

Menu

Gluten free pasta & pizza are not available
we apologize for the inconvenience.

Antipasti freddi
Cold Appetizers

Bruschetta Con Pomodoro 10 $

Cherry tomatoes with homemade, fresh basil, garlic on rustica bread, served with baby Rocca.

Bruschetta Caprese 16 $

Fresh mozzarella, tomatoes, fresh basil leaves, pesto sauce topped with extra virgin olive oil.

Burrata 21 $

Fresh Burrata, served with baby Rocca and cherry tomatoes with homemade pesto.

Bresaola 22 $

Sliced cured italian beef bresaola with baby Rocca and parmesan.

Carpaccio Di Manzo 23 $

Carpaccio Salmone 25 $

(Freshly home cured)

Focaccia della casa

Vegetariana Eggplant, carrots, mushrooms, capsicum 20$

Con mortadella Italian mortadella 22$

Con pollo alla griglia Grilled chicken fillets 22$

Con prosciutto crudo Raw ham 24$

All focaccia are served with homemade pesto, fresh burrata, baby rocca.

Chilli Pork Alcohol

Antipasti Caldi / Hot Appetizers

Melanzane Parmigiana 18 $
Layers of fried eggplant, italian tomato sauce, mozzarella, parmesan and basil baked in the wood oven.

Gnocchi alla sorrentina 14 $
Served with mozzarella, basil leaves, italian tomato sauce and parmesan.

Gnocchi Al 4 Fromaggi 18 $
Served with mix four cheeses: mozzarella, parmesan, provolone, gorgonzola.

Gnocchi salmone 18 $
Served with fresh salmon and cream.

All our gnocchis are home made from potatoes and flour, baked in our wood oven.

Frittura Mista 19 $
A basket of pane calamari, shrimps, carrots, zucchini served with wasabi mayo.

Gamberoni pomodori piccante 22$
Sauteed prawns with italian tomato passata, garlic, spicy peperoncino.

Zuppa / Soups

Zuppa di Funghi e porcini 13 $
A mix of italian porcini, fresh mushrooms, fresh cream, and baked croutans, served the traditional way.

Chilli Pork Alcohol

Pizze / Pizzas

Margherita 15 $
Mozzarella, parmesan with Italian tomato sauce.

Vegeteriana 17 $
Grilled zucchini, carrots, red bell pepper, fresh mushrooms, eggplant, mozzarella, parmesan, Italian tomato sauce.

Tonno & Cipolle 18 $
Tuna, sliced onions, mozzarella, parmesan, homemade tomato sauce.

Diavola 19 $
Italian salami piccante, mozzarella, parmesan with italian tomato sauce.

Quatro Fromaggi Bianca 19 $
Mozzarella, provolone, parmeson and gorgonzola.

Calzone Ricotta Spinaci 18 $
Closed pizza with ricotta cheese, spinach, mozzarella, egg yolk, parmesan with italian tomato sauce.

Capricciosa 23 $
Artichokes, ham, mozzarella, fresh mushrooms, black olives with italian tomato sauce.

Proscuitto Funghi 22 $
Ham, fresh mushrooms, mozzarella, parmesan with italian tomato sauce.

Chilli Pork Alcohol

Campese 25 $

Sautéed porcini, fresh mushrooms, fresh ricotta, mozzarella, parmesan, italian tomato sauce, with truffle oil topping and a sprinkle of parsley.

Bresaola 26 $

Italian bresaola, parmesan, mozzarella, baby rocca with italian tomato sauce.

Vecchio 26 $

Raw ham (prosciutto crudo) with mozzarella, parmesan, baby rocca, cherry tomatoes, with italian tomato sauce.

(Add on any pizza one fresh burrata $10)

Insalate/Salads

Rucola 15 $

Fresh Rocca, fresh mushrooms parmesan, cherry tomatoes with italian balsamic dressing.

Insalata Cesare classica 14 $

Italian classic caesar salad, with original caesar dressing, (no mayonnaise), parmesan cheese topping, with homemade grilled rustica bread.

add grilled chicken 6 $

Insalata di Spinaci (Chèvre chaud) 19 $

Fresh baby spinach salad with grilled goat cheese, fresh strawberries, avocados with honey mustard dressing.

Insalata di polpo e potate 19$

Baby Octopus, baby potatoes, cherry tomatoes, sliced olives, parsley, red onions garlic lemon olive oil dressing.

Chilli Pork Alcohol

Pastas

Linguine Aglio Olio 10 $

Italian linguine Pasta with garlic, pepperoncini, parsley and extra virgin olive oil.

Spaghetti Pomodori Classica 12 $

Italian spaghetti Pasta with cherry tomatoes, garlic, basil with italian tomatoes sauce and parmesan.

Penne all'Arrabbiata 13 $

Italian penne Pasta, fresh cherry Tomatoes with pepperoncini.

Rigatoni Ragu 16 $

Italian rigatoni pasta with traditional homemade, slow cooked ragu with parmesan cheese.

Penne Pesto 15 $

Italian penne pasta with parmesan cheese and fresh homemade pesto sauce.

Lasagna Ragu e besciamella 18 $

Layers of italian lasagna with homemade ragu, béchamel, topped up with mozarella cheese. and parmeson baked in the wood oven.

Linguini Carbonara 18 $

Italian linguini Pasta (no cream) with pork guanciale, egg yolk, garlic, pecorino cheese.

Chilli Pork Alcohol

Fettucine Alfredo 19 $

Italian fettucine pasta (amercian style) with sliced grilled chicken breast, fresh mushrooms, parmesan cheese, white creamy sauce.

Ravioli Spinaci 19 $

Fresh homemade ravioli with fresh ricotta, spinach, stuffing and parmesan cheese with pink sauce.

Rigatoni Porcini 21 $

Rigatoni pasta made with fresh cream, italian porcini, fresh mushrooms, truffle oil, parmeson, beef reduction, garlic.

Linguine Scogliera 22 $

Linguine Pasta with shrimps, calamari, mussels and fresh italian tomato sauce.

Risotto

Risotto Tartufo 21 $

Sub Risotto cooked with porcini, fresh mushrooms, truffle oil, and parmesan cheese.

Risotto Limone 21 $

Risotto cooked with shrimps, fresh green asparagus, lemon zest, parmeson with extra virgin olive oil.

Contorni

French fries 7 $

Sauteed mushrooms 8 $

Sauteed spinach 6 $

Chilli Pork Alcohol

Main course

Pollo alla milanese 26 $

Breaded flattened chicken breast with italian herbs fried, served with a choice on top, rocca salad or penne pomodori or penne white sauce.

Salmon tuscanese 32 $

Grilled fresh salmon with creamy sauce, garlic, sun-dried tomatoes, fresh cherry tomatoes served with either french fries or mashed potatoes.

Tagliata di manzo balsamico 30 $

Prime sliced beef tenderloin served with baby potatoes, bouquet of green beans and balsamic sauce
(A choice of either mushrooms or pepper sauce is also available)

Ossobucco 32 $

Slow-braised beef shanks (ossobuco) slow cooked until tender in a rich wine and vegetable broth, served on a bed of saffron-infused yellow risotto with gremolata on top.

Dolci / Desserts

Sorbetto al limone 10 $

Lemon sorbet served in halved fresh lemon.

Affogato della casa 10 $

Vanilla ice cream with a shot of italian espresso coffee served the traditional way.

Tiramisu della casa 12 $

Home made classic Tiramisu.

Crème brûlé 12 $

Chilli Pork Alcohol

Red wine

Vino Della casa Domaine des Tourelles

Bottle 28 $ Carafe (500 ml) 18 $ Glass 8 $

Reserve du couvent (Ksara)	28 $
Tosterredu sardegna	42 $
Chianti (Italian)	42 $
Chateau Ksara (Ksara)	44 $
Petit Baal (Baal)	44 $
Baal	52 $

white wine

Domaine des tourelles	28 $
Blanc de Blanc (Ksara)	30 $
Wardy Obeidy	34 $
Italian prosecco	36 $
Pinot grigio (Italian)	54 $
Gavi (Italian)	82 $
Gavi di gavi (Italian)	98 $

Rose wine

Sunset (Ksara)	28 $

Whisky & Spirits

Black Label Bottle 79$ Glass 10 $

Other drinks

Soft drinks	4 $
Water large	4 $
St. pellegrino	5 $
Local beer	7 $
Italian beer	9 $
Limoncello shot	4 $
Espresso	4 $