



Antipasto ~ Appetizers

Antipasto Nostrano

A selection of cold meats, pickled vegetables & cheese

\$15.90

Bruschetta

Fresh tomato, garlic, olive oil & fresh basil

\$6.90

Pane all' aglio

Grilled continental bread, rubbed with fresh garlic & virgin olive oil

\$4.00

Tris di Crostini

Special Tuscan starter of toasted continental bread with three different toppings
chicken liver paste, wild mushrooms & spicy tomato

\$11.90

Saliccie Tartufate con Porcini

Pork sausages Italian style with truffle & porcini mushrooms paste
served on a bed of polenta & caramelised onion glaze

\$15.90

Gamberi in Padella

Panfried prawns with extra virgin olive oil, garlic, chilli, white wine & parsley

Entrée \$19.90 Main 27.90

Zuppa ~ Soup

La Ribollita

Typical tuscan soup of beans, cabbage, herbs & carrots

\$10.90

Pasta

Spaghetti Osteria

A combination of Italian tomatoes, truffle & porcini mushroom paste

\$20.90

Fettuccine Boscomare

Egg Fettuccine with prawns, mushrooms, cream, fresh tomatoes, garlic, wine & chilli

\$25.90

Agnolotti alla Salvia

Homemade pasta with filling of ricotta cheese & spinach, served with a sage sauce & a touch of cream

\$19.90

Agnolotti alla Vegetariana

Homemade pasta with filling of ricotta cheese & spinach, served with seasonal vegetables & tomato sauce

\$22.90

Maccheroni al Ragu

Tube pasta with a special Tuscan meat sauce

\$19.90

Risotto ~ Rice

Risotto con Porcini

Rice with wild & porcini mushrooms

\$20.90

Pesce ~ Fish

Pesce Alla Livornese

Pacific Dory Fillet with garlic, white wine, tomato & parsley

\$22.90

Grigliate ~ Grills

La Fiorentina

Chargrilled 500gr T-bone steak cooked the Florentine way (specially marinated)

\$28.90

Entrecote alla Diavola

Grain fed porterhouse with a peppercorn sauce

\$26.90

Salciccie tartufate con porcini

Pork sausages Italian style with truffle & porcini mushroom paste served with polenta & a caramelised onion glaze

\$24.90

Quaglie alla Rucola

Chargrilled quails on a seasonal rocket salad

\$24.90

Scaloppine Osteria

Baby veal, capsicum, peppercorn, brandy, tomato & cream

\$24.90

All mains served with rosemary roasted potatoes

Side Dishes

Italian Salad

\$6.00

Formaggi

A selection of cheeses

\$14.90

Vegetables

Spinach

Sauteed with extra virgin olive oil, garlic & chilli

\$6.00

Mushroom

Sauteed with onions & extra virgin olive oil

\$6.00

Rocket Salad

With our special dressing

\$6.00

All vegetables are grown on the premises when in season

**Closed the month of September. Visa, Mastercard, American Express & Diners Club accepted.
No Seperate Accounts. All prices are inclusive of GST.**

Desserts

Tirami Su

Italian finger biscuits, coffee, marsala, Italian mascarpone cream, cheese & chocolate.

\$11.90

Torta Della Nonna – Grandma's Cake

Typical Tuscan cheesecake with ricotta, custard & pine nuts

\$11.90

Mocca Delight

Coffee Ice cream with chocolate covering

\$10.90

Gelati

Choice of vanilla, strawberry, hazelnut, lemon & bacio

\$9.90

Cantuccini co 'I Vin Santo

A typical Tuscan end of meal ritual - Tuscan almond biscuit dipped in vin santo (dessert wine)

\$15.00

Baci Chocolate

\$1.60 each

Coffee

Short black, long black, white, caffe latte, cappuccino

\$3.80

Tea

Assorted Flavours

\$3.60

Liqueur Coffee

From \$14.50

Compliment your dessert or coffee with choice of after dinner drinks

Moscato di Pantelleria (Sicilian Muscat)

\$11.90

Botrytis (sticky)

\$8.50

Vin Santo

\$9.50

Limoncello Liqueur

\$8.50

Ports

Penfolds Club Port, Hahnwood, Director's Special

\$6.50

Galway Pipe, Hardy's Shaw

\$9.00

Tony's Barrel Port

\$6.50

Liqueurs

From \$8.50

Giori Grappa

\$7.50

Grappa Nardini

\$10.50

Amaro Braulio

\$8.00

Amaro Averna

\$8.00

Fernet Branca

\$8.00

Cognac Courcel

\$11.50

Courvoisier V.S.O.P

\$14.50

Imported Malt Whisky

From \$10.50

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