



ANTIPASTO

MARINATED OLIVES Bowl of Kalamata olives marinated in fresh garlic, birdseye chillies & oregano (hot)		\$6.00
TRIO OF DIPS Homemade sundried tomato, eggplant & tzatiki, served with a small focaccia		\$14.00
ANTIPASTO ITALIAN STYLE Eggplant dip, prosciutto, marinated olives, bocconcini, artichokes & sundried tomatoes, served with small focaccia		\$18.00
BRUSCHETTA Flatbread topped with fresh roma tomato, garlic & basil, drizzled with extra virgin olive oil		\$14.00
CALAMARI ALLA LUCIANO Tender rings of marinated calamari, served with fresh mesculin salad & garnished with continental cucumber, cherry tomato & kalamata olives		\$18.00
GARDEN SALAD Crisp mesculin lettuce served with cherry tomatoes, continental cucumber, kalamata olives, spanish onion & fetta, drizzled with a vinaigrette dressing	Small	\$10.00
	Large	\$15.00
FOCACCIA Flat salted bread, drizzled with olive oil, garlic & rosemary		\$6.00
GARLIC BREAD Freshly baked half French stick, sliced & filled with butter, garlic & parsley (serves 2 - 3)		\$9.00

PASTA

<i>Traditional Italian pasta, cooked to order and garnished with fresh shaved parmesan & parsley</i>	Entrée	Main
NAPOLETANA Simple, classic, cooked tomato & basil sauce, served with either fettuccine or spaghetti	\$15	\$20
BOLOGNESE Hearty lean minced meat & tomato sauce served with either fettuccine or spaghetti	\$15	\$20
CARBONARA Lean bacon strips, creamy egg & cracked black pepper, served with either fettuccine or spaghetti	\$15	\$20
FUNGHI ALLA CREMA Creamy onion, bacon & fresh mushroom sauce, served with fettuccine	\$15	\$20
PUTTANESCA Kalamata olives, anchovies, garlic & chilli in a tomato based sauce, served with spaghetti	\$15	\$20
TIROLESE Creamy onion, bacon & fresh zucchini sauce, served with fettuccine	\$15	\$20
CALABRESE Pasta tubes with hot salami, eggplant & chilli in a tomato based sauce	\$15	\$20
AMATRICIANA Pasta tubes with onion, bacon & chilli in a tomato based sauce	\$15	\$20
AGLIO E OLIO Spaghetti tossed in olive oil, fresh garlic, chilli & parsley	\$15	\$20
CANNELLONI Crepe filled with fresh ricotta & spinach, then topped with napoletana sauce		\$16
LASAGNE AL FORNO Pasta sheets layered with rich Bolognese & creamy béchamel sauce then oven baked	\$15.00	\$20.00
SALMONE AFFUMICATO Smoked salmon & capers in a creamy sauce folded through spaghetti	\$17	\$23
GAMBERI ALL' AGLIO E OLIO Sautéed black tiger prawns, olive oil, fresh garlic, chilli & parsley tossed through spaghetti	\$17	\$23

TRADITIONAL PIZZAS

Classic Italian Pizza with a Crispy Thin Base

	S	M	L
SUPER SPECIAL With the lot	\$15.00	\$20.00	\$25.00
BEACH SPECIAL Tomato, mozzarella, ham, mushrooms & prawns	\$13.00	\$17.00	\$21.00
WOODY'S SPECIAL Tomato, mozzarella, ham, mushrooms, hot salami, capsicum, prawns & chilli	\$14.00	\$19.00	\$22.00
CAPRICCIOSA Tomato, mozzarella, ham, mushrooms & olives	\$12	\$17	\$20
ROMANA Tomato, mozzarella, ham & mushrooms	\$12	\$17	\$20
HAWAIIAN Tomato, mozzarella, ham & pineapple	\$12	\$17	\$20
AMERICANA Tomato, mozzarella & hot salami	\$12	\$17	\$20
MEXICANA Tomato, mozzarella, mushrooms, hot salami, capsicum & chilli	\$12	\$17	\$20
CAPRI Tomato, mozzarella, mushrooms, onion & bacon	\$12	\$17	\$20
AUSSIE Tomato, mozzarella, bacon & egg	\$12	\$17	\$20
VEGETARIAN Tomato, mozzarella, mushrooms, capsicum, onion & olives	\$12	\$17	\$20
MUSHROOM Tomato, mozzarella, mushrooms, garlic & parsley	\$12	\$17	\$20
MARGHERITA Tomato, mozzarella & oregano (<i>extras not available on this pizza</i>)	\$10 \$12	\$12 \$15	\$17
<i>Also available with fresh buffalo mozzarella</i>			
NAPOLETANA Tomato, mozzarella, olives & anchovies	\$12 \$15	\$17 \$19	\$20
<i>Also available with fresh buffalo mozzarella</i>			

**½ & ½ PIZZAS AVAILABLE IN LARGE SIZE ONLY, EXTRAS CHARGED ACCORDINGLY*

GOURMET PIZZA

All gourmet pizzas made with fresh buffalo mozzarella & our own roma tomato base

	Small	Medium
RUSTICA Tomato, mozzarella, eggplant, roasted red capsicum, zucchini, olives & fetta	\$16	\$22.00
CHORIZO Tomato, mozzarella, chorizo sausage, roasted red capsicum, spanish onion & fetta	\$16	\$22.00
SALMONE AFFUMICATO Tomato, mozzarella, smoked salmon, spanish onion & capers	\$17	\$23.00
PROSCIUTTO Tomato, mozzarella, prosciutto slices & arugula (wild rocket)	\$16	\$22.00
MEDITERRANEAN Tomato, mozzarella, sundried tomato, artichokes, mushrooms & anchovies	\$16	\$22.00
ZUCCO Tomato, mozzarella, roasted pumpkin chunks, spanish onion, fetta & toasted pinenuts	\$16	\$22.00

CALZONE / PIZZA RIPIENO

Classic pizza made by folding the pizza base over the filling

All Calzone made with fresh buffalo mozzarella & our own roma tomato base, then garnished with parmesan & arugula

GAMBERI Black tiger prawns, fresh mushroom, sundried tomato & garlic	\$23.00
ZUCCO Roasted pumpkin chunks, spanish onion & toasted pinenuts	\$22.00
CHORIZO Chorizo sausage, roasted red capsicum & spanish onion	\$22.00
MEXICANA Mushroom, salami, green capsicum & chilli	\$22.00
SALMONE Smoked salmon, spanish onion, & capers	\$23.00



DOLCE

All made freshly on the premises and served with cream

CRÈME CARAMEL

Creamy smooth baked custard, bathed with luscious toffee caramel

\$8.00

CHOCOLATE MOUSSE

Rich, fudgy chocolate mousse

\$8.00

CHEESECAKE

Mouth watering old time favourite. Chilled, unbaked cheesecake.

Variety changing weekly: Toblerone, Lemon, Choc Mint, Cherry Ripe or Mocha

\$8.00

DATE, CHOCOLATE & ALMOND TORTE

A flourless cake, jam packed with fresh dates, dark chocolate pieces & almonds, covered with a chocolate ganache

\$10.00

GELATI TRIO

Selection of three homemade gelati – fruit/sorbet style or full cream milk

\$8.00

LIQUEUR GELATI

Our homemade gelati flooded with liqueur of your choice:

Suggested pairings:

Chocolate – Coffee

Mango – Melon Midori

Strawberry – Coffee

Vanilla – Baileys

Lemon – Lemoncello

Rum Raisin - Sambuca

\$12.00

LIQUEURS

\$7.00

Flaming Sambuca

Frangelico

Melon Midori

Bailey's Irish Cream

Kahlua (Coffee)

Lemoncello

SPECIALTY LIQUEUR FROM THE TABLEANDS

\$9.80

– **100% pure & natural seasonal liqueur**

- **Elixir De Musa**, Lady Finger banana's create a smooth taste akin to liquid gold

CAFFE

Long black / Espresso

\$3.50

Cappuccino / Latte

\$4.00

Flat White

\$4.00

Hot Chocolate

\$4.00

Iced Coffee

\$7.00

Iced Chocolate

\$6.00