

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
<i>Mozzarella, parmesan, camembert, garlic</i>			
Garlic or Herb Foccacia V	\$10.90	\$12.90	\$13.90
<i>White base</i>			
*GF base available in medium only (add \$3.90)			

ANTIPASTI

	1/2doz	doz
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
<i>Prawns, chilli, cherry tomatoes, rocket, Spanish onion, light tomato sauce</i>	

Fettuccine Princess GFO	\$33.90
<i>Prawns, bacon, mushrooms, spring onions, rose sauce</i>	

Spaghetti Marinara GFO	\$35.90
<i>Mixed seafood, garlic, white wine, parsley, Napoli sauce</i>	

Pescatore - Oil & garlic or Bianco - Cream sauce
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Penne Boscaiola GFO	\$28.50
<i>Smoky bacon, mushrooms, garlic, Sping onions, white wine & cream sauce</i>	

Penne Puttanesca GFO	\$28.00
<i>Anchovies, olives, capers, Spanish onion, chilli & Napoli sauce</i>	

Fettuccine DiMattina GFO	\$28.90
<i>Chicken breast, avocado, spring onions, Napoli, pesto & light cream sauce</i>	

Penne Primavera V, GFO	\$28.90
<i>Pumpkin, roast capsicum, Spanish onion, broccoli, rose sauce</i>	

Fettuccine Carbonara GFO	\$28.50
<i>Smoky bacon, garlic, cracked pepper, Sping onions, light cream sauce</i>	

Spaghetti Meatballs	\$28.90
<i>Traditional home-made meatballs, Napoli sauce</i>	

Penne Pollo GFO	\$28.90
<i>Chicken, chorizo, semi-dried tomato, Spanish onion, cream, parmesan cheese sauce</i>	

Penne Amatriciana GFO	\$28.50
<i>Smoky bacon, roast capsicum, spring onions, chilli, Napoli</i>	

Spaghetti Bolognese GFO	\$28.00
<i>Traditional home-made meat sauce</i>	

Spaghetti Napolitana V, GFO	\$25.50
<i>A traditional homestyle tomato, garlic, onion & fresh basil sauce</i>	

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

Lasagne di Casa	\$27.90
<i>Home-made pasta sheets, béchamel, bolognese, parmesan cheese</i>	

Risotto Marinara GF	\$35.90
<i>Mixed seafood, garlic, basil, touch of cream & Napoli sauce</i>	

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

Risotto Funghi GF	\$28.50
<i>Mushrooms, asparagus, cream, manchego cheese</i>	

FRUTTI DI MARE

Fish of the Day	Market Price
<i>Enquire with your waiter for today's catch</i>	

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

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

Mario's Fritto Misto	\$140.00
<i>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</i>	

	300g	750g
Mussels Provencale	\$22.90	\$34.90
<i>Steamed black mussels, white wine, garlic, herb & Napoli sauce, crusty ciabatta</i>		

	Entrée	Main
Gamberi Alla Panna GF	\$22.90	\$38.90
<i>Prawns, garlic & brandy cream sauce, lemon scented rice</i>		
<i>(Main served with garden salad)</i>		

	Entrée	Main
Garlic Prawns Alla Naturale GF	\$21.90	\$37.90
<i>Prawns cooked in a sizzling cast iron pot, garlic, Italian parsley, extra virgin olive oil</i>		
<i>(Main served with garden salad & crusty Italian bread)</i>		

Mario's Grilled Baby Octopus GF	Entrée	Main
	\$25.90	\$36.90
<i>Baby octopus marinated in fresh virgin olive oil, lemon, Italian herbs, spicy Sicilian tomato sauce, (Main served with rice & garden salad)</i>		

	Entrée	Main
Seafood Capri GF	\$24.90	\$32.90
<i>King prawns, fresh oysters, smoked salmon, rocket, parmesan & pinenut salad with a coriander, ginger & citrus lemon dressing</i>		

	Entrée	Main
Lemon Pepper Calamari	\$25.90	\$34.90
<i>Lightly fried calamari, lemon pepper seasoning, (Main served with baked potato & garden salad)</i>		

VITELLO

Veal Gamberi GF	\$35.90
<i>Prawns, garlic, brandy, light cream sauce, avocado, potato mash, green beans</i>	

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

Veal Saltimbocca GF	\$34.90
<i>Prosciutto, sage, light cream & white wine sauce, potato mash, green beans</i>	

POLLO

Chicken Parmigiana	\$34.90
<i>Lightly crumbed chicken breast, champagne ham, Napoli sauce, mozzarella cheese, chips & salad</i>	

Chicken Avocado GF	\$35.90
<i>Chicken breast, brandy, light cream sauce, avocado, cashews, roast vegetables</i>	

Pollo Cartoccio GF	\$35.90
<i>Chicken breast, mushrooms, prawns, shallots, light brandy mustard cream sauce, roast vegetables</i>	

Pollo Funghi	\$34.90
<i>Chicken breast, mushrooms, garlic, white wine cream sauce, roast vegetables</i>	

BISTECCA

All steaks served with potato gratin and green beans

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

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

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
<i>Rocket, parmesan, pinenuts, balsamic vinaigrette</i>	

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

Caesar Salad	\$18.90
<i>Cos lettuce, caeser dressing, crispy bacon, herbed croutons, poached egg, grana padano cheese</i>	

*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
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Side Garden Salad V, GF	\$6.90
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Side Chips V	\$6.00
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Side Potato Mash V	\$6.00
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Side Potato Gratin V	\$6.00
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Side Rice V, GF	\$5.50
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Side Olives V, GF	\$5.50
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Side Anchovies GF	\$4.50
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GF - gluten free

GFO - gluten free optional

V - vegetarian

GF - gluten free

GFO - gluten free optional

V - vegetarian