

a la carte menu

bread/crusts/starters

Garlic Bread	\$ 4.00
Cheese Bread	\$ 4.50
Bruschetta Traditional <i>Authentic bruschetta of diced tomato and Spanish onion finished with fresh basil, garlic and extra virgin olive oil</i>	\$ 9.00
Side Mash	\$ 5.50
Potato Fries	\$ 8.50
Potato Wedges <i>Served with sour cream and sweet chili</i>	\$10.50
Garlic and Cheese Pizza	\$16.00
Bruschetta Pizza	\$18.00
Mezze Platter (Serves 2) <i>Balsamic vinegar, extra virgin olive oil and choice of three dips served with Italian wood fired bread</i>	\$20.90

salads

Italian Salad <i>Iceberg lettuce, kalamata olives, tomato, cucumber, Spanish onion, capsicum white balsamic vinegar</i>	\$12.90
Greek Salad <i>Iceberg lettuce, kalamata olives, feta, tomato, cucumber, Spanish onion, capsicum white balsamic vinegar</i>	\$14.90
Rocket and Parmesan Salad <i>Rocket leaves, shaved parmesan with balsamic reduction</i>	\$15.90
Caesar Salad <i>Cos lettuce with crispy bacon, croutons, shaved Parmesan, anchovies and a creamy Caesar dressing</i>	\$16.90
Chicken Caesar Salad <i>Caesar salad with tender slices of chicken breast fillet</i>	\$19.90
Haloumi Salad <i>Grilled haloumi with roast pumpkin, chorizo, semi dried tomatoes and served with rocket leaves and a homemade honey mustard dressing</i>	\$19.90

entrees

OYSTERS

Fresh Sydney rock

Natural

Served with fresh lemon and cocktail sauce (6) \$20.50 (12) \$27.90

Kilpatrick

Topped with bacon and Kilpatrick sauce (6) \$22.50 (12) \$29.90

Mornay

(6) \$22.50 (12) \$29.90

Calamari Fritte

Lightly crumbed calamari rings served with mesclun and chef's tartare sauce \$17.90

Chili Olives

Kalamata olives in olive oil, chil, parsley and Galliano sambuca with a hint of garlic \$17.90

Eggplant Parmigiana

Fried crumbed eggplant topped with Mozzarella cheese and finished with Napoletana sauce \$16.90

Grilled Baby Octopus

Marinated and char grilled baby octopus served on a mixed green salad with balsamic dressing \$18.90

Salt and Pepper Baby Squid

Fried baby squid seasoned with spices salt and pepper served with a lemon lime aioli \$18.90

Chili Mussels

Fresh black mussels cooked in a white wine and tomato sauce with a touch of chili \$19.90

Arancini

Homemade crumbed rice balls filled with Bolognese, cheese and peas served with Napolitana sauce \$19.90

Prawn and Avocado Salad

Seared pesto prawns with sliced avocado and rocket and spinach leaves \$20.90

Swiss Prawns

Tiger prawns served in a light curry sauce with Arborio rice \$20.90

Garlic Prawns

Tiger prawns served in a sizzling hot pot with extra virgin olive oil, fresh basil, garlic in a Napoletana sauce and served with toasted bruschetta bread \$20.90

Sambuca Prawns

Tiger prawns served in chili and Sambuca sauce served with rice \$20.90

Antipasto

Fresh cold meats, marinated vegetables and fine cheeses.
Serves two \$29.90

pasta

Entrees Mains

Lasagne di Casa

Traditional dish of homemade layers of pasta with meat and tomato sauce

\$23.90

Spaghetti Bolognese

Traditional Italian rich meat sauce

\$17.90

\$20.90

Penne Arrabiata

Bacon, chili and garlic in napoletana sauce

\$17.90

\$21.90

Gnocchi Napoletana

Homemade potato dumplings in a rich tomato sauce and leaf basil

\$19.90

\$23.90

Prawn and Crab Linguine

Sautéed prawns, crab meat, olive oil, basil, touch of garlic, cherry tomato and parmesan cheese

\$20.90

\$24.90

Spaghetti Marinara

A selection of fresh seafood in a garlic and fresh tomato sauce

\$20.90

\$24.90

Spaghetti Con Limone

Tiger prawns, smoked salmon, semi dried tomato, chili, lemon

\$20.90

\$23.90

Fettucine Carbonara

Bacon, cream, garlic, egg and shallots

\$19.90

\$22.90

Chicken Penne

Smoked chicken, sundried tomato, pine nuts, pesto and cream

\$19.90

\$22.90

Penne Chorizo

Chorizo, roasted capsicum, chili and Napoletana

\$19.90

\$22.90

Pappardelle Meatballs

Pasta topped with traditional Italian homemade meatballs with a Napoletana and rosemary infused sauce finished with shaved parmesan

\$20.90

\$23.90

Fettucine Boscaiola

Bacon, mushroom, shallots in a white wine and cream sauce

\$19.90

\$22.90

Fettucine Gamberetti

Sautéed bacon and prawns in virgin olive oil, garlic, chili and parmesan

\$20.90

\$23.90

Fettucine Salmone

Fresh Tasmanian salmon with sundried tomato in a light cream tomato sauce

\$20.90

\$23.90

Gnocchi Formaggio

Homemade potato dumplings in a rich cheese sauce

\$19.90

\$23.90

Gnocchi Mare Monte

Homemade potato dumplings with prawns and avocado cream sauce

\$20.90

\$24.90

Spinach and Ricotta Ravioli

Ravioli filled with spinach and ricotta and served in a Napoletana sauce

\$20.90

\$24.90

Tortellini

Beef filled pasta pillows served with a sauce of your choice

\$20.90

\$24.90

risotto

Vegetano

Arboric rice, roasted capsicum, sundried tomatoes, sautéed mushrooms, grilled eggplant, roasted pine nuts with a hint of chili and a touch of pesto \$21.90

Chicken and mushroom

Arborio rice with chicken breast, sautéed mushrooms in a parmesan cheese sauce \$22.90

Prawn and Chorizo

Arborio rice, sautéed prawns and chorizo in a Napolitana sauce with garlic, chili basil \$23.90

Pescatore

Arborio rice with a selection of fresh seafood in a rich tomato and fresh basil sauce \$24.90

your combination of sauce and pasta or risotto is available

vitello

Vitello Parmigiana

Veal topped with grilled eggplant, melted mozzarella cheese with a white wine and napoletana sauce \$31.90

Veal Boscaiola

Veal cooked in white wine and cream sauce with sautéed bacon, mushrooms and shallots \$32.90

Veal Saltimbocca

Pan fried veal medallions topped with prosciutto and a marsala and sage jus \$32.90

Veal Oscar

Pan fried veal topped with fresh grilled prawns, tomato and cream sauce and finished with pesto \$33.90

pollo

Pollo Boscaiola

Pan fried chicken breast with bacon and mushrooms in a white wine and cream sauce \$30.90

Pollo Avocado

Grilled chicken breast topped with avocado and melted cheese in a sparkling white wine sauce \$30.90

Pollo Salmone

Pan cooked breast of chicken with prawns and smoked salmon in a cream Pink sauce \$31.90

Pollo Gamberetti

Tender chicken breast cooked with fresh prawns and bacon in a creamy pesto sauce \$31.90

carne

Black Angus Eye Fillet

Tender Black Angus eye fillet cooked to your liking served with a choice of pepper, Dianne or mushroom sauce served with seasonal vegetables \$37.90

Rib Eye

300gm Grain fed rib eye cooked to your liking and served with a side choice of pepper, Dianne or mushroom sauce and seasonal vegetables \$37.90

Bisteca di Mare

Grilled Black Angus eye fillet topped with sautéed King prawns and served with seasonal vegetables and finished with a balsamic reduction \$39.90

pesce

Baked Barramundi

Lemon pepper barramundi fillet served with seasonal vegetables and a Citrus beurre blanc sauce \$31.90

Atlantic Salmon

Fresh Atlantic salmon fillet served on bed of sweet potato mash with baby bok choy and marinated cherry tomatoes finished with honey glaze \$33.90

Trio di Mare

Trio of grilled Barramundi, sautéed king prawns and BBQ baby octopus with steamed vegetables topped with lemon and herb butter \$33.90

Seafood Platter for two

Hot and cold selection of Sydney rock oysters (Natural and Kilpatrick), garlic Prawns, calamari, smoked salmon and fresh cooked Black Tiger prawns \$75.00

pork ribs

Rib Dinner

Full rack served with corn and potato wedges \$49.90

original authentic hickory smoked pork ribs served with
our special bbq sauce

full rack has 12 ribs

Genuine wood fired pizzas

Traditional pizza

Margherita

Mozzarella cheese, tomato and oregano

\$18.90

Hawaiian

Mozzarella cheese, ham and pineapple

\$19.90

Vegetarian

Mozzarella cheese, mushroom, capsicum, onion, pineapple and olives

\$19.90

Mexicana

Mozzarella cheese, pepperoni, capsicum, onion, olives and chili

\$20.90

Davo's Special

Mozzarella cheese, ham, pepperoni, onion, mushroom and olives

\$21.90

Meat Lovers

Mozzarella cheese, ham, cabanossi, ground beef, pepperoni, bacon and BBQ sauce

\$21.90

Chicken

Mozzarella cheese, smoked chicken, pineapple, cabanossi and sesame seeds

\$21.90

Supreme

Mozzarella cheese, ham, cabanossi, pineapple, capsicum, mushrooms, onion and olives

\$21.90

Gourmet pizza

Chicken Avocado

Mozzarella cheese, chicken breast, spanish onion, sundried tomato with gaucamole

\$22.90

Salsiccia

Mozzarella cheese, Italian sausage, roasted capsicum, Spanish onion topped with fresh basil and parmesan

\$22.90

Chicken Parmigiana

Baby Mozzarella, smoked chicken breast, diced eggplant, topped with Napoletana sauce and parmesan

\$22.90

Marinara

Mozzarella cheese with a selection of fresh seafood

\$22.90

Proscuitto

Mozzarella cheese, sliced proscuitto and topped with rocket and Grano Pardano parmesan and finished with extra virgin olive oil

\$22.90

Garlic Prawn

Mozzarella cheese and garlic marinated Tiger prawns

\$22.90

