

Pane

Baguette, baked to order, served with olive oil 7

House Focaccia Bread, served warm with olive oil and balsamic reduction 10

Garlic Bread, house made with fresh garden herbs 10

Tomato Bruschetta, diced roma tomatoes and Spanish onion, basil, olive oil and balsamic reduction (2) 8

Prawn Bruschetta, king prawn, semi-dried tomatoes, Spanish onions, sauce gribiche (2) 10

Antipasti

Ostriche, Sydney Rock oysters served Kilpatrick or fresh tomato and gremolata or natural 15 (3)

Insalata di calamari, lightly battered calamari, cherry tomatoes, salad of roquette and aioli, lemon wedge 20

Arancini, tomato and basil risotto, goats cheese filling, tomato sugo 16

Beef Carpaccio, finely sliced raw beef fillet, fried capers, salsa Verde, parmesan, roquette 22

Antipasto misto, selection of meats, marinated vegetables, salsa and cheese, served with crostini 18/32

Gamberi all'aglio, local Australian garlic prawns Italian style with white wine, shallots, olive oil, toasted bread 26

Pasta and Gnocchi

Spaghetti alla Marinara, selection of fresh Australian fish and shellfish, chilli, lemon juice, parsley, napoli, white wine sauce 40

Rigatoni alla Boscaiola, bacon, mushrooms, fresh basil, cream and white wine sauce 26.50

Traditional Carbonara, Spaghetti, onion, mushroom, pancetta 26.50

Pappardelle alla Siciliana, cherry tomatoes, olives, capsicum, chilli, cacciatore salami, Napoli and white wine sauce 26.50

Fettuccine, authentic Bolognese, fresh basil 24.5

Tortellini, goats cheese and basil filling, charred zucchini, truss cherry tomatoes, pine nuts, prosciutto, roquette 30

Creamy Porcini Gnocchi, field mushrooms, porcini mushrooms, fresh basil, cream and white wine sauce 28 (V)

Gnocchi, braised osso buco, gremolata 30

Fettuccine, imported fresh porcini and local forest mushrooms, lemon, fresh parsley, white wine 26.50 (V)

Secondi Piatti

Scaloppine alla panna, veal scaloppine, mushrooms, shallot, creamy white wine sauce, kipfler potato 38

Chicken Parmigiana, House made chicken schnitzel topped with sauce Napolitano and cheese. Served on spaghetti with tomato sugo and Greek salad 25.50

Veal Parmigiana, House crumbed veal schnitzel topped with sauce Napolitano and cheese. Served on spaghetti with tomato sugo and Greek salad 29.5

Risotto, confit duck, selection of forest mushrooms, Grana Padano, roquette salad 36.5

Spanish Chicken, Chicken pieces slow braised with spicy chorizo, olives, capsicum, tomato, white wine and herbs. Served with crispy chat potatoes 32

Agnello, slow braised lamb shoulder (350g), creamy sweet potato bake, broccolini, jus, rosemary salt 38

Bistecca

320g Sirloin, Jack's Creek 100 day grain fed Black Angus 48

320g Rump, 90 day grain fed Angus 34.5

Both served with chips, choice of traditional beef jus or pepper sauce and Fratelli Roma's cos, fried caper, parmesan salad with aioli dressing

Contorni

Greek Salad, diced garden vegetables, feta cheese, olives and marinated vegetables 16.5

Fratelli Caesar Style Salad, Cos, fried baby capers, parmesan cheese and aioli 14.5

Insalata Caprese, sliced Roma tomatoes, bocconcini, olive oil, fresh basil 16.5

Fries, served with grey salt and aioli 8.5

Steamed seasonal vegetables 12.5

Dolci

Tiramisù, house churned vanilla gelato, fresh strawberries 18.5

Crème Brûlée, traditional baked vanilla bean *brûlée*, served with shortbread 16.5

Panna cotta, pistachio and vanilla, caramelized poached pear, white chocolate and brandy ganache, praline 16.5

Crostata al Limone, lemon tart caramelised with raw sugar, house churned coconut gelato, strawberry coulis 16.5

Rhubarb and Apple Charlotte, rhubarb coulis, caramelised apple, mascarpone, apple crisp 16.5

*please allow 15 minutes baking time

Piatto di Formaggi, selection of imported and Australian cheese with condiment fruit, breads and crostini 18.50