



**Lunch Menu**

## SPRITZER & COCKTAILS

<b>Aperol Spritz</b>	<b>\$12</b>
Aperol, Prosecco, Soda	
<b>Campari Spritz</b>	<b>\$12</b>
Campari, Prosecco, Soda	
<b>Cynar Spritz</b>	<b>\$12</b>
Cynar, Prosecco, Soda	
<b>Rosso Spritz</b>	<b>\$12</b>
Martini Rosso, Prosecco, Soda	
<b>Bianco Spritz</b>	<b>\$12</b>
Martini Bianco, Prosecco, Soda	

<b>Negroni</b>	<b>\$16</b>
Gin, Vermouth, Campari	
<b>Frozen Daiquiri</b>	<b>\$11</b>
Frozen Fruit Daiquiri, Rum	
<b>Sgroppino</b>	<b>\$10</b>
Lemon Granita, Prosecco, Vodka	
<b>Mocktail</b>	<b>\$8</b>
Frozen Fruit Blend	

*Or Ask the Bar for your favourite ....*

## BEERS

Moretti Draft	\$12
Peroni / Great Northern	\$8
Peroni Rossa/ Menabrea/ Corona	\$9
Boags Light	\$6
Coldstream Hills Apple Cider	\$9

## SOFT DRINKS & WATER

S.Pellegrino / Panna 500 ml	\$6
S.Pellegrino 1l /Panna	\$9
Chinotto / Aranciata / Ginger Beer	\$5
Lemonade/ Coke / Diet Coke	\$4
Fruit Nectar	\$5
Juice	\$4

## SPIRITS

House Basics	\$8
Jim Beam, Johnnie Walker Red, Beefeater, Bundaberg, Ruskov	

Top Shelf *Ask our staff for a list*

## WINES

### SPARKLING

NV BORG SAN LEO <i>Prosecco</i>	(ITA)	\$11		\$36
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### WHITE WINE & ROSÉ

		Gl	½ Lt	Btl
2017 THE LONG PADDOCK <i>Chardonnay</i>	(VIC)	\$10	\$29	\$36
2016 ANTINORI <i>Pinot Bianco</i>	(ITA)	\$11	\$32	\$42
2017 SAINT CLAIR <i>Sauvignon Blanc</i>	(NZ)	\$12	\$35	\$49
2016 SANTA CRISTINA <i>Rosé</i>	(ITA)	\$11	\$32	\$42
2015 BREGANZE <i>Pinot Grigio</i>	(ITA)			\$56
2015 CANTINE PRÀ OTTO <i>Soave</i>	(ITA)			\$72
2017 BLOSSOM HILL <i>Moscato</i>	(SA)			\$28

### RED WINE

		Gl	½ Lt	Btl
2017 EARTHWORKS <i>Shiraz</i>	(SA)	\$10	\$29	\$38
2015 BLEASDALE Cabernet Sauvignon	(SA)	\$11	\$32	\$42
2014 SANTA CRISTINA <i>Sangiovese</i>	(ITA)	\$11	\$32	\$42
2015 TARRAWARRA <i>Pinot Noir</i>	(VIC)			\$58
2014 ANTINORI PEPPOLI <i>Chianti</i>	(ITA)			\$75

# LUNCH MENU

## TO START

GARLIC BREAD	\$ 8
<i>OLIVE E GRISSINI</i> Marinated mixed Olives with Bread sticks	\$ 9
<i>BRUSCHETTA</i> Tomato salsa, Ricotta, Basil	\$12
<i>POLPETTINE</i> Beef Meatballs in sauce, grilled Bread	\$13
<i>CALAMARI FRITTI</i> Salt&Pepper Squid & Aioli	\$15

## SIDES

<i>PATATINE</i> Potato fries, Tomato sauce	\$ 7
<i>ROCKET SALAD</i> Shaved Parmesan, Balsamic vinaigrette	\$ 8

## MAINS

<i>PENNE NAPOLI</i> Roma Tomato, Garlic, Onion, Basil & Parmesan	\$19
<i>MACCHERONI BOLOGNESE</i> Pork & Beef Mince braised in a Tomato & Red Wine Sauce & Parmesan	\$22
<i>FETTUCCINE BOSCAIOLA</i> Cream, Mushrooms, Roasted Chicken, Rosemary & Parmesan	\$25
<i>SPAGHETTI PUTTANESCA</i> Napoli Sauce, Anchovies, Capers, Olives	\$24
<i>PASTA AL FORNO</i> Maccheroni Bake with Besciamel sauce & Bolognese	\$25
<i>KIDS PASTA</i> Spaghetti/Penne Napoli/Bolognese	\$12

## \$ 20 LUNCH SPECIAL

### Pasta & Wine

Your choice of Pasta + a glass of house wine or a small beer

#### Spaghetti Aglio, Olio e Peperoncino

Extra virgin olive oil, garlic, chilly and Parmesan

OR

#### Penne Napoli

Napoli Sauce, fresh Basil, extra virgin olive oil and Parmesan

OR

#### Maccheroni Bolognese

Braised Pork & Beef mince in a Tomato & red wine sauce, Parmesan

### Pizza al TRANCIO + Salad & Wine

Italian Street Food style... Thick & Crunchy  
Your choice of Pizza al trancio (by the Slice)  
+ Rocket salad + glass of house wine or a small beer.

#### Margherita

Tomato, Mozzarella & Fresh Basil

OR

#### Campana

Tomato, Anchovies, Capers and Olives

OR

#### Piccante

Tomato, Mozzarella, Salame, chilly flakes

\*(Gluten free pasta +\$2)