

APPYS

Prawns & Mushroom Sauté	<i>– in a lemon picante sauce</i>	\$ 9
Dry Ribs	<i>– danish baby backs</i>	\$ 8
Sauteed Calamari	<i>– sauteed in a spicy tomato sauce</i>	\$ 9
Calamari	<i>– deep fried squid</i>	\$ 9
Prawns	<i>– wrapped in prosciutto</i>	\$ 9
Pan Seared Scallops	<i>– cream of dill sauce a white truffle drizzle</i>	\$ 9
Lumache Cardinale	<i>– escargot sautéed with creamy tomato sauce</i>	\$ 9
Those Mussels	<i>– new zealand green lips with creamy tomato sauce</i>	\$ 9
Baked Brie	<i>– with a sweet compote</i>	\$ 10
Patte Fritti	<i>– eyes on your fries</i>	\$ 5
Bruschetta	<i>– classic style</i>	\$ 6
Homous	<i>– with fire roasted peppers</i>	\$ 7
That Dip	<i>– olives, sundried tomatoes and artichokes served with pita bread</i>	\$ 9
Foccacia	<i>– homemade served with balsamic vinegar and extra virgin olive oil</i>	\$ 6

SOUP / SALADS

Minestrone	<i>– everything but the kitchen sink</i>	\$ 5
Stracciatella	<i>– chicken broth, whipped egg with cheese and parsley</i>	\$ 5
Bocconcini Salad	<i>– tomatoes with soft mozzarella drizzled with olive oil and a balsamic reduction</i>	\$ 8
House Salad	<i>– mixed greens topped with our house dressing</i>	\$ 8
Caesar Salad	<i>– a traditional favorite</i>	\$ 8
Greek Salad	<i>– its greek to me!</i>	\$ 8

PASTAS

Smoked Chicken Pesto Penne	<i>– chicken, sundried tomatoes in a creamy pesto sauce</i>	\$ 1 4
That Pasta	<i>– spinach tortellini with chicken, red peppers in our creamy tomato sauce</i>	\$ 1 5
Gnocchi	<i>– tomato basil pesto</i>	\$ 1 3
Spaghetti Con Pollo	<i>– chicken in a spicy tomato sauce with black olives and capers</i>	\$ 1 4
Linguini Alla Vongole	<i>– clams in a white wine olive oil</i>	\$ 1 4
Spaghetti Alla Olio	<i>– olive oil, garlic and chili flakes</i>	\$ 1 3
Linguini Pescatore	<i>– seafood in a spicy tomato sauce</i>	\$ 1 6
Penne Con Salsiccia	<i>– spicy Italian sausage, red peppers in a tomato sauce</i>	\$ 1 4
Fettuccini Veneziana	<i>– baby shrimp & prawns in a white wine dijon cream sauce</i>	\$ 1 5
Lasagna	<i>– traditional layered sheets of pasta with a rich tomato sauce</i>	\$ 1 5
Spaghetti Bolognese or Meatballs		\$ 1 4
Linguini Primavera	<i>– veggies in a tomato sauce</i>	\$ 1 3
Baked Canneloni	<i>– ground beef, spinach, vegetables and cheese stuffed in pasta shells</i>	\$ 1 4
Baked Tortellini	<i>– meat sauce or tomato sauce</i>	\$ 1 0
Baked Spaghetti	<i>– meat sauce or tomato sauce</i>	\$ 1 0
Baked Lasagna	<i>– meat sauce or tomato sauce</i>	\$ 1 0

Add Chicken \$ 5 | Add Garlic Bread \$ 2 | Add Prawns \$ 6

PIZZA

Small \$ 13 | Large \$ 22

Backdoor Special	– chicken, spinach, pineapple, garlic and feta.
Beefeater	– pepperoni, ham, sausage, onion and mushroom
Straight Up	– pepperoni, ham, green pepper and mushroom
Yuppie	– broccoli, artichokes, spinach and bocconicci
No Meater	– red and green peppers, mushrooms, pineapple onions, olives and feta
Hula	– capicollo, ham, pineapple and mushroom
Scorch	– hot capicollo, hot pepperoni, sausage, banana peppers and onions
Popeye	– chicken, spinach and feta
That Greek	– ground beef, green peppers, onions, tomatoes, olives and feta cheese
Big House	– salami, capicollo, italian sausage, onions, and fresh tomatoes
Capriciosa	– capicollo, salami, olives, artichokes and mushrooms
The Sicilian	– salami, onions, capers, olives and anchovies
That Pizza	– prawns, brie, mushrooms, olives and drizzled with pesto

Sorry No Substitutions | No Half & Half Pizza

WINE

House Wines (red)	Gls	1/2Ltr	Bt
<i>Citra Montepulciano</i>	\$7	\$20	\$30L
<i>Montalto Nero D'Avola</i>	\$7	\$23	\$32
<i>Wallaby Shiraz</i>	\$7	\$23	\$32
<i>Jackson Triggs Merlot (Prop Ed)</i>	\$7	\$22	\$30

House Wines (white)	Gls	1/2Ltr	Bt
<i>Colli Albani</i>	\$7	\$23	\$30L
<i>Masi Suave Classico</i>	\$7	\$23	\$32
<i>Casa Vinicolo Pinot Grigio</i>	\$7	\$23	\$32
<i>Inniskillin Chardonnay (Var Ser)</i>	\$7	\$22	\$30

Red Wines (by the bottle only)

<i>Santa Cristina Antinori</i>	\$33
<i>Colle Secco Montepulciano</i>	\$36
<i>Ravenswood Petit Sirah</i>	\$36
<i>Ducale Chianti Ruffino</i>	\$59
<i>Ravenswood Zinfandel</i>	\$39
<i>Hellbent Shiraz/Cabernet</i>	\$34
<i>Liberty School Cabernet Sauvignon</i>	\$48
<i>Catena Zapata Malbec</i>	\$41

White Wines (by the bottle only)

<i>Verdicchio Classico</i>	\$33
<i>Masi Masianco Pinot Grigio</i>	\$35
<i>See Ya Later Ranch Unleashed Riesling</i>	\$34
<i>Robert Mondavi Chardonnay (Private Selection)</i>	\$38

Sparkling & Rose (by the bottle only)

<i>Mateus</i>	\$23
<i>Henkell Trocken Piccolo (200ml)</i>	\$9
<i>Segura Viudas Brut</i>	\$33
<i>Veuve Clicquot Brut</i>	\$110
<i>Dom Perignon</i>	\$329