



90

secondi
caffè e pizzeria

Pane | Breads

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| Pane Ciabatta bread with extra virgin olive oil and balsamic dip | 9.9 |
| Pane all' aglio Garlic butter bread | 7.5 |
| Bruschetta Tomato, basil, Spanish onion, Sicilian oregano on ciabatta bread | 14.9 |

Primi Piatti | Stuzzicchini

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| Tre salsette Trio of dips served with warm focaccia bread | 16.5 |
| Arancini Sicilian style vegetarian rice balls filled with wild mushrooms and truffle | 14.5 |
| Polpette Three Italian slow cooked pork and veal meatballs (onion, garlic, parsley, breadcrumbs, fennel seeds) served with crispy ciabatta bread | 16.5 |
| Calamari Semolina dusted calamari with a lemon aioli dip | 15.5 |
| Salumi board Chefs selection of fine cured meats, appetizers and warm bread <i>(serves 2 to 4 people)</i> | 28 |
| Crocchette del papa 3 potato and Spanish cheese croquettes | 13 |
| Pomodoro ripieno Three Tomatoes stuffed with couscous, veges, vegan cheese sand Italian seasoning | 11 |
| Sardine veneziane Seasoned and crumbed sardines served with salad | 15.5 |

Pizza

PLEASE NOTE

*Napoletana Pizza served from 12 till 2.30 and event days.
Made with fior di latte cheese and woodfired*

*Traditional Melbourne Pizza served from 4 till closes.
Made with Mozzarella cheese and regular oven cooked*

ORIGINAL

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| Margherita Verace San marzano tomato, fior di latte cheese and basil | 21.5 |
| Napoletana San Marzano tomato, fior di latte cheese, anchovies, olives | 22 |
| Diavola San marzano tomato, fior di latte cheese, hot salami, topped with roquette | 23 |
| Capricciosa San marzano tomato, fior di latte cheese, ham, mushrooms, olives | 24.5 |
| Toscana Fior di latte cheese, mushroom, roquette, and goats' cheese | 24 |
| Gallina San Marzano tomato, fior di latte cheese, chicken, red onion, and rocket | 24 |

GOURMET

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| Frutti Di Mare San marzano tomato, mussels, prawns, vongole, scallops, roquette, parsley | 28.5 |
| L'italia San Marzano tomato, fior di latte cheese, aged prosciutto di Parma, roquette <i>2017 FINALIST Best dish of the Year (The Weekly Review)</i> | 28.5 |
| Novanta Secondi Porcini base, fior di latte cheese, prosciutto di Parma, roquette and truffle oil <i>2017 WINNER Best Pizza (Food Service Magazine)</i> | 28.5 |
| La Vizziata Smoked salmon, fior di latte cheese, red onion and capers | 29 |
| Maialina Hot salami, pork sausage, ham, fior di latte cheese, and San Marzano tomato | 28.5 |
| ORTOLANA Fior di latte cheese, roasted vegetables, mushrooms, capsicum and zucchini <i>(vegan cheese \$5)</i> | 28.5 |

Pasta

TRADITIONAL

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| Pappardelle Al Sugo Di Agnello Slow cooked lamb shoulder with mountain herbs and pan grattato (breadcrumbs) | 24.5 |
| Paccheri Al Ragù Paccheri with chunky ragu of beef, pork, red wine | 24.5 |
| Pappardelle Alla Carbonara Guanciale (Italian style bacon), pecorino, parmigiano, finished with an egg sauce (no cream) | 24.5 |
| Gnocchi Alla Triestina House made gnocchi with creamy 4 cheese sauce and pangrattato | 26.5 |
| Tortelloni Al Pomodoro Organic tortelloni filled with spinach and pinenuts served with our rich homemade tomato sauce and vegan cheese (Vegan) | 29.5 |
| Pappardelle Al Pollo A rich creamy chicken and avocado sauce | 25.9 |

PASTA SEAFOOD

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| Paccheri Al Pesce Shellfish (scallops, prawns, clams, pipi, mussels), tomato base, chilli and fresh citrus scent | 29 |
| Pappardelle Ai Gamberi Pasta tossed with prawns, oil, garlic and a touch of chilli | 27.5 |

RISOTTO

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| Risotto Ai Funghi Wild mushrooms and porcini, drizzled with truffle oil <i>(add chicken \$4)</i> | 25.5 |
| Risotto Verde Con Pollo Pesto, and chicken risotto finished with tossed spinach and goats cheese | 27.5 |

Contorini / Sides

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| Patate fritte Battered chips served with aioli and tomato sauce | 8.5 |
| Verdura e cous cous Mixed vegetables and cous cous salad | 10.5 |
| Insalata di rucola Roquette, pear, walnuts and parmesan salad with a lemon dressing | 12 |
| Insalata caprese Buffalo mozzarella cheese, tomatoes, basil, and Sicilian oregano | 17.9 |
| Insalata giardiniera Fresh mixed garden salad | 7.9 |

Secondi

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| Osso Bucco Veal shin slowly stewed in red wine, vegetables and tomato served on a bed of mashed potato | 28.5 |
| Fish Of The Day Daily market fresh fish | P.O.A. |
| Calamari Semolina dusted calamari with lemon aioli and tossed salad | 25.7 |
| Cozze Siciliane Mussels with a seasoned tomato sauce, with a hint of chilli and ciabatta bread | 23.5 |
| Cotoletta Milanese Chicken schnitzel, served with a salad | 25 |
| Agnello Allo Scottadito Three crumbed and seasoned lamb cutlets on a bed of mash and salad | 29.9 |
| Cotoletta Alla Australiana (chicken Parma) Chicken schnitzel topped with cheese and Napoli sauce served with salad and chips | 25 |
| Spiedini di Pollo Three Chicken, capsicum and mushroom skewers served with chips | 27.5 |
| Parmigiana Di Melanzane Crumbed eggplant with a rich tomato sauce and cheese, served with a side of salad | 21.9 |
| Insalata Di Salmone Smoked salmon and avocado salad, with lemon dressing | 24.9 |
| Insalata Di Cesare Cos lettuce, parmesan, pancetta, egg, croutons, caesar dressing (no anchovies) <i>Add chicken</i> | 23.9 6 |

Desserts

Pizza Dolce 10.5
Nutella pizza and ice-cream

Ice Cream Sundae
Mixed ice-cream, cream and a cherry on top

Catering Menu

(minimum 48 hours notice required)

Arancini
Sicilian styled vegetarian mini rice balls served
\$2.00 per piece, minimum 50 pieces

Polpette
Italian slow cooked mini beef meatballs,
served with fruit chutney
\$1.75 per piece, minimum 50 pieces

Tartara di Salmone
Salmon and cream cheese mini tarts

Tartara di Spinaci
Spinach and ricotta mini tarts
\$2.00 per piece, minimum 75 pieces

Bruschetta
Tomato, basil, Spanish onion, Sicilian oregano on ciabatta bread
\$2.50 per piece, minimum 50 pieces

Uova sode
Hard boiled egg halves with caviar
\$1.90 per piece, minimum 26 pieces

Ali di pollo
Seasoned chicken wings
\$1.50 per piece, minimum 50 pieces

OTHER OPTIONS AVAILABLE - PLEASE ASK OUR FRIENDLY STAFF

DIETARY REQUIREMENTS

We can cater to most dietary requirements, please ask our staff for assistance

Set Menus

(minimum 10 people)

OPTION 1

\$35 PER HEAD LUNCH
\$40 PER HEAD FOR DINNER

Antipasto – selection of fine cured meats, appetizers and bread

Calamari Platters – semolina dusted calamari

Pasta Platters – assortment of pastas and sauces to share

Pizzas to share – assorted pizzas to share

OPTION 2

\$55 PER HEAD

Antipasto – selection of fine cured meats, appetizers and bread

Any 2 alternating entrées

Choice of any 3 mains

OPTION 3

FROM \$25 PER HEAD

Ask us about our specialty menus designed specifically for your special occasion

Drinks Package

\$19 first hour per person,
\$12 per hour after
(min 2hours , max 4 hours total)

Unlimited beer, wine, prosecco, soft drinks