

Pane

Baguette, baked to order, served with olive oil 9

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

Garlic Bread, house made with fresh garden herbs 12

Tomato Bruschetta, diced roma tomatoes and Spanish onion, basil, olive oil and balsamic reduction (2) 14

Prawn Bruschetta, king prawn, semi-dried tomatoes, Spanish onions, sauce gribiche (2) 18

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 rocket and aioli, lemon wedge 22

Arancini, tomato and basil risotto, goats cheese filling, tomato sugo 18

Beef Carpaccio, finely sliced raw beef fillet, fried capers, salsa Verde, parmesan, rocket 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 28

Polpette di pesce, blue swimmer crab and market fresh fish cake, house made chilli jam, rocket salad, aioli 24

Pasta and Gnocchi

Spaghetti alla Marinara, selection of fresh Australian fish and shellfish, chilli, lemon, parsley, napoli, white wine sauce 42

Rigatoni alla Boscaiola, bacon, mushrooms, fresh basil, cream and white wine sauce 28

Traditional Carbonara, Spaghetti, onion, mushroom, pancetta, egg 28

Pappardelle alla Siciliana, cherry tomatoes, olives, capsicum, chilli, cacciatore salami, Napoli and white wine sauce 30

Fettuccine, authentic Bolognese, fresh basil, oregano 26.50

Tortellini, goats cheese and basil filling, zucchini, truss cherry tomatoes, pine nuts, prosciutto, rocket 36

Creamy Porcini Gnocchi, field mushrooms, porcini mushrooms, fresh basil, cream and white wine sauce 30 (V)

Gnocchi, braised lamb ragu, gremolata 34

Fettuccine, zucchini, eggplant, cherry tomatoes, lemon, manchego 28 (V)

Secondi Piatti

Scaloppine alla panna, veal scaloppine, mushrooms, shallot, creamy white wine sauce, kipfler potato 40

Chicken Parmigiana, House made chicken schnitzel topped with sauce Napolitano and cheese. Served on spaghetti with tomato sugo and Greek salad 34

Veal Parmigiana, House crumbed veal schnitzel topped with sauce Napolitano and cheese. Served on spaghetti with tomato sugo and Greek salad 38

Risotto, Frasier Island spanner crab, cherry tomatoes, fennel, roquette salad 40

Agnello, slow cooked lamb shoulder, roasted fennel and garlic croquette, mushroom ragu, wilted baby spinach, herb and mustard butter 38

Pesce del Giorno, seared fillet of Daintree Barramundi, celeriac puree, shellfish and spanner crab arancini, salmon pearls, radicchio salad 42

Bistecca

320g Sirloin, certified organic pasture fed Angus, ms4+ 48

260g Rump, certified Black Angus, ms2+ 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, duet of white chocolate panna cotta and strawberry jelly, toasted macadamias, salad of strawberries, mint and lime 16.5

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

Chocolate Mousse, Callebaut dark chocolate and Franjelico mousse, house churned hazelnut gelato, praline, fresh raspberries 16.50