

## Cold Drinks

Fresh Orange Juice - Squeezed to order	7.50
Fresh Orange Juice blended with Mango or Wild Berries	8.50
Apple, Pineapple, Tomato	4.50
Cranberry Juice	5.50
Coke, Diet Coke, Lemon Squash, Lemonade, Mineral Water	3.80
Lemonade or Soda Lime and Bitters	4.50
Appletiser	4.80
Italian Drinks	4.75
Blood Orange, Chinotto, Limonata, Mandarino	
Iced Tea - Lemon or Peach	4.40
Spring Water 600ml	3.80
Italian Sparkling Mineral Water 375ml	5.00
Italian Sparkling Mineral Water 750ml	8.00
Iced Coffee, Iced Chocolate, Iced Mocha	6.80
Velvet Coffee Delicious frozen coffee cream served with whipped cream and chocolate flakes	4.80
Frappe	6.50
Wild Berries, Mango, Strawberry, Coffee	
Milk Shakes	5.80
Chocolate, Strawberry, Bananas, Caramel, Vanilla	
Smoothies	6.80
Wild Berries, Mango, Strawberry, Banana	
Acai Smoothie Dairy free	8.50

## Hot Drinks

Coffees	Reg	Mug
Cappuccino, Flat White	4.00	5.00
Long Black	4.00	5.00
Café Latte	4.00	5.00
Espresso, Macchiato	3.00	
Mocha, Hot Chocolate,	4.30	5.00
Vienna Coffee, Chai Latte		
Affogato - Espresso, Vanilla Ice Cream & Biscotti		9.50
Affogato Liqueur		14.50
(Soy and Decaf extra 50c, extra shot of coffee 50c)		
(Coffee flavours: caramel, vanilla, hazelnut - extra 80c)		
Teas (leaves)		
English Breakfast, Earl Grey		4.20
Lemongrass, Chamomile,		4.80
Peppermint, Berry Green, Chai Tea		
Green Tea		4.50

02 9954 6015  
3 Broughton Street  
Kirribilli NSW 2061

Open 7 Day  
Breakfast - Lunch - Dinner  
Traditional Italian Cuisine

Public holidays surcharge 10%



# Dinner Menu

## Entrées

<b>Bruschetta</b>	8.50
Toasted Italian bread with diced tomatoes, garlic, herbs and extra virgin olive oil	
<b>Insalata Caprese</b>	16.50
Sliced tomato, bocconcini, basil, rocket, shaved parmesan and olive oil	
<b>Bresaola</b>	23.50
Thin sliced air dried beef served with rocket, tomato, bocconcini and shaved parmesan with lemon olive oil dressing	
<b>Calamari Fritti</b>	19.50
Fried calamari served with tartare sauce	
<b>Garlic Prawns</b>	24.50
Traditional garlic prawns served with toasted Italian bread	
<b>Affettato Misto</b>	24.50
Selection of sliced small goods, cheese, served with rocket, pickles and toasted bread	
<b>Beetroot</b>	15.50
Home roasted beetroot, goat cheese, mixed leaves, pears, walnut and balsamic vinaigrette	
<b>Cozze Napolitana</b>	21.50
Fresh black mussels steamed in white wine, tomatoes, herbs, served with toasted bread	

## Salads

<b>Caesar Salad</b>	15.50
Crispy cos lettuce, crostons, bacon, eggs, shaved parmesan and our famous dressing	
<b>Chicken 18.50</b>	<b>Smoked Salmon 22.50</b>
<b>Roasted Vegetables</b>	19.50
Roast vegetable with rocket, tomatoes and bocconcini dressed with balsamic and extra virgin olive oil	
<b>Lamb Salad</b>	23.50
Grilled loin of lamb with chilli and lime dressing on mixed leaves, baby spinach, tomatoes, feta cheese	

## Side Orders

<b>Bread Roll</b>	1.50
<b>Garlic Bread</b>	4.20
on toasted focaccia	
<b>Salad of Rocket</b>	8.50
Served with shaved parmesan and balsamic vinegar	
<b>Tossed Salad</b>	7.50
Mixed salad with vinaigrette	
<b>Bowl of Chips</b>	7.50

## Pasta

<b>Spaghetti</b>	19.50
with a choice of bolognese, napolitana or pesto sauce	
<b>Canelloni</b>	21.50
Thin rolled pancakes with a filling of vegetables and meat baked with tomato béchamel and parmesan	
<b>Penne A La Norma</b>	21.50
Eggplant, semi dried tomato, peas, tomato sauce, sautéed ricotta	
<b>Tortellini Boscaiola</b>	22.50
Veal tortellini cooked in creamy sauce with ham and mushroom	
<b>Fusilli Chicken &amp; Pesto</b>	23.50
Spiral pasta with chicken, mushrooms, sun-dried tomato, zucchini in a creamy pesto sauce	
<b>Calamari Ink Spaghetti</b>	24.50
A delicious sauce made with cuttlefish ink, calamari rings, a touch of garlic and chilli	
<b>Spaghetti Di Mare</b>	27.50
Plump king prawns and scallops tossed with spinach, garlic, extra virgin olive oil and a touch of chilli	
<b>Linguine Marinara</b>	29.50
Assorted seafood, black mussels, herbs, garlic, chilli, napolitana sauce	
<b>Gamberoni Costa Brava</b>	34.50
King prawns cooked in a seasoned tomato and garlic sauce, served with angel hair pasta	



In our kitchen, nothing is pre-cooked. Every dish is prepared to order. At peak time, there may be delays.

## Main Meals

<b>All our mains are served with roasted potatoes and fresh garden vegetables</b>	
<b>Scaloppine Funghi</b>	32.50
Pan fried veal with mushroom and cream sauce	
<b>Scaloppine Parmigiana</b>	32.50
Pan fried veal topped with eggplant, provolone cheese and tomato	
<b>Saltimbocca Alla Romana</b>	33.50
Pan fried veal coated with parma prosciutto, sage and white wine sauce	
<b>Lemon Chicken</b>	29.50
Pan fried chicken breast in a lemon, white wine, garlic and touch of cream	
<b>Sirloin Steak</b>	34.50
New York cut sirloin in traditional peppercorn sauce	
<b>Tagliata Di Manzo</b>	34.50
Grilled sirloin sliced served with creamy gorgonzola sauce, mashed potato	
<b>Calamari Fritti</b>	24.50
Fried calamari served with chips, salad and tartare sauce	
<b>Barramundi</b>	33.50
Fillet of grilled barramundi served with tartare sauce	
<b>Beef burger</b>	19.50
Lean beef with caramelised onions, salad and chips (Cheese, bacon, egg - extra 1.50 each)	
<b>Pork Fillet</b>	29.50
Slow roasted served with caramelised apple, grain mustard sauce, mash potato	
<b>Children's Menu</b>	
<b>Grilled Fish and Chips</b>	13.50
<b>Chicken Schnitzel and Chips</b>	13.50
<b>Kid's Steak and Chips</b>	13.50
<b>Pizza with Cheese and Ham</b>	12.00
<b>Spaghetti Bolognese or Napolitana</b>	12.00