



DINNER MENU

Garlic or Chilli Pizza Bread	\$9.00
Kalamata Olives and Feta	\$12.50

Entrées

Seafood Chowder	\$17.90
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Classic Shrimp Cocktail with home-made seafood mayo	\$23.90
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Fegatini chicken livers sautéed in mushrooms, onions & garlic, finished with a splash of brandy and cream	\$21.90
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Mussels steamed green-lipped mussels with garlic, rosemary tomato & wine sauce	\$23.90
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Scallops lightly grilled and served with mushrooms and shrimps marsala cream over arborio rice	\$26.90
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Calamari Alla Griglia an old favourite, just grilled with lemon and garlic	\$23.90
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Calamari Rossi pan-fried with capers, herbs and garlic tomato sauce	\$23.90
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Garlic or Chilli prawn cutlets grilled, with your choice of garlic cream or chilli tomato over arborio rice	\$26.90
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Pasta **\$27.90**

Fettuccine Verdi stir-fried seasonal vegetables, herbs and garlic in fresh tomato sauce	
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Fettuccine Di Pollo

grilled chicken pieces and sliced button mushrooms finished in marsala cream

Spaghetti Alla Mamma Mia

bacon, mushrooms, capers and garlic in chilli tomato

Spaghetti Bolognese

in the traditional beef ragú

Spaghetti Carbonara

bacon, garlic and herbs with eggs and parmesan cream

Lasagne

traditional oven baked pasta layers with minced steak, mushrooms, ham and mozzarella

Cannelloni

baked pasta tubes with minced beef, eggs and mozzarella

Tortellini alla panna

roasted chicken tortellini in mushrooms, ham and parmesan cream

Tortellini Pomodori

roasted chicken tortellini in fresh garlic and herbs tomato

Fettuccine/Spaghetti Al Mare

prawn cutlets, shrimps, calamari and mussels, with garlic and wine tomato sauce

Pizza (all with tomato and cheese) ~~std. \$26.90 lg. \$36.90~~

Quattro Stagioni (four seasons)

mushrooms, ham, onions, salami, shrimps and capsicum pepperoni – salami and mozzarella

Capricciosa

capers, anchovies, olives and chilli

Vegetarian

with all available vegetables on the day

Hawaiian

ham and pineapple

Adriatico special

mushrooms, ham, onions, bacon, peppers and olives

Main Courses (served with vegetables of the day)

Seafood

Garlic or Chilli prawn cutlets \$44.90
grilled, with your choice of garlic cream or chilli tomato

Scallops \$44.90
lightly grilled and served with mushrooms, shrimps and marsala cream

Calamari rossi \$36.90
pan-fried with herbs and garlic, white wine and capers tomato sauce

Fish of the day
please see the board

Pork (pork fillet escallops, scallopine) **\$35.90**

Funghi
sautéed with garlic and mushrooms, finished in white wine and cream

Parmigiana
ham laid over pork, topped with mozzarella blend and baked to serve

Marsala
pan-fried in olive oil and herbs, with marsala cream.

Involtini
fillet rolls filled with ham and camembert, in garlic and mushroom cream

Livornese
sautéed with peppers, onions and capers and chilli tomato sauce

Chicken (skinless, boneless chicken breast) **\$35.90**

Principessa
grilled and served with marsala and ham cream sauce

Cacciatore
with peppers, olives, onions, garlic and tomato sauce

Alla Firenze
apricot halves, camembert and the chef's apricot cream

Frangelico
grilled and served with roasted hazelnuts and frangelico cream

Fegatini
chicken livers sautéed with mushrooms, onions and garlic, finished with a splash of brandy and cream

Steak (nz premium scotch fillet)

\$42.90

Pepperoni

topped with our cracked black pepper and roasted garlic cream

Zingara

with the traditional peppers, onions, olives and garlic tomato

Alexander

with bacon and mushrooms port cream

Veneziana

marinated in marsala, topped with mozzarella and baked to serve

Side orders all

\$9.50

Green salad

Grilled mushrooms – with garlic, herbs and lemon

Vegetables of the day

Fettuccine alla aglio e olio – olive oil and garlic fettuccine

Side parmesan or olive oil/balsamic dip \$5.00

for risotto and more options please see the specials board

byow \$10.00 per bottle

byo cakes welcome – charges apply

[please enquire about our gluten and dairy free options](#)

BUON APPETITO !!!