

VALENTINE'S DAY MENU

STARTERS

Arancini \$9pp

Sizzling Garlic Prawns \$24

Salt & Pepper Squid \$22

Calamari Fritti \$22

Meatballs \$9pp

Caprese Salad \$19

Buffalo Mozzarella, heirloom tomatoes, basil, balsamic

MAINS

(served with chips or vegetables) Add side salad +3

Schnitzel \$32

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

Parmigiana \$34

Schnitzel topped with napolitana, eggplant, & grilled mozzarella

Chicken Boscaiola \$35

Bacon, mushroom, shallots b cream sauce

Veal Marsala \$35

Creamy Marsala and Mushroom Sauce

Chicken Funghi \$35

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

Grilled Barramundi \$38

Seafood Platter For 1 \$58 | For 2 \$96

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

BREADS

Garlic bread \$12

Bruschetta \$9pp

Garlic & Cheese Crust \$18

Pesto & Cheese Crust \$18

SALADS

Greek \$24

Caesar \$24

(add chicken \$3)



VALENTINE'S DAY

PASTA

Gluten Free available +\$4

Upgrade to filled pasta (Beef Tortellini, Ravioli Ricotta, Gnocchi) +\$4

Spaghetti Bolognese \$30

Traditional beef mince in a napolitana sauce

Fettuccine Boscaiola \$30

Bacon, mushrooms, shallots, in a cream sauce

Penne Pesto \$30

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

Penne alla vodka \$30

Pink sauce, vodka, chilli flakes

Spaghetti Sicilian \$30

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

Spaghetti Pepperoncino e Olio \$30

Mama's mixed herbs, garlic, cherry tomatoes, pangrattato, chilli, EVOO

Fettuccine Gamberi Piccante \$38

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

Fettuccine Romano \$34

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

Spaghetti Marinara \$38

Selected fresh seafood in a garlic & chilli napolitana sauce

RISOTTO

Pumpkin & Chicken \$34

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

Pollo Genovese \$34

Chicken, sundried tomato, mushroom, pesto, & parmesan cream

SIDES TO SHARE

Chips \$12 | Wedges \$15 | Salad \$7 |

VALENTINE'S DAY

PIZZA

Gluten free +\$4 | Vegan cheese +\$5

MAMA'S MEATBALLS \$30

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

MAIALE \$30

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

VEGGIE LOVER \$30

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

ANTIPASTO \$30

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

QUAKERS DELIGHT \$33

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

ROMAN \$30

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

TANDOORI CHICKEN \$30

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

RICOTTA & PROSCIUTTO \$30

White ricotta base w/ prosciutto, rocket & honey

ULTIMATE SEAFOOD \$34

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

MARGHERITA \$28

Tomato, cheese & oregano

1889 \$28

Buffalo mozzarella, cherry tomatoes & fresh basil

HAM & PINEAPPLE \$28

Shaved ham w/ pineapple pieces

MEAT LOVERS \$30

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

SPECIAL \$30

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

VEGETARIAN \$28

Onion, roast capsicum, olives & mushrooms

BBQ CHICKEN \$28

Chicken, onion & mushroom topped w/ BBQ sauce

PEPPERONI \$28

Spicy calabrese pepperoni

VALENTINE'S DAY

SOMETHING SWEET

Tiramisu \$16

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

Chocolate Mousse \$16

Layered with chocolate ganache, raspberry coulis, chocolate soil, & raspberry sorbet

Biscoff Cheesecake \$16

Baked ricotta cheesecake, topped with biscoff sauce, & biscoff crumb

Cannoli \$10

Vanilla custard, or ricotta honey pistachio

Baileys Affogato \$16

Vanilla gelato, topped with espresso & Baileys Irish Cream (classic affogato also available)

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, whites

Averna Sour \$16

Averna amaro, lemon, whites

COFFEE | TEA

black \$5 | white \$5 | espresso \$4 | usual teas \$5

