

Caffe

Espresso	3.50	Tea (variety)	4.00
Short Mac	4.00	Iced Tea	4.80
Long Black	4.00	Hot Chocolate	4.80
Cappuccino	4.80	Vienna Chocolate	5.00
Latte	4.80	Tea by the Pot	6.50
Flat White	4.80	Iced Coffee	6.50
Decaf-Cino	4.80	<i>with cream/ice cream</i>	
Mocha	5.00	Iced Chocolate	6.50
Vienna	5.00	<i>with cream/ice cream</i>	
Large Mac	5.00	Milk Shakes	6.00
Affogato	6.00	<i>with malt and ice cream</i>	
Corretto	6.90	<i>Chocolate, Spearmint, Vanilla,</i>	
Chai Latte	5.00	<i>Strawberry, Banana, Caramel</i>	

Caffè Amaretto 13.50
Steaming Black Coffee, Amaretto Liqueur, whipped cream and bang!
"You're In Love"

Formaggio Misto 21.50
mixed cheese platter for two

Dolce - Gelato

Scoop of ice cream 3.50

Desserts - Ice Cream 10.90
choose from our large variety of cakes and special ice cream from display on the table

Fruit Salad 10.80
With Icecream or yoghurt

Assorted: Pastries - Cookies - Chocolates
 Cakeage \$1.20 per person

Bibite

Juices

Orange | Tomato | Pineapple | Apple 5.00

Soft Drinks

Coke Lemonade Squash Fanta Diet Coke Orange	4.50
Soda Water	3.80
Mineral Water 1 litre	6.50
Mineral Water 250ml	3.60
Chinotto	5.00
Lemon Lime & Bitters	4.90
Coke (Bottle)	5.00
Diet Coke (Bottle)	5.00
Granita	5.50

Liqueurs

Liqueurs 30ml 11.50

Spirits

Regular with mix 30ml	9.50	Fortifieds 60ml	
Top Shelf	11.90	Driftwood Port	8.50
Cognac and Armagnac	13.90	Galway Pipe	9.50
Cocktails	13.90	Grandfather Port	14.50

Champagne Styles

Omni NV	Region	Glass	Bottle
Brown Brothers Vintage Prosecco	SA	7.00	23.50
Riccadonna	VIC	8.00	33.50
	ITALY		33.50

Whites

Devil's Corner Pinot Grigio	TAS	9.50	32.50
Driftwood Sauvignon Blanc Semillon	WA	9.50	32.50
Brown Brothers Crouchen Riesling	VIC	8.90	31.50
Driftwood Chardonnay	WA	9.50	32.50
Goundrey Homestead Unwooded Chardonnay	WA	9.50	32.50
Amberley Chenin Blanc	WA	9.50	32.50
Evans and Tate Classic	WA	8.90	31.50
Moonstruck Moscato	VIC	8.90	31.50
Monkey Bay Sauvignon Blanc	NZ	8.90	31.50

Rosé

Innocent Bystander Rosé VIC 9.50 32.50

Reds

Brown Brothers Cabernet Sauvignon	VIC	9.50	32.50
Devils Corner Pinot Noir	TAS	9.50	32.50
Innocent Bystander Syrah	VIC	8.50	29.9
d'Arenberg "The Love Grass" Shiraz	SA	10.50	41.50
Chianti	ITALY		31.50
Monkey Bay Merlot	NZ	8.90	31.50
Brown Brothers Cienna	VIC	9.50	32.50
Ferngrove Cabernet Merlot	WA	8.90	31.50
Madfish Premium Red	WA	8.50	29.90
Driftwood Shiraz	WA	10.50	41.50
Driftwood Cabernet Sauvignon	WA	10.50	41.50

House

White or Red Glass 7.00 Carafe 18.50

Beer

Peroni Leggero, Carlton Mid Strength		7.00
Crown Lager, Hahn Extra Dry, Red Back		8.00
Peroni, Heineken, Stella Artois, Corona		9.00

Cider

Five Seeds 8.50

CAFFÈ AMARETTO

PIZZERIA - TRATTORIA

In 1525 Bernadina Luini, a disciple of Leonardo Da Vinci, began painting his famous fresco in the sanctuary of Santa Maria delle Grazie in Soronno. As his model for the Madonna, he chose a young widow who was managing the inn he was visiting. In gratitude for the honour, the poor widow gathered ingredients from her garden and prepared the artist a liqueur born in the name of love.

Cocktails

from \$13.90

Poison

Malibu, Midori, Blue Curacao, Pineapple Juice, Lemon Juice, Champagne & Grenadine

Illusion

Midori, Cointreau, Malibu & Cream

Grasshopper

Green Crème de Menthe, White Crème de Cacao & Cream

Banana Cow

Rum, Crème de Banana, Cream & Grenadine

Italian Sunset

Amaretto, Orange Juice, Soda & Grenadine

Orgasm

Amaretto, Creme de Cacao, Triple Sec, Vodka & Cream

Martini Espresso

Vodka, Kahlúa & Espresso

FULLY LICENSED

Shop 1, 221 Main Street, Osborne Park

Ph 9344 4004 Fax 9344 4171

BYO wine only – Corkage \$3.50 per person

Spuntini Snacks

Pane All'aglio <i>garlic bread</i>	6.50
Toast <i>toasted ham, cheese and tomato sandwich</i>	9.50
Bruschetta <i>toasted Italian bread with diced tomato, garlic, onion, basil and oregano</i>	10.50
Tapenade for Two <i>dips, artichoke, olives, peperonata, chilli paste, olive oil and balsamic served with pita bread</i>	22.50
Ciabatta <i>bread roll with steak, fried onions, tomato and lettuce served with chips</i>	23.50
Sicilian Anchovies <i>in olive oil, chilli, oregano and balsamic vinegar</i>	12.50
Salsiccia Casalinga <i>spicy hot Italian sausage, panfried in wood-fired oven served with spicy black olives</i>	16.90
Frittata <i>Italian savoury omelette served with salad</i>	17.50
Focaccia <i>oven baked herb bread with choice of three fillings: ham, salmon, chicken, sundried tomato, artichoke, tomato or mozzarella cheese</i>	13.90
BLT <i>bacon, lettuce, tomato focaccia served with wedges and homemade mayonnaise</i>	16.80
Arancini <i>rice rissoles filled with egg, meat sauce, peas, cheese</i>	17.50

Insalate

Miste Tossed Salad	small	large
	8.90	10.90
Greca <i>combination of cucumber, tomato, onion, olives, feta cheese and oregano vinaigrette dressing</i>		12.80
Di Cesare <i>cos lettuce with croutons, bacon, shaved parmesan, anchovies, Caesar dressing</i>		15.90
	with chicken & boiled egg	24.50
Insalata Di Pollo <i>grilled chicken fillets served on a mixed lettuce with tomato, onions, virgin olive oil & balsamic vinegar</i>		24.50
Gamberoni E Avocado <i>prawns, avocado, tomato served on a bed of mixed lettuce with balsamic vinaigrette</i>		28.90
Salmone Affumicato <i>Smoked Salmon served on a bed of lettuce with capers, onion rings and cream cheese</i>		25.50

Di Fianco

Verdura Del Giorno <i>steamed vegetables of the day</i>	9.50
Patatini <i>chips – tomato sauce or chilli sauce</i>	9.50
Patate Fritte <i>chunky potato wedges served with chilli sauce, tomato or sour cream</i>	9.90
Second Basket of Bread	2.30
Take Away Containers	1.00

Primi

Zuppa Del Giorno <i>soup of the day</i>	12.50
Involtini Di Melanzane <i>eggplant filled with chicken mince topped with Napolitana sauce and parmesan cheese</i>	21.50
Antipasto <i>sliced continental cold meats, giardiniera, olives and cheese</i>	18.50
Crespelle <i>spinach and ricotta crepe with a dash of tomato sauce</i>	18.50
Gamberoni All'aglio <i>sizzling garlic prawns with dash of chilli</i>	28.50
Cozze Piccanti <i>chilli mussels</i>	25.90

Pasta

Ragu <i>spaghetti with classic Italian meat sauce</i>	medium	large
	17.50	19.90
Tortellini Alla Panna <i>pillows filled with chicken and veal cooked with bacon, mushroom, cream and cheese sauce</i>	19.90	24.50
Ravioli <i>meat filled pillows of pasta with classic Italian meat sauce</i>	19.90	24.50
Panzerotti <i>pillow shaped pasta filled with spinach and ricotta cooked with asparagus, mushrooms, sundried tomato pink sauce</i>	21.50	25.50
Penne Con Pollo <i>tube pasta with chicken, dash of cream, tomato sauce</i>	18.90	23.50
Gnocchi <i>potato dumplings with meat sauce or fume sauce</i>	18.90	23.50
Marinara <i>spaghetti with seafood, tomato, garlic, white wine and a touch of chilli</i>	24.50	28.50
Fettuccine Con Gamberi <i>flat pasta, cooked with prawns, garlic, tomato and cream</i>	24.50	28.50
Spaghetti All'Aglio <i>spaghetti cooked with oil, garlic and chilli</i>	18.90	23.50
Spaghetti Carbonara <i>bacon, eggs, cream, cheese</i>	21.50	24.50
Penne Arabiata <i>tube pasta cooked with sausage, olives, chillies and napolitana sauce</i>	21.50	24.50
Risotto <i>with seafood or chicken and spinach</i>		28.50
Lasagna		23.50

Closed for public holidays

All prices include GST

Childrens serves available at half price

Gluten free meals available.

Secondi

CARNE & POLLAME

Gambetti D'Agnello <i>lamb shanks oven baked in white wine and vegetable sauce with a dash of paprika</i>	29.80
Scaloppine Di Maiale <i>medallions of pork fillet with your choice of pizzaiola (spicy tomato), Marsala (sweet wine), vino (dry wine) or boscaiola (cream mushroom)</i>	28.50
Cotoletta Parmigiana or Chicken <i>crumbed fillet topped with spicy tomato sauce and melted mozzarella</i>	28.50
Capretto <i>baby goat cooked with white wine, veg, tomato and spices</i>	36.90
Osso Buco <i>veal shanks oven baked served on a bed of rice</i>	31.50
Involtini Di Pollo <i>chicken breast filled with ham, spinach, ricotta, wine and cream sauce</i>	29.90
Costolette D'Agnello <i>marinated lamb cutlets grilled to perfection</i>	37.50
Filetto Con Funghi <i>eye fillet with mushroom or pepper sauce</i>	39.90
Bistecca Fiorentina <i>t-bone steak with your choice of mushrooms or pepper sauce or oil garlic lemon chilli and oregano</i>	32.90
Beef Cheeks <i>cooked in stock served with gravy and mash potato</i>	33.00

PESCE

Pesce Del Giorno	M/P
Calamari <i>grilled with garlic sauce or fried with tartare sauce</i>	
Gamberoni All'aglio <i>sizzling garlic prawns with dash of chilli or cream-garlic served with rice</i>	37.90
Gamberoni Piccanti <i>chilli prawns served on a bed of rice</i>	37.90
Pesce Misto Alla Griglia <i>grilled mixed seafood, dash of garlic, olive oil and lemon sauce</i>	39.80
<i>All main courses are served with potatoes and mixed lettuce</i>	

Special Pizzas (Tuna - Salmon - Bocconcini)

Pizza

Available Mon - Sat from 5pm. Sunday from 12pm

Margherita <i>fresh mozzarella, tomato sauce, basil, extra virgin olive oil</i>	17.90
Napoletana <i>tomato sauce, mozzarella, anchovy fillets and black olives</i>	21.90
Vegetariana <i>tomato, mozzarella, eggplant, spinach, mushroom and capsicum</i>	23.50
Rustica <i>tomato, mozzarella, black olives, artichokes, sundried tomatoes and feta cheese</i>	23.50
Siciliana <i>tomato, mozzarella, eggplant, olives and hot sausage</i>	23.50
Hawaiian <i>tomato, mozzarella, ham and pineapple</i>	23.50
Calzone <i>tomato, mozzarella, ricotta and spinach (Closed Pizza)</i>	23.50
Prosciutto <i>tomato, mozzarella, artichokes and prosciutto</i>	24.90
Pazzesca <i>ham, spinach, ricotta, olives, pineapple, tomato and mozzarella</i>	24.90
Capricciosa <i>tomato sauce, mozzarella, mushroom, ham and egg</i>	24.90
Frutti Di Mare <i>tomato, mozzarella and fresh mixed seafood</i>	26.50
Child's Mini Pizza	13.90
Pizza Bianca <i>plain pizza brushed with garlic, olive oil and oregano. Served with sour cream</i>	10.90