pasta & risotto

your choice of the following pastas: spaghetti, fettuccine, veal tortellini, penne & home made gnocchi (gnocchi extra 3 / 5) gluten free pasta (penne) available upon request (extra 3) all pastas are seasoned with garlic, cheese & topped with fresh parsley	E / M
mixed pasta platter - serves 2 people (only 1 seafood option per platter) your choice of three pastas on the menu served together on a platter	55
marinara grande - serves 2 people clams, mussels, prawns, calamari, moreton bay bugs & scallops with olive oil & garlic (napoli sauce optional)	60
il gambero tiger prawns, garlic, fresh chilli, parsley, olive oil & a touch of napoli sauce	21 / 27
marinara	21 / 27
clams, mussels, prawns, calamari & scallops with olive oil & garlic (napoli sauce optional)	21 / 27
princess prawns, bacon, mushrooms, fresh chilli, dash of cream & napoli sauce	21 / 27
dimattina chicken, avocado, pesto, spring onions, dash of cream & napoli sauce (contains pine nuts)	18 / 23
bolognese	16 / 25
home made traditional italian meat sauce (with beef & pork)	15 / 20
carbonara bacon, egg & cream	15 / 20
pollo pan-fried chicken pieces, mushrooms, spring onions & cream	17 / 22
calabrese hot salami, spring onions & olives in napoli sauce	17 / 22
amatriciana bacon, spring onions, napoli & a touch of chilli	15 / 20
vegetarian (v) roasted capsicum, eggplant, zucchini, herbs, napoli sauce with marscapone & thyme	18 / 23
arrabbiata (v)	45 / 20
hot chilli, dash of cream & napoli parmigiana (v)	15 / 20
eggplant, peas, mozzarella cheese & napoli	17 / 22
cannelloni (v) homemade with spinach, ricotta & parmesan cheese topped with napoli sauce	16 / 21
lasagne	
homemade fresh daily	16 / 21
risotto marinara (gf) clams, mussels, prawns, calamari & scallops with olive oil & garlic (napoli sauce optional)	21 / 27
spicy prawn and scallop risotto (gf) tiger prawns, scallops, bacon, chilli and a dash of cream	21 / 27
risotto vegetarian (v) (gf) roasted capsicum, eggplant, zucchini, herbs, napoli sauce with marscapone & thyme	18 / 23
risotto zucca (v) (gf) pumpkin puree, cream and sage topped with toasted pine nuts and fresh rocket	17 / 22
charges may apply to alterations of sauces (v) = vegetarian (gf) = gluten free	