

VG: VEGETARIAN
GF: GLUTEN FREE

Appetizers

- Focaccia fatta in casa e olio** **8.50**
Home made focaccia with a selection of olive oils from Antonio's hometown
- Olive Verdi di Sicilia** **7.50**
Sicilian green olives and taralli
- Aspettando.....parlando** **8.50**
Talkingwaiting
Selection of antipasti from the deli

Wood fire pizza available on:
Tue-Wed lunch
Thur-Fri-Sat dinner

Antipasto

- Carpaccio di salmone marinato con finocchi e aranci** **17.50**
Carpaccio of cured salmon with fennel and orange salad (GF) (large 32.00)
- Provola e pancetta alla piastra con misticanza** **18.50**
Pan fried provola cheese and pancetta, on mesclun and croutons and balsamic dressing (large 39.50)
- Prataioli fritti** **14.50**
Crispy fried button mushrooms paprika and sage (VG) (large 27.00)
- Bruschette del giorno** **14.50**
Bruschette with topping of the day (large 27.00)

La Pasta

Our pastas and risottos come with grated cheese, please let us know if you prefer without

- Zuppa del giorno** **14.50**
Soup of the day
- Maccheroni alla contadina** **18.50**
Maccheroni "contadina" with garlic, cherry tomatoes, black and green marinated olives, chilli and Pecorino Romano cheese (VG)
- La Bella Italia's Lasagna Tradizionale** **19.50**
Lasagna with traditional pork and beef Bolognese sauce
- Risotto con verza e salame** **19.50**
Risotto with braised Savoy cabbage and salame cacciatore (GF)
- Tagliatelle con sugo di salsiccia** **20.50**
Tagliatelle with sausage tomato "ragu"

Deli - Salumeria

- Antipasto di Antonio** **24.50**
Prosciutto di Parma, Buffalo Mozzarella Felino and Nostrano Italian Salami with freshly baked focaccia (large 47.00)
- Antipasto classico all'Italiana** **20.50**
Selection of cheeses, cured meats and pickled vegetables (large 39.00)
- Insalata di Bufala** **21.50**
Buffalo mozzarella salad with sun dried tomato toasted pine nuts and basil dressing on focaccia (large 41.00)
- Formaggi** **20.50**
Selection of four Italian cheeses served with bread, quince jam, pears and toasted walnuts (large 39.00)

For groups of 6 or more

Shared lunch or dinner menu Italian style
from \$42 per person
Please ask our friendly staff



Antonio's suggested wine match

(Find this little sign close to each dish and see which wine Antonio suggests)

- ♣ Montepulciano
- ♥ Barbera
- ♦ Pinot Grigio
- ♣ Ripasso della Valpolicella
- ☼ Chardonnay di Sicilia
- ♫ Cannonau di Sardegna
- ♣ Rose
- € Sauvignon

Bread basket 4.50

Char-grill

- Fiorentina di manzo con patate fritte** **29.50**
400g Angus beef T-bone steak with hand cut chips and basil mayo (GF)
- Bistecca di agnello con indivia ai ferri e salsa di pomodoro** **29.50**
Marinated lamb steak with grilled endive and raw tomato salsa (GF)
- Tagliata di manzo rucola pomodori secchi e balsamico** **29.50**
Scotch fillet with rocket, Grana Padano shavings, sun dried tomato and balsamic cream (GF)
- Portobelli grigliati con misticanza pecorino e noci tostate** **23.50**
Field mushrooms with rocket, pecorino cheese and toasted walnuts (VG)

Biscotti e pasticcini

- Sfogliatelline ricce** **6.50**
Pastry shell from Naples
- Baci di Dama** **5.50**
Almond "Lady's kisses" with chocolate filling
- Biscotti ripieni** **4.50**
Our jam cookies
- Crescentine** **3.50**
Mamina's almond crescent (GF)
- Biscotti** **1.50**
Pistachio and ginger - honey and pine nuts - chocolate and hazelnuts - apricot and almonds

Pots and pans

- Cosce di pollo alla cacciatora, con insalata di patate al prezzemolo** **29.50**
Braised chicken legs "hunter style" with fork mashed parsley potato (GF)
- Costola di maiale all'uva con porri e patate** **29.50**
Pork cutlet with grape sauce with leek and potato casserole (GF)
- Filetti di pesce del giorno alla pizzaiola con cozze e patate** **29.50**
Fillet of fish of the day in "pizzaiola" sauce with mussels and potato (GF)
- Pesce intero Luigi Cacace (for 2/for 3 people)** **56.00/78.00**
Tray baked whole fish dressed with capers, gherkins and olive oil - a recipe of Luigi Cacace, Antonio's father (GF)

Sides

- Legumi in umido con pomodoro** **7.50**
Mixed bean and tomato casserole
- Misticanza con olive, capperi e cipolla** **7.50**
Mesclun with black olives, capers and sun dried tomato
- Patate saltate aglio e rosmarino** **7.50**
Sautéed potatoes with rosemary and garlic

Sweets

- Tiramisu' della casa-** *Wine suggested: Moscato* **9.50**
Tiramisu with espresso and Marsala wine
- Panna cotta ai frutti di bosco-** *Wine suggested: Angialis* **8.50**
Panna cotta with berry and brandy compote
- Crema caramellata al caffè'-** *Wine suggested: Passito* **8.50**
Espresso creme brule'
- Pere cotte al cioccolato e amaretti-** *Wine suggested: Passito* **8.50**
Poached pears in dark chocolate sauce and amaretti macarons
- Mousse di cioccolato al latte e spezie-** *Wine suggested: Angialis* **8.50**
Nutmeg scented milk chocolate mousse
- Torta Caprese-** *Wine suggested: Moscato* **8.50**
Almond and chocolate torte with vanilla sauce (GF)
- Delizie al limone-** *Liquore suggested: Limoncello* **8.50**
Limoncello custard sponge cake
- Gelato (per scoop)** **4.00**
- Gelato "affogato"** **6.00**
Vanilla ice cream with a short black
- Gelato "affogato" with liquor** **9.00**
Vanilla ice cream with a short black and a shot of Sambuca, Amaretto or Grappa

*Please notice that this is Antonio's suggestion and it is not included in the price