**Antipasto ~ Appetizers**

**Antipasto Nostrano**
A selection of cold meats, pickled vegetables & cheese
$17.90

**Bruschetta**
Fresh tomato, garlic, olive oil & fresh basil
$7.50

**Pane all’ aglio**
Grilled continental bread, rubbed with fresh garlic & virgin olive oil
$4.80

**Tris di Crostini**
Special Tuscan starter of toasted continental bread with three different toppings
chicken liver paste, wild mushrooms & spicy tomato
$13.90

**Saleciccie Tartufate con Porcini**
Pork sausages Italian style with truffle & porcini mushrooms paste
served on a bed of polenta & caramelised onion glaze
$18.90

**Gamberi in Padella**
Panfried prawns with extra virgin olive oil, garlic, chilli, white wine & parsley
Entrée $21.90 Main 29.90

**Zuppa ~ Soup**

**La Ribollita**
Typical tuscan soup of beans, cabbage, herbs & carrots
$13.90

**Pasta**

**Spaghetti Osteria**
A combination of Italian tomatoes, truffle & porcini mushroom paste
$24.90

**Fettuccine Boscomare**
Egg Fettuccine with prawns, mushrooms, cream, fresh tomatoes, garlic, wine & chilli
$29.90

**Agnolotti alla Salvia**
Homemade pasta with filling of ricotta cheese & spinach, served with a sage sauce & a touch of cream
$23.90

**Agnolotti alla Vegetariana**
Homemade pasta with filling of ricotta cheese & spinach, served with seasonal vegetables & tomato sauce
$25.90

**Maccheroni al Ragu**
Tube pasta with a special Tuscan meat sauce
$23.90
Risotto – Rice
Risotto con Porcini
Rice with wild & porcini mushrooms
$24.90

Pesce – Fish
Pesce Alla Livornese
Pacific Dory Fillet with garlic, white wine, tomato & parsley
$24.90

Grigliate – Grills
La Fiorentina
Chargrilled 500gr T-bone steak cooked the Florentine way (specially marinated)
$33.90

Entrecote alla Diavola
Grain fed porterhouse with a peppercorn sauce
$29.90

Salciccie tartufate con porcini
Pork sausages Italian style with truffle & porcini mushroom paste served with polenta & a caramelised onion glaze
$28.90

Quaglie alla Rucola
Chargrilled quails on a seasonal rocket salad
$28.90

Scaloppine Osteria
Baby veal, capsicum, peppercorn, brandy, tomato & cream
$28.90

All mains served with rosemary roasted potatoes

Side Dishes
Italian Salad
$6.50

Formaggi
A selection of cheeses
$15.90

Vegetables
Spinach
Sauteed with extra virgin olive oil, garlic & chilli
$6.50

Mushroom
Sauteed with onions & extra virgin olive oil
$6.50

Rocket Salad
With our special dressing
$6.50

All vegetables are grown on the premises when in season

Closed the month of September. Visa, Mastercard, American Express & Diners Club accepted. No Separate 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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