

to share

bruschetta of the day \$9

soup of the day with fresh ciabata \$9

suppli - porcini mushroom risotto balls \$9

antipasto – selection of cured meats, olives & buffalo mozzarella served with ciabatta \$21

Sofia Loren pizza – cherry tomato, mascarpone, feta & mozzarella \$14

Berlusconi pizza - prosciutto, salami, ham & olive \$14

Marco Polo pizza smashed pumpkin, goats cheese & parsley \$14

shoestring fries with aioli \$7.5

seasoned wedges w chilli mayo \$9.5

going solo

pork fennel & chilli Italian sausages with braised cabbage, borlotti beans & mash \$21

roast pumpkin salad, with pesto, goats cheese, pumpkin seed & rocket \$15

crumbed **pork cutlet** with celeriac remoulade \$22

Salt & pepper **calamari** with radicchio, frizee, herb salad & aioli
(e) \$14.5 (m) \$23.5

spiced chicken shashliks with cous cous salad & labbna \$22

beer battered King George whiting with leaf salad, fries & tartare sauce \$23

the grand parma with seasonal salad & fries \$21

the grand wagyu cheese burger with fries & aioli \$19.5

lasagne di Cavalero \$20.5

house made potato **gnocchi** with napoli & basil \$21

fish of the day \$28.50

getting grilled

250g Tajima **Wagyu Rump** 300 day grain fed (NSW) \$34.5

300g Collinsons **Scotch Fillet** (Vic) \$31

320g Cape Grim **Porterhouse** (Tas) \$26

All served with fries, salad and your choice of béarnaise sauce, porcini butter or a selection of mustards

sweets

please ask the friendly bartender for the dessert menu

Please order and pay at the bar