallopine Saltimbocca

\$26.00

Tender medallions of beef pressed with sage prosciutto, pan-fried and topped with a creamy 'vino bianco', served with spinach & butter tossed ribbon pasta.

DESSERTS

Italian Cannoli	Our home made pastry shell filled with Italian style vanilla custard	\$4.00
Chocolate Mousse		\$ 8.00
Tiramisu		\$ 9.50
Caramel & Macadamia Cheesecake (GF)		\$ 9.50