



## *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**

### **Salciccie 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 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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