

ZUPPA

Minestrone Soup V, GFO **\$12.90**
 Seasonal vegetables, white beans, kidney beans, borlotti beans, parmesan cheese, spinach & crusty Italian bread

PANE

(Oven Baked)

Bruschetta di Pomodoro **\$14.50**
 Tomato, Spanish onion, basil, salt, extra virgin, olive oil, balsamic reduction, parmesan, crusty ciabatta

Crusty Ciabatta Bread V **\$9.50**
 Crusty Italian bread, pesto or semi-dried tomato tapenade (extra dip \$2.50)

Garlic or Herb Ciabatta Bread V **\$9.50**
 Crusty Italian bread, garlic or herb butter

PIZZA AL PANE

Tomato Base	Sml	Med	Lge
Garlic V, GFO	\$11.00	\$13.00	\$14.00
Herb V, GFO	\$11.00	\$13.00	\$14.00
Anchovy GFO	\$11.50	\$13.50	\$14.50
Olive V, GFO	\$11.50	\$13.50	\$14.50
Pesto & Parmesan V, GFO	\$13.50	\$14.50	\$15.50
Garlic & Cheese V, GFO	\$15.50	\$17.50	\$19.50
Three Cheese V, GFO	\$15.50	\$17.50	\$19.50

Mozzarella, parmesan, camembert, garlic

Garlic or Herb Foccacia V **\$10.90** **\$12.90** **\$13.90**
 White base

*GF base available in medium only (add \$3.90)

ANTIPASTI

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Oysters Natural GF	\$23.00	\$34.90
<i>Fresh oysters in their natural shell</i>		
Oysters Kilpatrick GF	\$25.90	\$38.90
<i>Oysters with a combination of grilled bacon, Worcestershire sauce</i>		
Oysters Siciliana	\$25.90	\$38.90
<i>Smoky bacon, spicy Sicilian sauce, grilled parmesan cheese</i>		
Baked Scallops (3)	\$16.90	
<i>Scallops, abalone sauce, parmesan cheese</i>		
Crab & Prawn Conchiglioni (2)	\$16.90	
<i>Pasta shells filled with crab & prawn, abalone cream</i>		
Antipasto Italiano GFO	\$29.90	
<i>Aged sopressa, prosciutto, mortadella, white anchovies, semi-dried tomato, roast capsicum, pickled red onion, gorgonzola cheese, aged cheddar, mixed olives, pickled baby carrot, cornichons, lavosh & grissini</i>		
Funghi Imbotiti (2) V	\$14.90	
<i>Mushrooms filled with semi-dried tomato & camembert cheese, chilli plum sauce</i>		
Mushroom & Parmesan Cheese Arancini (4) V, GF	\$17.50	
<i>Crumbed risotto balls of wild mushroom, parmesan cheese, Romesco sauce</i>		
Nonna's Meatballs (4)	\$17.50	
<i>Braised in rich Napoli sauce with grilled Romano cheese</i>		

PASTA E RISOTTI

Veal Tortellini & Home-made Gnocchi (add \$3.50)
 *GF Penne Pasta available (add \$3.90)

Spaghetti Gamberi GFO **\$33.90**
 Prawns, chilli, cherry tomatoes, rocket, Spanish onion, light tomato sauce

Fettuccine Princess GFO **\$33.90**
 Prawns, bacon, mushrooms, spring onions, rose sauce

Spaghetti Marinara GFO **\$35.90**
 Mixed seafood, garlic, white wine, parsley, Napoli sauce

Pescatore - Oil & garlic or **Bianco - Cream sauce**

Penne Boscaiola GFO **\$28.50**
 Smoky bacon, mushrooms, garlic, Sping onions, white wine & cream sauce

Penne Puttanesca GFO **\$28.00**
 Anchovies, olives, capers, Spanish onion, chilli & Napoli sauce

Fettuccine DiMattina GFO **\$28.90**
 Chicken breast, avocado, spring onions, Napoli, pesto & light cream sauce

Penne Primavera V, GFO **\$28.90**
 Pumpkin, roast capsicum, Spanish onion, broccoli, rose sauce

Fettuccine Carbonara GFO **\$28.50**
 Smoky bacon, garlic, cracked pepper, Sping onions, light cream sauce

Spaghetti Meatballs **\$28.90**
 Traditional home-made meatballs, Napoli sauce

Penne Pollo GFO **\$28.90**
 Chicken, chorizo, semi-dried tomato, Spanish onion, cream, parmesan cheese sauce

Penne Amatriciana GFO **\$28.50**
 Smoky bacon, roast capsicum, spring onions, chilli, Napoli

Spaghetti Bolognese GFO **\$28.00**
 Traditional home-made meat sauce

Spaghetti Napolitana V, GFO **\$25.50**
 A traditional homestyle tomato, garlic, onion & fresh basil sauce

Cannelloni V **\$19.90**
 Home-made pasta sheets, fresh spinach, ricotta cheese, béchamel, basil & Napolitana sauce

Lasagne di Casa **\$27.90**
 Home-made pasta sheets, béchamel, bolognese, parmesan cheese

Risotto Marinara GF **\$35.90**
 Mixed seafood, garlic, basil, touch of cream & Napoli sauce

Risotto Paesano GF **\$29.90**
 Chicken breast, mushrooms, peas, corn, semi-dried tomatoes, basil, cream, parmesan cheese

Risotto Funghi GF **\$28.50**
 Mushrooms, asparagus, cream, manchego cheese

FRUTTI DI MARE

Fish of the Day **Market Price**
 Enquire with your waiter for today's catch

Grilled Moreton Bay Bugs GFO **\$55.90**
 Choice of chilli plum, garlic butter or mornay sauce, with roast potato & garden salad

Seafood Medley **\$55.90**
 Grilled baby octopus, lightly fried lemon pepper calamari, grilled fish, grilled prawns, baked scallops, garden salad

Mario's Fritto Misto **\$140.00**
 Grilled Moreton Bay bugs in garlic butter, grilled prawns, steamed black mussels provencale, lightly fried lemon pepper calamari, baked scallops, grilled baby octopus, grilled fish, natural oysters, smoked salmon, chips & garden salad

	300g	750g
Mussels Provencale	\$22.90	\$34.90

Steamed black mussels, white wine, garlic, herb & Napoli sauce, crusty ciabatta

	Entrée	Main
Gamberi Alla Panna GF	\$22.90	\$38.90

Prawns, garlic & brandy cream sauce, lemon scented rice
 (Main served with garden salad)

	Entrée	Main
Garlic Prawns Alla Naturale GF	\$21.90	\$37.90

Prawns cooked in a sizzling cast iron pot, garlic, Italian parsley, extra virgin olive oil
 (Main served with garden salad & crusty Italian bread)

Mario's Grilled Baby Octopus GF	Entrée	Main
	\$25.90	\$36.90

Baby octopus marinated in fresh virgin olive oil, lemon, Italian herbs, spicy Sicilian tomato sauce,
 (Main served with rice & garden salad)

	Entrée	Main
Seafood Capri GF	\$24.90	\$32.90

King prawns, fresh oysters, smoked salmon, rocket, parmesan & pinenut salad with a coriander, ginger & citrus lemon dressing

	Entrée	Main
Lemon Pepper Calamari	\$25.90	\$34.90

Lightly fried calamari, lemon pepper seasoning,
 (Main served with baked potato & garden salad)

VITELLO

Veal Gamberi GF **\$35.90**
 Prawns, garlic, brandy, light cream sauce, avocado, potato mash, green beans

Veal Boscaiola GF **\$34.90**
 Smoky bacon, mushrooms, garlic, shallots, white wine cream sauce, potato mash, green beans

Veal Saltimbocca GF **\$34.90**
 Prosciutto, sage, light cream & white wine sauce, potato mash, green beans

POLLO

Chicken Parmigiana **\$34.90**
 Lightly crumbed chicken breast, champagne ham, Napoli sauce, mozzarella cheese, chips & salad

Chicken Avocado GF **\$35.90**
 Chicken breast, brandy, light cream sauce, avocado, cashews, roast vegetables

Pollo Cartoccio GF **\$35.90**
 Chicken breast, mushrooms, prawns, shallots, light brandy mustard cream sauce, roast vegetables

Pollo Funghi **\$34.90**
 Chicken breast, mushrooms, garlic, white wine cream sauce, roast vegetables

BISTECCA

All steaks served with potato gratin and green beans

Steak Mario GF **\$55.90**
 250g aged grass fed eye fillet grilled to your liking, topped with a Moreton Bay bug, two king prawns & Chef's special sauce

250g Aged Grass Fed Eye Fillet GF **\$42.90**
 Grilled to your liking, your choice of sauce:

Peppato - Spicy green peppercorns, jus & cream

Diane - Worcestershire, brandy cream, mustard, onion & jus

Aglio - Creamy garlic sauce

Funghi - Mushrooms, garlic, shallots, cream, white wine

INSALATE

Rocket, parmesan & pinenut salad V, GF **\$17.90**
 Rocket, parmesan, pinenuts, balsamic vinaigrette

Italian Salad V, GF **\$17.90**
 Mixed salad greens, tomatoes, Spanish onion, black olives, Mario's dressing

Caesar Salad **\$18.90**
 Cos lettuce, caesar dressing, crispy bacon, herbed croutons, poached egg, grana padano cheese

*Any salad with chicken (add \$7.90)
 *Any salad with smoked salmon (add \$9.90)
 *Any salad with king prawns (add \$9.90)

CONTORNI

Side Roast Vegetables V, GF **\$8.50**

Side Garden Salad V, GF **\$6.90**

Side Chips V **\$6.00**

Side Potato Mash V **\$6.00**

Side Potato Gratin V **\$6.00**

Side Rice V, GF **\$5.50**

Side Olives V, GF **\$5.50**

Side Anchovies GF **\$4.50**