

VALENTINE'S DAY MENU

STARTERS

Antipasti for two \$32

Garlic crust, olives, mixed meats, and cheese

Sizzling Garlic Prawns \$24

Salt & Pepper Squid \$22

Meatballs \$20

Arancini \$20

Caprese Salad \$19

Buffalo Mozzarella, heirloom tomatoes, basil, balsamic

MAINS

(served with chips or vegetables)

Schnitzel \$29

+ gravy \$4 | + boscaiola sauce \$5

Parmigiana \$32

Schnitzel topped with napolitana, eggplant, & grilled mozzarella

Chicken Boscaiola \$32

Bacon, mushroom, shallots b cream sauce

Veal Marsala \$32

Creamy Marsala and Mushroom Sauce

Chicken Funghi \$32

Mushrooms in a white wine cream sauce. Topped w/ grilled mozzarella

Grilled Barramundi \$34

Seafood Platter For 1 \$52 | For 2 \$90

BBQ King Prawns, Grilled Fish Fillet, Salt & Pepper Squid, BBQ Octopus, & mussels. Served with chips and salad.

BREADS

Garlic bread \$12

Bruschetta (2 slices) \$18

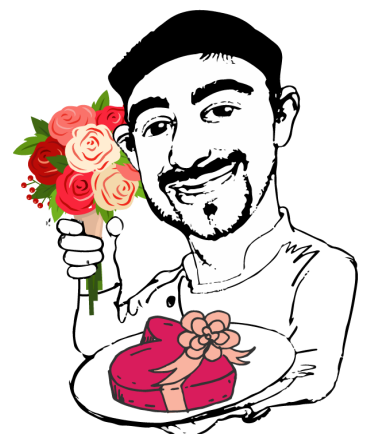
Garlic & Cheese Crust \$18

SALADS

Greek \$24

Caesar \$24

(add chicken \$3)



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PASTA

Gluten Free available +\$4

Spaghetti Bolognese \$28

Traditional beef mince in a napolitana sauce

Fettuccine Boscaiola \$28

Bacon, mushrooms, shallots, in a cream sauce

Penne Pesto \$28

Choice of cream or oil | add chicken +\$4 | add prawns +\$5 | Gnocchi +\$4

Penne alla vodka \$28

Pink sauce, vodka, chilli flakes

Spaghetti Sicilian \$28

Olives, roasted capsicum, eggplant, & garlic in a napolitana sauce

Fettuccine Gamberi Piccante \$34

Tiger prawns, chilli, garlic, rocket, EVOO, & napolitana sauce

Fettuccine Romano \$32

Chicken, snowpeas, sundried tomatoes, spinach, in a creamy white wine sauce

Spaghetti Marinara \$34

Selected fresh seafood in a garlic & chilli napolitana sauce

RISOTTO

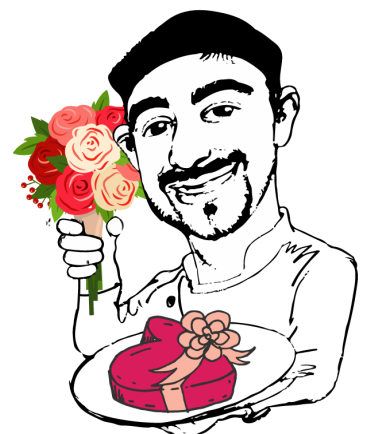
Pumpkin & Chicken \$32

Roasted pumpkin, chicken, onion & spinach in a creamy sauce

SIDES TO SHARE

Chips \$12 | Wedges \$15 | Roasted Potatoes w aioli \$15 |

Salad \$7 |



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PIZZA

Gluten free +\$4

MAMA'S MEATBALLS \$28

Homemade meatballs, spanish onions, bolognaise, topped w/ shaved parmesan & fresh basil

MAIALE \$28

Italian pork sausage, spanish onion, chilli flakes, buffalo mozzarella & fresh basil

VEGGIE LOVER \$28

Roast pumpkin, baby spinach, mushroom, spanish onion, fresh tomato, feta & drizzled w/ pesto aioli

ANTIPASTO \$28

Eggplant, roasted capsicum, feta, olives & mushrooms, topped w/ sun-dried tomatoes (+ spicy pepperoni \$2 / + prosciutto \$5)

QUAKERS DELIGHT \$30

Tiger prawns, chicken, onion & bacon, topped w/ sweet chilli sauce

ROMAN \$28

Spicy pepperoni, roasted capsicum, feta, oregano & topped w/ sun-dried tomatoes

TANDOORI CHICKEN \$28

Marinated chicken, onions, roasted capsicum, snow peas, topped w/ yoghurt

RICOTTA & PROSCIUTTO \$28

White ricotta base w/ prosciutto, rocket & honey

ULTIMATE SEAFOOD \$30

Tiger prawns, octopus, calamari, anchovies, fresh tomatoes, smoked mussels & garlic

MARGHERITA \$25

Tomato, cheese & oregano

1889 \$25

Buffalo mozzarella, cherry tomatoes & fresh basil

HAM & PINEAPPLE \$25

Shaved ham w/ pineapple pieces

MEAT LOVERS \$27

Shaved ham, spicy pepperoni, bacon & ground beef w/ BBQ sauce

SPECIAL \$27

Shaved ham, mild salami, onion, roast capsicum, olives & mushrooms

VEGETARIAN \$25

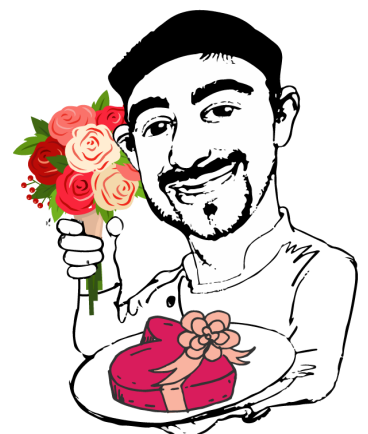
Onion, roast capsicum, olives & mushrooms

BBQ CHICKEN \$25

Chicken, onion & mushroom topped w/ BBQ sauce

PEPPERONI \$25

Spicy calabrese pepperoni



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SOMETHING SWEET

Tiramisu \$16

Nunzio's classic recipe, topped with hazelnuts and chocolate pieces

Chocolate Mousse \$16

House made with caramel sauce & vanilla gelato

Nutella calzone \$16

Served with vanilla gelato

Raspberry cheesecake \$16

Housemade vanilla cheesecake topped with raspberry coulis

Cannoli \$16

Vanilla custard, or chocolate custard

Gelato \$7 per scoop

COCKTAILS

Iced Vovo \$16

Malibu Coconut Rum, Chambord Raspberry Liqueur, Cream, Coconut, Raspberry Jam

Espresso Martini \$16

Kahlua, Vodka, Espresso

Amaretto Sour \$16

Amaretto almond liqueur, lemon, egg whites

Averna Sour \$16

Averna amaro, lemon, egg whites

COFFEE | TEA

black \$4 | white \$4 | espresso \$3 | usual teas \$4

