

## PIZZAS 9"/12"

**Margherita** 12/16  
Buffalo mozzarella, fresh basil, Italian herbs and mozzarella on a tomato base.

**Napolitana** 13/17  
Olives, anchovies, fresh basil and mozzarella on a tomato base.

**Al Fresco** 14/19  
Fresh tomato, red onion, olives, feta, fresh basil, Italian herbs and mozzarella on a tomato base.

**Johnny's Favourite** 14/19  
Mushrooms, gorgonzola (blue cheese) and mozzarella on a tomato base.

**Verdura** 14/19  
Spinach, pumpkin, mushroom, roasted capsicum, goats cheese, olives and mozzarella on a tomato base.

**Capricciosa** 14/19  
Ham, mushroom, olives and mozzarella on a tomato base.

**Tropicana** 14/19  
Ham, pineapple and mozzarella on a tomato base.

**Artichoke** 14/19  
Artichoke, mushrooms, Parmesan, rocket and mozzarella on a tomato base. Drizzled with French dressing.

**Chorizo** 14/19  
Chorizo, potato, caramelized onions, truffle oil and mozzarella on a tomato base.

**Pollo** 15/20  
Chicken, sundried tomato, bocconcini, spinach and mozzarella on a tomato base.

**L' Atomica** 15/20  
Hot salami, olives, roast capsicum, goats cheese, spring onion, red onion, Italian herbs and mozzarella on a tomato base.

**P&V** 14/19  
Roasted eggplant, hot salami, goats cheese, pesto and mozzarella on a tomato base.

**Prosciutto** 16/21  
Prosciutto, Fior Di Latte, Parmesan, rocket and mozzarella on a tomato base. Drizzled with French dressing.

**Amanti De La Carne** 16/21  
Ham, bacon, chicken, hot salami and mozzarella on a tomato base. BBQ sauce on top.

**Gambero** 16/21  
Marinated prawns, chilli, garlic, pesto and mozzarella on a tomato base, with lemon.

**Salmone** 16/21  
Smoked salmon, capers, red onion, spring onion and mozzarella on a sour cream base, with lemon.

- **Extra Toppings:** Add \$1 (9 inch) or \$2 (12 inch).
- **Extra Prawn/Salmon/Prosciutto:** Add \$2 (9 inch) or \$4 (12 inch).
- **Gluten-Free\* Base:** Add \$3.50.
- **Vegan cheese** is available at no extra charge.

## TAPAS

**Green Sicilian Olives** 8

**Eggplant Parmigiana** 8

**Grilled Chorizo** 8

**Grilled Spicy Italian Sausage** 9

**Grilled Saganaki** 8  
Kefalograviera Saganaki with lemon and oregano.

**Arancini** 12  
Mushroom and goats cheese arancini balls.

**Italian Mussels** 12  
Served with tomato, chilli and garlic.

**Semolina Calamari** 12  
Served with wild rocket and creamy aioli.

**Grilled Squid** 13  
Grilled in olive oil, lemon and fresh parsley.

**Mediterranean Meatballs** 13  
Woodfired meatballs with Sicilian salsa and a whole cracked egg.

**Garlic Prawns** 13  
Marinated prawns in a creamy garlic sauce.

**Lamb Cutlets** 14  
Served with homemade tzatziki.

**Moreton Bay Bugs** 14  
Grilled with chilli, garlic and salsa.

**Woodfired Lamb** 14  
In a clay pot, with spanish onion, olives, capsicum and feta cheese.

## SHARING PLATTERS FOR 2 TO 22

Moreton Bay Bugs, Lamb Cutlets, Saganaki, Arancini, Calamari, Meatballs, Barramundi, Garlic Bread, Greek Salad.

**Platter for 2 People** 57

**Platter for 4 People** 97

**Platter for 6 People** 166

## STARTERS

**Garlic Pizza Bread** 8

**Herb Pizza Bread** 8

**Woodfired Nachos** 10

## SIDES

**Shoe String Fries** 8

**Potato Wedges** 10

**Broccolini** 9

## SALAD

**Rocket** 9  
Rocket and Parmesan cheese with lemon dressing.

**Greek** 13  
Tomato, cucumber, olives, feta, red onions, olive oil and oregano.

**Mediterranean** 16  
Roasted pumpkin and capsicum, sundried tomato, red onion, pine nuts, rocket, feta.

**Mediterranean with Chicken** 22  
Chicken, pumpkin, capsicum, sundried tomato, red onion, pine nuts, rocket, feta.

**Tuscan** 24  
Grilled calamari, sundried tomato, roasted capsicum, pumpkin and spinach.

## MAINS

**Mixed Grill** 35  
Porterhouse steak, spring lamb, chicken, chorizo, prawns, potato wedges, BBQ sauce.

**Seafood Platter** 29  
Moreton Bay Bugs, calamari, mussels and prawns with salad.

**Fish of the Day** MP  
Refer to Specials Board.

**Fish 'n' Chips** 24  
Beer battered barramundi served with chips and salad.

## PASTA

**Cannelloni** 20  
Spinach and ricotta in a tomato sauce with salad.

**Fettuccine Ragù** 20  
Braised beef, wine, bacon and mushrooms.

**Penne Alex Special** 20  
Hot salami, olives, capsicum and tomato.

**Gnocchi Primavera** 20  
Cherry tomato, cottage cheese, olives and spinach.

**Linguini Marinara** 22  
Mussels, clams, prawns, scallops, chilli, wine, olive oil and parsley.

**Prawn and Calamari Linguine** 22  
With herb croutons, rocket, chilli, extra virgin olive oil and parsley.

## RISOTTO

**Seafood** 22  
Prawns, scallops, clams, mussels and chilli.

**Pea and Asparagus** 18  
Peas, asparagus and Pecorino.

**Chicken and Chorizo** 18  
Chicken, chorizo and Grana Padano.

**Moreton Bay Bugs and Prawn** 24

## DESSERTS

**Gianduiotto** 6.5  
Hazelnut and chocolate gelato covered with toasted hazelnuts and dark chocolate.

**White Tartufo** 6.5  
Coffee and vanilla gelato, rolled in coconut flakes, topped with a cherry.

**Cassata** 6.5  
Nougat, chocolate and hazelnut gelato with candied fruit and a liqueur sponge.

**Passionfruit Delight** 6.5  
Passionfruti gelato covered in a layer of dark chocolate.

**Vanilla Panna Cotta** 10  
Served with berry compote.

**Gelati** 10  
Lemon, Chocolate, Strawberry.

**Sticky Date Pudding** 12  
Served with vanilla bean icecream.

**Calzoncino** 16  
Nutella, banana, walnuts and vanilla bean icecream.

**Chocolate Pizza** 16  
Chocolate, strawberries, pistachios and vanilla bean icecream.

**Please ask us about our specials of the day.**

**FUNCTIONS**  
**Large or Small,**  
**Stand-up or Sit-down.**  
**We cater to your needs.**  
**Talk with us now.**

\*Traces of flour may have been in contact with gluten free bases (only available in 12 inch size).

## COCKTAILS

Espresso Martini	16
An espresso shot shaken with Kahlúa and vodka, served chilled. Bellissimo!	
Vodka or Gin Martini	16
Served dirty with a twist.	
The Sicilian Smooch	16
Amaretto and Frangelico combined with lime and cranberry juice.	
Tablerone	16
A combination of Baileys Irish Cream, Frangelico, Kahlúa, cream and honey. Served in a chocolate drizzled glass.	
The P&V	16
A refreshing mix of Rosso Antico, Campari and soda.	
Aperol or Campari Spritz	16
A dash of soda, topped with Prosecco to make your night sparkle.	
The Full Monty	16
A fresh and fruity apéritif using Amaro Montenegro, Aperol and orange juice.	
Illusion	16
A delicious sweet mix of melon and pineapple flavours - what's not to love?	
After Sunset	16
Gin, strawberry liqueur, honey syrup and lemon juice, topped with Prosecco.	

## SPIRITS

Campari – Apéritif	7
Amaro Montenegro	8
Bacardi - White Rum	8
Baileys - Irish Cream	8
Bundaberg Rum	8
Frangelico - Hazelnut Liqueur	8
Galliano - Sambuca	8
Gin	8
Jack Daniel's / Canadian Club - Whiskey	8
Jim Beam - Bourbon	8
Kahlúa - Coffee Liqueur	8
Maker's Mark / Wild Turkey - Bourbon Whiskey	8
Midori - Melon Liqueur	8
Ouzo	8
Southern Comfort - Bourbon	8
Johnny Walker Red/Black/Blue - Scotch	8/9/22
Vodka	8
Disaronno Originale - Amaretto	9
Chivas Regal - Scotch Whiskey	10

## RED WINE

<i>Alexander Hill (Riverina, NSW)</i>	
<b>Cabernet Sauvignon</b>	7.5/28
Full-bodied and rich Cabernet has ripe, soft tannins with a mouth-filling flavour of ripe blackberries and cherry.	
<i>Alexander Hill (Riverina, NSW)</i>	
<b>Merlot</b>	7.5/28
Soft and smooth with flavours of forest fruits and ripe cherries.	
<i>Alexander Hill (Riverina, NSW)</i>	
<b>Shiraz</b>	7.5/28
Slight purple tinges and a nose showing black cherry, plum, sweet spices and a hint of pepper all overlaid with the most subtle oak vanillin character.	
<i>30 Mile (Tharbogang, NSW)</i>	
<b>Shiraz</b>	8.5/36
Full-bodied showing fresh lively dark fruits of blackcurrants, herbs and balanced with some subdued spicy integrated oak.	
<i>Rocca Ventosa (Italy)</i>	
<b>Sangiovese</b>	8.5/36
The palate exhibits flavours of dark cherry, plum and spice.	
<i>Angus the Bull (SA)</i>	
<b>Cabernet Sauvignon</b>	9.5/39
Dark fruited and densely packed this has a lot of muscle built in, chewy tannins and heaps of blackberry fruit characters and black olive.	
<i>Helen's Hill: Ingram Road (Yarra Valley)</i>	
<b>Merlot</b>	37
This merlot has a palate that is Christmas pudding, blackcurrant, blackberry and stewed plums with hints of lighter redcurrant and raspberry flavours.	
<i>Kay Brothers (McLaren Vale, SA)</i>	
<b>Pressed Shiraz</b>	46
Juicy flavours of cherry, boysenberry and Turkish delight, supported by soft velvet tannins.	
<i>Woodstock (McLaren Vale, SA)</i>	
<b>Shiraz</b>	46
Vibrant, floral and spicy bouquet brings together both red and black fruits like cherries and plums.	
<i>Taylor Ferguson (Marlborough, NZ)</i>	
<b>Pinot Noir</b>	9.5/39
Aromas of rich plum lifted by spicy charr oak, velvety texture with dark fruit flavours.	
<i>Reschke Bull Trader (Coonawara, SA)</i>	
<b>Cabernet Merlot</b>	55
Ripe full bodied palate with flavours of dark chocolate, mulberry, spice, plum and cedar.	

## WHITE WINE

<i>Alexander Hill (Riverina, NSW)</i>	
<b>Moscato</b>	7.5/28
Hints of yellow peaches and musk-melons that carry through on the palate.	
<i>Alexander Hill (Riverina, NSW)</i>	
<b>Sauvignon Blanc</b>	7.5/28
A pale straw coloured wine with typical herbaceous cut grass, gooseberry and apple aromas with perhaps a hint of passionfruit.	
<i>Alexander Hill (Riverina, NSW)</i>	
<b>Pinot Grigio</b>	7.5/28
The palate shows pear and nectarine with lime zest and sherbet following.	
<i>Alexander Hill (Riverina, NSW)</i>	
<b>Chardonnay</b>	7.5/28
With its pale straw-yellow colour and nose of peach, apple, pear and honeydew melon accented by soft buttery toasted oak tones.	
<i>30 Mile (Tharbogang, NSW)</i>	
<b>Sauvignon Blanc</b>	8.5/36
Take a deep breath and smell the fresh herbaceous fruit aromas. Sip and savour the intense gooseberry cut grass aromas with long refreshing finish.	
<i>Rocca Ventosa (Italy)</i>	
<b>Pinot Grigio</b>	8.5/36
Subtle aromas of pear and apple with just a hint of citrus.	
<i>Tim Adams (Clare Valley, SA)</i>	
<b>Riesling</b>	36
Riesling character with floral and citrus aromatics of grapefruit, lime and lemon. The palate is seamless with slight viscosity and a brisk acid finish.	
<i>Embers (Margaret River, WA)</i>	
<b>Sauvignon Blanc</b>	36
Fruit salad and herbal notes combine to give a flavoursome palate with a clean crisp finish.	
<i>Little Goat Creek (New Zealand)</i>	
<b>Sauvignon Blanc</b>	39
Tropical aromas and flavours Easy drinkability with great length.	
<i>Fraser Gallop (Margaret River, WA)</i>	
<b>Chardonnay</b>	42
Very crisp and clean lines, with flavours of lemon/grapefruit and a lick of oatmeal cream on the finish.	
<b>ROSÉ</b>	
<i>Ross Ritchie (VIC)</i>	
<b>Rosé</b>	9.5/39
<b>Corkage \$4.00 per person.</b>	

## SPARKLING

<i>Alexander Hill (Riverina, NSW)</i>	
<b>Brut Cuvée</b>	7.5/28
<i>Balgownie Estate (VIC)</i>	
<b>Premium Cuvée Brut NV</b>	10/42
<i>Passaparola Prosecco (Italy)</i>	
<b>Spumante Brut NV</b>	10/42

## BEER

Cascade Light (TAS)	6
James Boags (TAS)	7.5
Coopers - Sparkling (SA)	7.5
Coopers - Pale Ale (SA)	7.5
Crown Lager (VIC)	7.5
Pure Blonde (VIC)	7.5
Fat Yak (VIC)	7.5
Peroni - Nastro Azzurro (Italy)	7.5
Corona (Mexico)	7.5
Asahi (Japan)	7.5

## CIDER

5 Seeds (NSW)	8.5
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## OTHER

Lemonade/Coke/Diet Coke/Fanta	3.8
Coffee/Hot Chocolate/Chai Latte	4
Mocha	4.5
Loose Leaf Tea	4.5
Chinotto	4.5
Lemon Lime and Bitters/ Raspberry Lemonade	4.5
Juice	4.5
Affogato	5.8
Hot espresso with vanilla bean icecream. <b>Add a shot of Frangelico (+\$8).</b>	
Iced Coffee/Chocolate	5.8
Milk Shake	6.5
Sparkling Mineral Water (750ml)	6.5