

# Entrees

## Homemade bruschettone

*Two medium slices of bread served with mozzarella cheese, cherry tomatoes, oregano, garlic and basil* \$15

## Nonna's Meatballs

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

## Homemade Arancini (3)

*Made with rice, minced beef, peas, parmesan and saffron served on a coulis of tomato* \$18

## Mussels sauté with toasted bread

*Fresh ocean mussels cooked in garlic oil, homemade marinara sauce and hot chili (G.F)* \$19

## Calamari

*Tender deep fried calamari served with a light wasabi mayonnaise and a small fresh salad (G.F)* \$21

# Dry pasta

## Italian Carbonara

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

## Amatriciana

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

## Australian Carbonara

*Dry pasta (spaghetti | penne | spirals) topped with parmesan cheese, onions, mushroom, bacon, (Vegetarian without bacon|G.F Gnocchi)* \$24

## Meatballs (5)

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

## Gnocchi

*Topped with mixed mushroom cream and truffle paste (Vegetarian without bacon, G.F Gnocchi)* \$26

## Wood Fired Gnocchi

*Served with Napoli sauce, mozzarella cheese and basil, baked in wood fired oven (Vegan without mozzarella | Vegetarian |G.F gnocchi)* \$27

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

# First dishes

*(Homemade fresh pasta)*

## Sicilian Maltagliati

*Fresh odd shapes of egg pasta, sautéed with fresh cherry tomatoes, basil, served with fried eggplant strips and sprinkled with flavored pecorino (Vegan with dry pasta without pecorino| Vegetarian | G.F with Gnocchi)* \$27

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

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

### **Mixed Herb's Tortelli**

*Filled with ricotta cheese, parmesan and sage, served on a delicate pumpkin cream, crispy pancetta and parmesan (Vegetarian without bacon|G.F Gnocchi)* \$29

### **Lamb Ragu Tagliatelle**

*Fresh classic tagliatelle sautéed and served with a delicate lamb ragout from typical Italian tradition and sprinkled with salty ricotta (G.F gnocchi)* \$29

### **Wrinkled Spaghettono**

*In a special chef's marinara sauce topped with fresh daily mussels, clams, king prawns and king scallops (G.F. gnocchi or dry pasta)* \$37

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

## *Rice dishes*

### **Pumpkin**

*A Arborio rice sautéed with pumpkin cream, crispy bacon and sprinkled with pecorino cheese (Vegan without bacon and cheese|Vegetarian without bacon)* \$26

### **South Italy**

*A Arborio rice sautéed with fresh zucchini, king prawns and a special seafood bisque* \$30

### **Rocca's Rice**

*A Arborio special rice sautéed and cooked with chicken tenderloin, prawns and porcini sauce* \$34

*\*All rice dishes mentioned are Gluten Free*

## *Seconds*

### **Homemade Eggplant Parmigiana**

*Made with Napoli sauce, mozzarella cheese, basil and extra virgin olive oil served with a small salad* \$26

### **Chicken Scaloppine**

*Tenderloin chicken cooked with butter flavor and a special mushroom cream served with a fresh salad (G.F)* \$28

### **Real Chicken Parma**

*350 gm. of free range chicken breast, bread crumbed in a classic, Italian method from Milan, cooked with our own Napoli sauce. Topped with mozzarella, ham and parmesan, served with chips and salad.*

\$30

### **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)* \$32

### **Fritto Misto**

*From the fisherman's net, fresh fish, calamari, king prawns, little prawn and little veggies crumbed and deep fried (G.F).* \$35

### **King Seafood Sauté**

*Mixed seafood comprising king mussels, clam, king prawns, king scallops, served with chef special marinara sauce (G.F.)* \$37

### **Eye Fillet my way (280 gms)**

*Scalloped eye fillet, served on a bed of rocket, cherry tomatoes, shaved Grana and balsamic vinegar, with a small portion of roasted potato (G.F)* \$38

## *Pizza*

### **Margherita**

*San Marzano tomato, mozzarella cheese, basil, parmesan.* \$20

### **Napoli**

*San Marzano tomato, mozzarella cheese, anchovies, olives, basil, oregano (G.F/Veg/V without cheese)* \$21

### **Americana**

*San Marzano tomato, mozzarella, pork sausage and chips (G.F)* \$22

### **Ortolana**

*San Marzano tomato, mozzarella cheese, mushroom, eggplant, capsicum and potatoes (G.F/Veg/V without cheese)* \$22

### **Tropicale**

*San Marzano tomato, mozzarella cheese, ham, pineapple (G.F/Vg without ham)* \$22

### **Calabrese**

*San Marzano tomato, mozzarella cheese, hot salami, capsicum, eggplant, olives, pecorino (G.F/Vg without hot salami)* \$23

### **Tuscany**

*Mozzarella, roasted potato, bacon, gorgonzola, olives and onion (G.F/Vg without bacon)* \$23

### **Basilico**

*Mozzarella cheese, pesto cream, pork sausage, dry tomato, eggplant, oregano (G.F/Vg without pork sausage)* \$23

### **Vegetarian**

*White focaccia, zucchini, eggplant, capsicum, cherry tomato, porcini, oil and garlic, oregano (Vg/V)* \$23

### **Tartufata**

*San Marzano tomato, truffle paste, mushrooms, roasted potatoes, dry tomatoes and rocket (G.F/Veg/V)* \$23

## Creatore

*San Marzano tomato, fior di latte, artichokes, anchovies, boiled eggs and mild salami (G.F.)* \$23

## G.S.B. Pizza

*White base, buffalo cheese, smoked pancetta, porcini, roasted potatoes, goat cheese and walnuts (G.F.)* \$24

## Milano

*San Marzano tomato, mozzarella cheese, hot salami, gorgonzola, onion, olives (G.F) (G without salami)* \$24

## Meat Lover

*San Marzano tomato, mozzarella, hot salami, ham, bacon and pork sausage (G.F)* \$24

## Capricciosa

*Mozzarella cheese, mushroom, pork sausage, ham, olives and anchovies (G.F).* \$24

## Blackburn

*San Marzano tomato, Mozzarella, chicken, pineapple, porcini mushroom olives.* \$24

## Melbourne

*San Marzano tomato, onions, bacon, mushroom, mozzarella cheese, eggs, parsley (G.F) (G without bacon)* \$25

## Mari e Monti

*Mozzarella, porcini and mixed mushroom, prawns, garlic, parsley and chili (G.F)* \$25

## Meatball Pizza

*Napoli sauce base, mozzarella, mushroom, parmesan, homemade meatball (G.F)* \$25

## Parma pizza

*San Marzano tomato, mozzarella cheese, cherry tomato, 24 months aged prosciutto, rocket and buffalo cheese (G.F)* \$26

## Trento

*Truffle cream, mozzarella, porcini and mixed mushrooms, pork sausage, asparagus and parmesan (G.F) (G without sausage)* \$26

## Mediterranea

*Mozzarella cheese, prawns, clams, king mussels, scallops, chili, garlic, parsley (G.F)* \$27

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

## Salads and sides

### Small garden

*Lettuce, carrots, red cabbage, cucumber, fresh onions, olives* \$7

### Big Garden

*Lettuce, carrots, red cabbage, cucumber, fresh onions, olives* \$10

### Rocket

*Fresh rocket and cherry tomato with Italian dressing* \$11

## Capri

*Roma tomato sliced, buffalo cheese sliced, balsamic vinegar, oregano, basil* \$19

## Greek salad

*Mixed salad, cucumber, olives, cherry tomato, feta cheese, oregano* \$20

## Sweet Potatoes Chips

\$9

## Golden chips

*Med \$7 Large \$12*

## Children corner

### Bolognese

*(Spaghetti | Penne | Spirals) (G.F. gnocchi)* \$14

### Australian Carbonara

*(Spaghetti | Penne | Spirals) in cream, eggs, mushroom, onion parsley (G.F. gnocchi)* \$14

### Carbonara Italian

*(Spaghetti | Penne | Spirals) bacon, eggs parsley (G.F. gnocchi)* \$14

### Gnocchi Bolognese

*Bolognese sauce (G.F. gnocchi)* \$14

### Chicken Schnitzel and chips

\$14

### Kid's Calamari and chips (G.F)

\$15

### Kids fish and chips

\$15

### Meatballs

*(Spaghetti | Penne | Spirals) (G.F. gnocchi or spaghetti)* \$17

### Kids chicken Parma with chips and salad

\$18

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

## Little temptations

### 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 flavored biscuit layers and topped with shaved chocolate, cacao powder (G.F. without biscuit/Vg)* \$15

### Mousse

*Homemade chocolate fondant mousse served with black cherry, walnuts, icing sugar (G.F. |vg)* \$15

### Panna Cotta

*Homemade panna cotta topped with cranberry sauce, shaved coconut, pistachio (G.F. |vg)* \$15

## Nutella Pizza

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

**\$18**