

# Entrees

## Homemade Arancini

*Made with rice, minced beef, peas, parmesan and saffron served on a coulis of tomato* \$16

## Nonna's Meatballs

*Homemade from beef, pork and lamb, 5 balls cooked and served with a special Napoli sauce* \$17

## Homemade bruschetta

*With avocado cream, rocket, walnuts and grilled scallops* \$17

## Mussels soutué with toasted bread

*Fresh ocean mussels cooked in garlic oil, homemade marinara sauce and hot chilli (G.F)* \$18

## Calamari

*Tender deep fried calamari served with a light wasabi mayonnaise and*

*a small fresh salad (G.F)* \$19

## Homemade eggplant

*Made with a Napoli sauce mozzarella cheese, basil and extra virgin oil (G.F/Vg)* \$21

## Antipasto Italian

*Mixed plate with prosciutto, mortadella, mild salami, ham, mix of giardiniera, eggplant in oil,*

*olives, parmesan flakes, buffalo cheese and hot homemade focaccia (G.F)* \$27

# Dry pasta

## Italian carbonara

*Dry pasta (spaghetti | penne | spiral) topped with pecorino cheese, butter, bacon, eggs, parsley (Vegetarian without bacon|G.F Gnocchi)* \$22

## Australian carbonara

*Dry pasta (spaghetti | penne | spiral) topped with parmesan cheese, onions, mushroom, bacon, (Vegetarian without bacon|G.F Gnocchi)* \$22

## Amatriciana

*Dry pasta (spaghetti | penne | spiral) topped with bacon, onion, chilli flakes, Napoli sauce and parsley (Vegetarian without bacon|G.F Gnocchi)* \$23

## Meatballs(5)

*Dry pasta (spaghetti | penne | spiral) served with Napoli sauce and parmesan (G.F Gnocchi)* \$25

## Gnocchi

*With a pumpkin cream, rash bacon sprinkled with pecorino.*

*(Vegetarian without bacon|G.F Gnocchi)* \$24

*Topped with mixed mushroom cream and truffle paste*

*(Vegetarian without bacon, G.F Gnocchi)* \$26

\*G.F. option \$3 Extra

# *First dishes*

## *(homemade fresh pasta)*

### **Sicilian Maltagliati**

*Fresh odd shapes of egg pasta, sautéed with fresh cherry tomato, basil, served on top of fried eggplant strips and sprinkled with flavoured pecorino*

*(V with dry pasta without pecorino|Vegetarian and G.F with Gnocchi) \$25*

### **WoodFired Gnocchi**

*Served in a Napoli sauce, mozzarella cheese and basil, baked in wood fired oven*

*(G.F gnocchi|Vegan without mozzarella and Vegetarian) \$26*

### **Mixed herb tortelli**

*Filled with ricotta cheese, parmesan and sage, served on a delicate pumpkin cream, crispy*

*pancetta and parmesan (G.F Gnocchi|V without bacon) \$27*

### **Chef's special lasagna**

*Made with traditional Italian method, very light sheets of egg pasta, seasoned with bolognese ragu from once upon a time, Fluffy béchamel, sprinkled with parmesan and on side small salad \$28*

### **Lamb Ragu tagliatelle**

*Fresh classic tagliatelle sautéed and served with a delicate lamb ragu from typical Italian tradition and sprinkled Italian salty ricotta.(G.F gnocchi) \$28*

### **Forest fragrance tortelli**

*Filled with potato, parmesan and thyme served with delicate beef and porcini ragu sautéed with chef's special demi glace (G.F gnocchi). \$29*

### **Tagliolini Reali**

*Long eggs pasta, sautéed and served with artichoke sauce and king scallops (G.F spaghetti). \$32*

### **Fish raviolone**

*Ravioli pasta filled with barramundi, served on a bisque sauce and king prawns (G.F gnocchi) \$33*

### **Wrinkled spaghettone**

*In a Chef's special marinara sauce topped with fresh daily mussels, clams, king prawns and king scallops(G.F gnocchi|Gf dry spaghetti) \$35*

*\*G.F. option \$3 Extra.*

# Main Rice dishes

## Spring

*Arborio rice sautéed with zucchini, capsicum, eggplant, mushroom (G.F./vegetarian and Vegan) \$24*  
**Pumpkin**

*Arborio rice sautéed with pumpkin cream, crispy bacon and sprinkled with pecorino cheese  
(G.F./Vegetarian without bacon/Vegan without bacon and cheese). \$25*

## Rice in love

*Arborio rice sautéed with butter, parmesan, provola cream, beetroot, mint  
(G.F./vegetarian and vegan without cream) \$26*

## Mare e monti

*Arborio rice sautéed with mushroom sauce and fresh king mussels (G.F.) \$27*

## South Italy

*Arborio rice sautéed with fresh zucchini, king prawns and a special seafood bisque (G.F.) \$28*  
**Rocca's**

*Arborio special rice sautéed and cooked with chicken tender loin, prawns and porcini sauce (G.F.) \$32*

## Sea Flavours

*Arborio rice sautéed with chef's special seafood sauce with king prawns, king mussels  
Clams, scallops, oil, garlic and chilli (G.F.) \$34*

# Seconds Dishes

## Nonna's meatball

*8 delicious meat balls, made from mixed meat, beef, pork and lamb, served in a Napoli sauce  
and toasted bread sprinkled with pecorino \$25*

## Chicken scaloppine

*Tenderloin chicken cooked with butter flavour and a special mushroom cream served with a fresh  
salad (G.F.) \$26*

## House hamburger

*Beef burger with scrambled eggs, bacon, mushroom, homemade bun served with chips and salad  
\$27*

## Real Chicken parma

*350 gm of free range chicken breast, bread crumbed in a classic. It's the method from Milan,  
cooked with our own Napoli sauce. Topped with mozzarella and parmesan, served with chips and  
salad. \$28*

## Home lamb

*Four delicious lamb cutlets cooked at low heat and served with an exquisite Meat demi glace,  
accompanied by classic roasted potatoes (G.F.) \$29*

## Grilled calamari

*Three calamari medium size grilled and served with fresh grilled zucchini, small salad and dil  
oil (G.F.) \$30*

## Grilled porterhouse

*Scalloped and served with a mix of salad chips and blue vein cheese on top (G.F.) \$32*

## Frito misto

*From the fisherman's net, fresh fish, calamari, king prawns, little prawn and little veggies crumbed and deep fried (G.F).* \$33

## King seafood soutee

*Mixed seafood comprising king mussels, clam, king prawns, king scallops, served with chefs special marinara sauce(G.F)* \$35

## Eye Fillet my way (280 gms )

*Scalloped eye fillet, served on a bed of rocket, porcini reduction, parmesan flake and truffle oil served with a small portion of roasted potato(G.F)* \$38

## Pizzas

### Margherita

*Mozzarella cheese, basil, parmesan, tomato (G.F.V)* \$19

### Napoli

*San Marzano tomato, mozzarella cheese, anchovies, olives, basil, oregano (G.F.V) without cheese* \$20

### Americana

*San Marzano tomato, mozzarella, pork sausage and chips(G.F)* \$21

### Ortolana

*San Marzano tomato, mozzarella cheese, mushroom, eggplant, capsicum and potatoes (G.F.V) without cheese* \$21

### Tropicale

*San Marzano tomato, mozzarella cheese, ham, pineapple(G.F.V) without ham* \$21

### Calbreza

*San Marzano tomato, mozzarella cheese, hot salami, capsicum, eggplant, olives, pecorino (G.F.V) without hot salami* \$22

### Tuscany

*Mozzarella, roasted potato, bacon, gorgonzola, olives and onion(G.F.V) without bacon* \$22

### Basilico

*Mozzarella cheese, pesto cream, pork sausage, dry tomato, eggplant, oregano (G.F.V) without pork sausage* \$22

### Vegetarian

*White focaccia, zucchini, eggplant, capsicum, cherry tomato, porcini, oil and garlic, oregano(V.G.V).* \$22

### Milano

*San Marzano tomato, mozzarella cheese, hot salami, gorgonzola, onion, olives (G.F.V) without salami* \$23

### Fruit of Pork

*San Marzano tomato, mozzarella, hot salami, ham, bacon and pork sausage(G.F)* \$23

### Capricciosa

*Mozzarella cheese, mushroom, pork sausage, ham, olives and anchovies (G.F).* \$23

## Carbonara

*Mozzarella, cream, eggs, bacon, pepper, shaved parmesan (G. FVg without bacon) \$23*

## Bismark

*Mozzarella, asparagus, pork sausage, eggs, shaved parmesan (G. FVg without sausage) \$23*

## Roccas

*San Marzano tomato, Mozzarella cheese, mushroom, chicken, prawns, anchovies (G. F) \$23*

## Blackburn

*San Marzano tomato, Mozzarella, chicken, pineapple, porcini mushroom olives (G. FVg with out chicken) (V without chicken and cheese) \$23*

## Aosta

*White base, topped with pumpkin cream, rocket, walnuts, onion, goat cheese (G. FVg) (V without cheese) \$23*

## Chinque formaggi

*San Marzano tomato, Mozzarella cheese, parmesan, pecorino, gorgonzola, buffalo cheese (G. FVg) \$23*

## Melbourne

*San Marzano tomato, onions, bacon, mushroom, mozzarella cheese, eggs, parsley (G. FVg without bacon) \$24*

## Mare e monti

*Mozzarella, porcini and mixed mushroom, prawns, garlic, parsley and chilli (G. F) \$24*

## Meatball

*Napoli sauce base, mozzarella, mushroom, parmesan, homemade meatball (G. F) \$24*

## Parma pizza

*San Marzano tomato, mozzarella cheese, cherry tomato, 24 months aged prosciutto, rocket and buffalo cheese (G. F) \$25*

## Trento

*Truffle cream, mozzarella, porcini and mixed mushrooms, pork sausage, asparagus and parmesan (G. FVg without sausage) \$25*

## Mediterranea

*Mozzarella cheese, prawns, clams, king mussels, scallops, chilli, garlic, parsley (G. F) \$26*

## Campania

*Calzone filled with mozzarella, San Marzano tomatoes, mushroom, ham after baked topped with fresh rocket, prosciutto and buffalo cheese (Vg without ham and prosciutto) \$27*

*\*G. F. option \$3 Extra (could contain traces of gluten).*

# Salads and sides

## Capri

*Roma tomato sliced, buffalo cheese sliced, balsamic vinegar, oregano, basil.* \$17

## Cesare

*Grilled chicken, boiled eggs, anchovies, shaved grana and French dressing.* \$19

## Crispy chicken

*Crispy chicken, bacon, fried egg, mixed salad, Italian dressing.* \$19

## Greek salad

*Mixed salad, cucumber, olives, cherry tomato, feta cheese, oregano.* \$18

## Quinoa

*Mixed salad, capsicum, quinoa, walnuts, pumpkin, salad dressing.* \$17

## Rocket

*Fresh rocket and cherry tomato with Italian dressing.* \$9

## Big Garden

*Lettuce, carrots, red cabbage, cucumber, fresh onions, olives* \$13

## Small garden

*Lettuce, carrots, red cabbage, cucumber, fresh onions, olives* \$9

## Spinach

*Sautéed spinach with butter and parmesan.* \$12

**Sweet potato chips.** \$9

## Golden chips

*Med\$7 Large\$12*

# Children corner

**spaghetti / penne /spiral bolognese(G.F. gnocchi).** \$13

**(spaghetti / penne /spiral )meatballs(G.F gnocchi or spaghetti).** \$16

## Australian carbonara

*spaghetti | penne |spiral in cream, eggs, mushroom, onion parsley(G.F gnocchi)* \$14

## Carbonara Italian

*spaghetti | penne |spiral bacon, eggs parsley (G.F gnocchi)* \$13

**Gnocchi Napoli sauce(G.F gnocchi)** \$13

**Gnocchi bolognese (G.F gnocchi)** \$13

## Risotto parma

*Arborio rice, butter, parmesan (G.F)* \$12

**Chicken Schnitzel and chips** \$13

**Kid's Calamari and chips (G.F)** \$14

**Kids fish and chips** \$14

## *Little temptations*

### Hot Heart

*Chocolate pudding with a hot runny centre served on a red fruit coulis and pistachio (G.F) (vg) \$15*

### Cannoli

*Two cannoli served with a delicious cream chocolate and a cream base, white chocolate, almonds, icing sugar \$14*

### Tiramisu

*Homemade mascarpone cream with coffee flavoured biscuit layers and topped with shaved chocolate, cacao powder (G.F without biscuit) (vg) \$13*

### Mousse

*Homemade chocolate fondant mousse served with black cherry, walnuts , icing sugar (G.F) (vg) \$13*

### PANNACOTTA

*Homemade panna cotta topped with cranberry sauce , shaved coconut , pistachio (G.F. ) (vg) \$14*

### Chef's lemon delight

*One slice of special homemade lemon cake with mascarpone cream, red fruits and dark chocolate (vg) \$15*

### Nutella

*Pizza base, classic Nutella, strawberry, walnuts served with one scoop of ice cream (G.F) \$17*

### Exotic

*Pizza base , white chocolate, pineapple , black cherry , icing sugar, pistachio \$15*

### Ice cream

*(vanilla| chocolate |Bacio|hazelnut)*

*One scoop (\$4) Two scoop (\$7) three scoop (\$9) Four scoop (\$11)*

