



ANTIPASTI / ENTREE

Pizzetta all'Aglio (V)	18
<i>Pizza-based bread with fresh garlic, cherry tomatoes, basil and Italian herbs.</i>	
Bianca (V)	17
<i>Pizza-based bread seasoned with Italian Herbs, basil and cherry tomatoes.</i>	
Bruschetta (V)	14
<i>Traditional toasted ciabatta bread accompanied with a San Marzano bruschetta mix.</i>	
Calamari Fritti	Sml 18
<i>Deep fried local squid rings served with tartare sauce.</i>	Lrg 30
Arancini (V)	16
<i>Rice balls stuffed with Reggiano and Mozzarella cheese, green peas and potatoes.</i>	
Insalata Tricolore (V)	18
<i>Baby spinach with cherry tomatoes, Buffalo mozzarella and dressed with extra virgin olive oil and balsamic vinegar.</i>	
Piatto di Prosciutto	45
<i>Thinly sliced San Daniele Prosciutto accompanied with Buffalo mozzarella and pizza Bianca.</i>	
Polpette di Carne al Sugo	20
<i>Nonna's beef meatballs served with tomato sauce and toasted ciabatta bread.</i>	
Salsiccia Calabrese Arrostita (GF)	Sml 19
<i>Fresh Italian sausage grilled and served with mix olives and Feta cheese.</i>	Lrg 32

(V) Vegetarian

(GF) Gluten Free

SECONDI PIATTI / PASTA

Orecchiette all'Ossobuco	30
<i>Traditional Pugliese pasta cooked in an ossobuco ragu sauce with basil and Pecorino cheese.</i>	
Spaghetti ai Frutti di Mare	34
<i>Spaghetti cooked in a light tomato sauce with clams, mussels, squid and prawns.</i>	
Lasagna al Forno	26
<i>Homemade beef lasagna accompanied with a mix garden salad.</i>	
Linguine alla Carbonara	24
<i>Linguine cooked with pancetta, egg yolk, Pecorino cheese and black pepper.</i>	
Fettuccine alla Bolognese	27
<i>Fettuccine cooked in a beef ragu sauce and accompanied with meatballs.</i>	
Ravioli in Salsa Aurora (V)	27
<i>Homemade spinach and ricotta Ravioli cooked in a light tomato sauce with Pecorino cheese.</i>	
Gnocchi ai Quattro Formaggi	27
<i>Gnocchi in a four cheeses sauce (Pecorino, Gorgonzola, Reggiano and Mozzarella)</i>	

SECONDI PIATTI / MAIN COURSE

All main courses are served with mix vegetables and roasted potatoes.

Calamari alla Griglia	35
<i>Local squid marinated and grilled with chopped garlic and fresh chilli.</i>	
Costata di Manzo ai Ferri	55
<i>500 grams of local Western Australian grain fed Rib-eye steak.</i>	
Filetto di Manzo alla Brace	49
<i>450 grams of grain fed Black Angus Scotch fillet steak.</i>	
Involentino di Pollo alla Paesana	36
<i>Pan fried rolled chicken breast stuffed with prawns and capsicum, and dressed in a light cream garlic sauce.</i>	
Pesce fresco del Giorno	MP
<i>Fish of the day (please inquire with your wait person).</i>	
Petto di Pollo alla Parmigiana	28
<i>Crumbled chicken breast schnitzel garnished with tomato sauce and Mozzarella cheese.</i>	
Saltimbocca	38
<i>Medallions of veal stuffed with Parma ham and garnished with fresh sage leaves.</i>	



PIZZA

Caffé Italia	26
<i>San Marzano tomato sauce, mozzarella, mushrooms, olives, Italian Sausage, ham and mixed Italian Herbs.</i>	
Caprese (V)	25
<i>Buffalo mozzarella, Ricotta cheese, cherry tomatoes, oregano and fresh basil.</i>	
Carnivora	29
<i>San Marzano tomato sauce, mozzarella, Italian sausage, ham, chicken breast fillets and bacon.</i>	
Diavola	25
<i>San Marzano tomato sauce, mozzarella and Italian sausage.</i>	
Funghi Porcini (V)	28
<i>Italian porcini mushrooms, Buffalo mozzarella, Pecorino cheese and cherry tomatoes.</i>	
Gamberi	31
<i>King prawns, cherry tomatoes, Buffalo mozzarella, chilli, garlic and capsicum.</i>	
Picante Calabrese	29
<i>Tomato sauce, buffalo mozzarella cheese, nduja salami, hot cacciatore salami and roasted peppers.</i>	
Reggina Margherita (V)	24
<i>San Marzano tomato sauce, Buffalo mozzarella and fresh basil.</i>	
San Daniele Prosciutto	30
<i>San Marzano tomato sauce, mozzarella, cherry tomatoes, thinly sliced San Daniele prosciutto and shaved Parmesan cheese.</i>	
Salsiccia Fresca	29
<i>Princi fresh sausages, Gorgonzola cheese, cherry tomatoes, Buffalo mozzarella, Italian sausage and capsicum.</i>	

*Any gluten free base \$4.50 extra
(V) Vegetarian*