

BLACKBOARD SPECIALS

Lasagna Napolitana – Homemade lasagna. Served with salad.	\$21.90
Risotto Lamb – Slow cooked lamb tossed through risotto with artichokes & parmigiano.	\$24.90
Spaghetti con Polpette – Homemade Italian meatballs in a tomato sauce topped with provolone cheese.	\$22.90
Fusilli Lamb Ragù – Slow cooked lamb with artichokes in a tomato sauce topped with parmigiano.	\$23.90
Gnocchi Gorgonzola – Homemade gnocchi-ricotta with gorgonzola & provolone cheese in a cream sauce. (V)	\$24.90
Gnocchi Veal Ragù – Homemade gnocchi-ricotta in a tomato sauce with slow cooked veal ragù.	\$24.90
Salmon – Grilled salmon dressed with salsa siciliana (olive oil, capers, sundried tomatoes, olives, herbs & lemon juice). Served with salad & vegetables.	\$29.90
Fish of the day – Please ask wait staff. Served with salad & vegetables.	TBA
Lamb Shanks – Lamb shanks slow cooked with vegetables in a white wine sauce. Served with rice & salsa verde.	\$33.90
Fillette Diane – Premium angus beef scotch fillet topped with a steak diane sauce—green peppercorn, anchovies & cream sauce.	\$36.90
Fillette Medici - Premium angus beef scotch fillet, topped with prawns seared in garlic, chilli & parsley in a cognac cream sauce.	\$39.90