

ENTRÉE

- Garlic Bread, baked ciabatta, garlic butter and herbs \$10
- Garlic Pizza, serves 2-3, garlic butter oil base and mozzarella (v) \$23
- House Marinated Olives, served cold with thyme, lemon and orange (v, gf) \$14
- Classic Bruschetta, tomatoes, onions, basil, on garlic loaf, with balsamic (v) \$16
- Calamari Fritti, crispy squid with spiced hazelnut crust and citrus aioli (gf, nuts) \$19
- Sizzling Prawn Hot Pot, chorizo, tomato, brandy garlic butter and toasted ciabatta \$22
- Lasagna Spring Rolls, (2) braised beef ragu and mozzarella, with bechamel sauce \$17

MAINS

Nonna's Signature 'Half and Half'

Homemade chicken schnitzel and choice of spaghetti napolitana, slow cooked ragu or creamy boscaiola \$36

(Mary's specialty dish from the Grand Central in the 80's)

- Porchetta, rolled roasted pork belly, crackle, house slaw, roasted Italian potatoes and red wine jus (gf) \$36
- Veal Marsala, pan fried escalope, marsala wine cream, mushrooms, crispy potatoes and greens (gf) \$40
- Barramundi with almond and pesto crumb, crispy Italian potatoes and greens (gf, nuts) \$38
- 200g Riverina Eye Fillet, crispy Italian potatoes, charred greens, pepper jus and salty parsnip crisps (gf) \$49
- 250g Riverina Rump, shoestring fries, slaw, choice of pepper, mushroom or gravy sauce \$38
- Chicken Parmigiana, homemade schnitzel, shoestring fries and slaw \$30
- Crumbed Chicken Schnitzel, fries, slaw and choice of pepper, or mushroom sauce \$27

PASTA AND RISOTTO

- Spaghetti Alla Vodka, creamy tomato, vodka and chilli sauce and chorizo crumb \$28
- Garlic and Chilli Prawn Spaghetti, king prawns with tails, shallots and chilli olive oil \$32
- Spaghetti Marinara, king prawns, calamari and mussels, in a light chilli pomodoro sauce \$34
- Slow Cooked Beef Ragu Spaghetti, in a rich tomato, garlic and herb sauce \$28
- Boscaiola Spaghetti, bacon, mushrooms, spring onion and white wine cream \$28 + Add chicken 7
- Sweet Potato Risotto, creamy spinach, tomato and spring onion sauce (gf, v) \$26 + Add Chicken 7
- Chicken and Mushroom Risotto, light creamy sauce, spring onion and fresh herbs (gf) \$26

PIZZA

Our stone-baked pizzas 12" | Gluten free base \$3 extra | Dairy Free / Vegan Cheese \$4 extra

- Margarita, tomato base and loaded mozzarella (v) \$23
- Vinny, loaded pepperoni and mozzarella \$27
- Francesco, ham, pepperoni, chicken, smoky BBQ sauce and mozzarella \$29
- Antonio, smoked ham, pineapple and mozzarella \$27
- Guiseppe, ham, pepperoni, mushrooms, capsicum, pineapple, olives and mozzarella \$29
- Diavolo, (hot) pepperoni, spicy jalapenos, tomato, capsicum, yoghurt dressing \$29

SIDES

- Shoestring Fries, rosemary salt and garlic aioli \$12
- Crispy Roasted Potatoes, twice cooked, Italian herbs and olive oil (v, gf) \$14
- Grilled Vegetables, lemon and mint olive oil and toasted almonds (v, gf, nuts) \$14
- Slaw, carrot, cabbage, spanish onion and lemon cream dressing (gf, v) \$12

DESSERT

- Sticky Toffee Pudding, butterscotch and Frangelico sauce and vanilla ice-cream \$15
- Tiramisu Boudino, chocolate custard, espresso hazelnut chocolate crumb and ice-cream (gf, nuts) \$15
- Affogato, vanilla ice-cream and espresso shot \$12
- Liqueur Affogato, vanilla ice-cream and espresso shot, choice of Frangelico, Baileys or Kahlua \$18