

PANE PRIMI

BREADS - FIRST COURSE

BRUSCHETTA SPECIALE

- **Tomato & Bocconcini** - Tomato and bocconcini bruschetta with extra virgin olive oil, balsamic reduction & rocquette - 2 pieces [V] **10**
- **Prosciutto & Provolone** – Crispy Prosciutto, Italian Provolone cheese, tomato roulade with extra virgin olive oil and fresh rocquette - 2 pieces **12**

GARLIC PIZZA BIANCA

Confit garlic with extra virgin olive oil, parmesan, mozzarella and oregano - 6 slices [GF available] **14**

PIZZA QUATTRO FORMAGGI

Mozzarella, parmesan, crumbled feta, gorgonzola and oregano - 6 slices [GF available] **18**

PIZZA GORGONZOLA

Parmesan, mozzarella, and a creamy gorgonzola blue cheese from Emiliana, ITA and extra virgin olive oil - 6 slices [GF available] **16**

PANE DI CASA - GARLIC BREAD

House made Italian bread with confit garlic butter infused with extra virgin olive oil - 5 pieces **8**

PANE DI CASA E FORMAGGIO - GARLIC BREAD WITH MOZZARELLA

House made Italian bread with garlic butter infused with extra virgin olive oil and baked with mozzarella - 5 pieces **10**

PANE ALLE OLIVE - HOMEMADE BREAD MIXED OLIVES & DIPS

Extra virgin olive oil and oregano seasoned homemade sourdough with mixed house marinated olives and trio of dips: **16**

- Black olive tapenade • Semi dry tomato and roasted capsicum
- Roasted artichoke • Extra bread available 2.5 [V]

MUSSELS AL SICILIANA

South Australian live mussels in the Sicilian fashion-sautéed with white wine, chilli, garlic and tomato concasse' served with crusty fresh house bread **17 ENTREE 29 MAIN**

GARLIC PRAWNS

Pan seared local prawns, fresh garlic, extra virgin olive oil and Italian parsley served with crusty warm sourdough **17(6) 26(12)**

PIZZA E CALZONE

HOMEMADE PIZZA & CALZONE

MARGHERITA	22
"The original pizza of Italy created with the colours of the Italian flag"	
Cherry tomatoes, bocconcini, tomato sugo, oregano, mozzarella, fresh basil leaves and extra virgin olive oil [V]	
CALABRESE	24
Cherry tomatoes, kalamata olive, onions, roast capsicum, pepperoni mozzarella and chilli	
SOPRANO'S NY	24
New York Style - double mozzarella and double pepperoni	
DI STRADA	25
Chorizo, pepperoni, ham, mushroom, mozzarella and onion finished with garlic aioli	
AGNELLO	26
Slow roasted Victorian pulled lamb shoulder, Greek feta, oven roasted capsicum, Spanish onion and finished with fresh rocquette and house-made tzatziki	
CORLEONE	26
Pepperoni, Spanish chorizo, red onion, balsamic eggplant, garlic oil, Sicilian olives, roasted peppers and mozzarella	
ARRABIATTA	23
Mushrooms, mozzarella, chilli, confit garlic, extra virgin olive oil, sliced kalamata olive, oregano [V]	
PESCATORE	27
Prawns, seafood marinara mix, sundried tomato, baby spinach, mozzarella fresh basil and oregano	
Gluten free pizza available add \$4	
Please note some toppings may contain gluten; please consult your wait staff with your dietary requirements	
CALZONE CARNI SUPREMA	26
Folded pizza with pepperoni, meatballs, ham, chorizo, bacon, onion and mozzarella encased in fresh pizza pastry served with napoli and house-made aioli	
CALZONE DI STRADA	25
Folded pizza with chorizo, pepperoni, ham, bacon, mushroom, onion and mozzarella encased in fresh pizza pastry served with napoli and housemade aioli	

PASTA E RISOTTO

PASTA & RISOTTO

TRADITIONAL PASTA	25
Fettuccine, Linguine, Spaghetti OR Potato Gnocchi or Beef Tortellini Extra 2.5	
Choice of sauce:	
• Bolognese “Nonna Renza’s recipe from Trento” slow cooked Italian tomato sauce simmered with aromatic wooded herb and vegetable mirepoix	
• Bosciola Smoked bacon, mushroom, shallots, cherry tomatoes in rose cream tomato sauce	
• Carbonara Smoked bacon, egg yolk, parmesan, cracked pepper in a seasoned cream sauce	
• Al Funghi Wild mushroom, garlic, pinenuts, baby spinach, parmesan, cream and fresh parsley [V]	
• Napoletano Homemade tomato napoli sauce, capers, olives, basil [V] [VG with vegan cheese add \$3]	
PRAWNS WITH SPAGHETTI	28
King prawns, garlic, extra virgin olive oil, fresh chilli black pepper and parsley served with fresh Italian grana padano cheese, classic Italiano no cream	
LINGUINE WITH SALMON AND PRAWNS	28
Huon River smoked salmon, capers, prawns, Ligurian pesto, lemon and white wine cream sauce	
FARMERS PASTA	26
Fresh spaghetti, broccollini, pan seared prosciutto, sweet cherry tomatoes, baby spinach and fresh herbs, topped with lemon juice, extra virgin olive oil and shaved Italian grana padano cheese no cream ADD Garlic Prawns 6.5	
RISOTTO AL POLLO	27
Chicken, mushrooms, pine nuts, sage and pumpkin in traditional risotto bianco	
RAVIOLI	26
Spinach and ricotta ravioli with semi dry tomatoes, baby spinach and caramelised pumpkin in buttered sage almond crème [V]	
LASAGNE	26
Layers of fresh egg pasta, Nonna’s slow cooked bolognese sauce and béchamel, topped with mozzarella, parmesan and served homemade garlic bread	
CHEFS MARINARA LINGUINE	34
King prawns, scallops, NZ baby clams, calamari, Southern Ocean NZ Hoki, South Australian blue-lip mussels and baby octopus, with your choice of:	
• Chardonnay Crème – chardonnay, cream, capers, cherry tomatoes, baby spinach and fresh basil	
• Napolitano – homemade napolitano tomato sauce, capers and fresh basil	

CONSIGLI DELLO CHEF

CHEF RECOMMENDS

- SICILIAN SEAFOOD HOT POT** **36**
Rustic Sicilian seafood hot pot with South Australian black mussels, prawns, fresh fish, scallops, simmered in a tomato concasse' with Sicilian green olives, capers, chilli, fresh herbs and an aromatic stock. Served with housemade sourdough [GF available]
- FISHERMANS RISOTTO** **34**
Carnaroli rice from Northern Italy with pan seared prawns, Southern Ocean NZ Hoki, mussels, calamari, SA clam's and scallops in a white wine napolitano sauce with Sicilian green olives and fresh basil [GF available]
- VEAL FILLET SCALOPPINE** **36**
Northern Rivers milk fed veal back strap slices with sautéed field mushrooms finished in a lemon thyme crème served with risotto bianco and fresh broccolini floret [GF available]
- GNOCCHI WITH BEEF CHEEK RAGU** **28**
Pan seared potato gnocchi served with slowly braised beef cheek and red wine ragu, topped with grana padano parmesan

INSALATA E CONTORNI

SIDES & SALADS

- VEGETABLE GREENS** **12**
Fresh broccolini, baby spinach, cherry tomatoes and mushrooms sautéed with extra virgin olive oil, deglazed with lemon juice and white wine [V/GF/VG]
- PARMESAN TRUFFLE OIL ROAST POTATOES** **12**
Oven roasted new potatoes with rosemary, parmesan and white truffle oil [V/GF]
- ROCQUETTE & PUMPKIN SALAD** **15**
Rocquette and roast pumpkin salad with toasted pinenuts, cherry tomatoes, Spanish onion, grana padano cheese from ITA, lemon and white balsamic vinegarette [V/GF]
- ITALIAN SALAD** **15**
Fresh baby spinach, rocquette, Spanish onion, Sicilian and Kalamata olives, semi dry tomato, cherry tomatoes and grated imported Italian Grana Padano cheese [V/GF]

DOLCE DELLA CASA

HOMEMADE DESSERTS

DESSERT SHARING PLATE	22
<ul style="list-style-type: none">• Chefs White Chocolate Tiramisu'• Vanilla Bean Panna Cotta with mixed berry compote• Lemon Ricotta Cake with Limoncello syrup and mascarpone crème• Strawberry gelato with mixed berry compote and wafers	
CHEFS WHITE CHOCOLATE TIRAMISU'	12
Chef's signature recipe Italian coffee dessert, Layers of espresso dipped sponge, white chocolate mascarpone and vanilla cream	
DOUBLE CHOCOLATE PISTACHIO BROWNIE	12
Double chocolate pistachio brownie served with rich chocolate ganache, crumbled pistachio and vanilla bean gelato	
LEMON & RICOTTA CAKE	10
Light lemon and ricotta cake served with Limoncello syrup and mascarpone vanilla cream	
PANNA COTTA	12
Traditional cold set vanilla custard with mixed berry compote, strawberry gelato, biscotti [GF without biscotti]	
GELATO - STRAWBERRY OR VANILLA BEAN	8
Locally produced from Maleny Dairies milk, served with mixed berry compote and biscotti [GF without biscotti]	

[GF] Gluten Free

CAFFE AUTHENTIC

LOCALLY ROASTED VINCENZA COFFEE

Cappuccino • Latte • Flat White • Long Black • Macchiato	5
Short Black • Piccolo Latte	4.5
Affogato • Café Mocha • Vienna Style or Mug	5.5
Italian Style Rich Hot Chocolate with vanilla crème	5.5
Green Tea • Black Tea • Earl Grey Tea	4

OAT MILK 1

LIQUOR COFFEE

Affogato style with Ice Cream	14
Frangelico • Amaretto • Baileys • Kahlua • Galliano Ristretto	

COCKTAILS

ITALIAN CLASSICS

APEROL SPRITZ	16
Italian Prosecco • Aperol • Soda	
ESPRESSO MARTINI <i>Staff Favourite</i>	16
Kahlua • Galliano Ristretto • Vanilla Vodka • Vincenza Espresso Shot	
SPICED MOJITO	14
Sailor Jerry's Spiced Rum • Soda Water • Fresh Mint	
CHAMBORD SPRITZ	15
Chambord • Italian Prosecco • Soda Water	
MOJITO	14
White Rum • Soda • Fresh Lime • Fresh Mint	
ELDERFLOWER MARTINI	15
Vanilla Vodka • Elderflower Liqueur • Lemonade • Fresh lime • Aquafaba	
THE GODFATHER	15
Glenfiddich Scotch Whisky • Amaretto • Fresh Orange	
AMARETTO SOUR	12
Amaretto • Lemon Juice • Fresh Orange • Aquafaba	
GINTONICA	15
Malfy Gin • Lemoncello • Tonic Water • Fresh Lemon	

BEVANDE

BEER & CIDER

James Boags 2.5%	7	Tilly 'Your Mates' Ginger Beer (Local) 4%	10
XXXX Gold 3.5%	7	Menabrea (Italian Pilsner) 5%	9
Corona 4.5%	9	Peroni Leggera 3.5%	8
Stone & Wood Pacific Ale 4.4%	10	Peroni Nastro Azzurro 5.1%	8
Larry 'Your Mates' (Local) 4.5%	10	Peroni Red 4.7%	8
Blackflag Affinity (Local) 4.7%	10	Peroni Nastro Azzurro Zero 0.0%	7
James Squire Apple Cider 4.8%	10	Bucket of any 4 Peroni variety	28

SPIRITS

VODKA

Smirnoff	8
Grey Goose	11

RUM

Bundaberg Rum	8
Sailor Jerry's	8
Bacardi	8

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Tanqueray	8
Malfy	11

BOURBON

Jim Beam	8
Jack Daniels	8
Southern Comfort	8
Makers Mark	11

WHISKEY

Johnnie Walker Red	8
Glenfidich 12Y	11
Canadian Club	11
Jameson	11

APERITIFS, LIQUEURS, DIGESTIFS

Aperol • Campari • Italian Grappa • Limoncello	8
Frangelico • Tia Maria • Kahlua • Baileys • Amaretto	8

COLD BEVERAGES

San Pellegrino 500ml	6
Orange Juice	4.5
Lemon, Lime & Bitters	4.5

SOFT DRINKS

Coke • Diet Coke • Lemonade • Lemon Squash • Pink Lemonade • Ginger Ale • Soda Water	4.5
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VINO BIANCO

WHITE WINE SELECTION

HOUSE WINES			½ Carafe	1L Carafe
De Bortoli Shiraz Cabernet		7	15	26
De Bortoli Semillon Sauvignon Blanc		7	15	26
Chilled Red Spanish Sangria - Chef's Recipe			15	24
SPARKLING WINES				
NV	Emeri Pink Moscato Piccolo 200ml			Yarra Valley VIC 11
NV	Valdo Prosecco – Dry Sparkling 200ml			Veneto ITA 14
NV	Valdo Prosecco – Dry Sparkling 750ml			Veneto ITA 40
WHITE WINES				
2022	Oxford Landing Sauvignon Blanc 187ml			Murray River SA 9
2023	“3 Tales” Marlborough Sauvignon Blanc			Marlborough NZ 9 / 36
2021	Em’s Table Riesling [VG]			Clare Valley SA 10 / 40
2022	DB Winemaker Selection Pinot Grigio [VG]			King Valley VIC 8 / 32
2022	Pasqua Pinot Grigio [VG]			Puglia ITA 9 / 38
2022	La Boheme Pinot Gris [VG]			Yarra Valley VIC 10 / 39
2020	“Regional Reserve Chardonnay” [VG]			Yarra Valley VIC 9 / 38
2020	Santa Cristina Oriveto “White Blend”			Toscana ITA 10 / 40

VINO ROSSO

RED WINE SELECTION

RED WINE			
2021	Piccini Chianti Cane Basket		Tuscany ITA 42
2021	“The Estate Vineyard” Pinot Noir [VG]		Yarra Valley VIC 11 / 40
2020	Farnese Montepulciano [VG]		Sicily ITA 9 / 38
2021	Oxford Landing Merlot 187ml		Murray River SA 9
2021	Pasqua Merlot		Puglia ITA 9 / 38
2021	Santa Cristina Merlot Sangiovese		Tuscany ITA 11 / 42
2023	Bella Riva Sangiovese [VG]		King Valley VIC 9 / 38
2021	JJ Hahn Herman’s Vineyard Shiraz		Barossa Valley SA 10 / 40
2020	Regional Reserve Shiraz		Heathcote VIC 9 / 36
2020	Re-Write The Rules Tempranillo [VG]		Rutherglen VIC 9 / 37
2021	DB Winemaker Selection Cabernet Sauvignon [VG]		King Valley VIC 8 / 32
NV	Italian Lambrusco “Chilled”		Tuscany ITA 26
ROSÉ WINE			
2022	Santa Cristina Giardino Rose		Tuscany ITA 10 / 40
2023	Rutherglen Estate Rose [VG]		Rutherglen VIC 9 / 34