

## **ANTIPASTI**

### **Ostriche al Naturale GF**

Oysters served Natural with Lemon & Vinaigrette  
7.5 each | 1/2 Dozen 39 | Dozen 72

### **Antipasto "Caffé E Cucina" GFO**

Selection of Cheeses & Cured Meats, Olives, Mixed Mushrooms, Pickled Chilli,  
Homemade Gnocco Fritto & Grissini For One 34 | For two 52

### **Carpaccio di Manzo GFO**

Beef Carpaccio, Baby King Mushrooms, Truffle Mayo, Bread Croutons &  
Micro herbs 39

### **Calamari Sant'Andrea...dal 1988**

Flour Dusted shallow fried Calamari, Rocket & Balsamic Mayo  
Entrée 38 | Main 48 | Oval 90

### **Gamberoni alla Griglia GFO**

Hervey Bay Grilled King Prawns (4) Garlic, Chilli, Basil & Lime Mayo 48

### **Burratina alla Caprese V, GF**

Handmade 125g Burrata Cheese, Heirloom Tomatoes & Basil Oil 36

### **Crocchette di Fontina e Prosciutto**

Panko Crumbed Prosciutto & Fontina Cheese Croquettes (3), topped with Pecorino  
Cheese & Crispy Prosciutto & Aioli 28.50

### **Capesante in Padella GF**

Pan Seared Japanese Scallops (4), Celeriac Cream, Tomato, Cucumber & Finger  
Lime 38

### **Fiori di Zucchina V**

Zucchini Flowers (2) stuffed with Ricotta & Caciocavallo Cheese, Yoghurt & sprinkled  
with Raspberry Powder 24

## **PRIMI PIATTI**

### **Spaghettoni al Datterino Giallo V GFO VGO**

“Liguori” Spaghettoni, Yellow Datterino Tomato Salsa, Stracciatella Cheese,  
Olive Powder & Basil **39**

### **Fettuccine alle Cicale di Mare GFO**

Homemade Fettuccine, Moreton Bay Bugs, Cherry Tomatoes, Asparagus & Salmon  
Roe **49**

### **Tagliatelle al Ragù di Agnello GFO**

Homemade Tagliatelle, Lamb Ragù & grated Pecorino Romano **49**

### **Linguine di Mare al Cartoccio...dal 1988 GFO**

Our “Liguori” Linguine, King Prawn, Calamari, Mussels, Clams, Scallops, Garlic,  
Chilli, Tomato, baked in Parchment Paper **59**

P.S. Don't forget the “scarpetta”...

### **Fusilloni con Zucchine, Pistacchi e Parmigiano V, VGO, GFO**

“Gentile” Corkscrew Shaped Pasta, Zucchini, Pistachio Pesto, Cherry Tomatoes &  
Shaved Parmigiano Reggiano **39**

#### **Legenda:**

V = Vegetarian

VO = Vegetarian Option

VG = Vegan

VGO = Vegan Option

GF = Gluten Free

GFO = Gluten Free Option

Gluten Free Bread **+5**

Gluten Free Pasta: **+5**

Please notify staff of any allergies or intolerances

Surcharge of 10% applied on Sundays & 15% applied on Public Holidays

% Surcharge applied to CC Transactions

## **SECONDI PIATTI**

### **Barramundi alla Mediterranea GFO**

Barramundi Fillet cooked in Cherry Tomato, Garlic & Fish Fumetto, Caper Berries, Black Olive Powder & Bread Crostini **49**

### **Pesce Del Giorno**

Fish of the Day **MP**

### **Vitello alla Milanese...dal 1988**

Our Herb Crumbed 400g Veal Cutlet on the Bone, Rocket, Marinated Fennel, Orange Segments & Salmoriglio Dressing **65**

### **Filetto di Manzo GFO**

250gr Eye Fillet 150 Days Dry Aged from Southern Ranges Gippsland Served with a Side of Fries or Salad **64**

Choose your sauce: Demi-glace, Mushroom, Green Peppercorn **7**

### **Carne Del Giorno**

Meat of the Day **MP**

## **CONTORNI**

### **Insalata "Di Cucina" V, VGO, GF**

Mixed Leaf & Rocket Salad, Shaved Parmesan, Pear & Balsamic Glaze **16**

### **Insalata "Di Salerno" VG, GFO**

Mixed Leaf, Orange Segments, Pear, Candied Walnuts & Orange Juice **16**

### **Patata Fritte V, VG**

Thin Cut Fries served with Homemade Mayonnaise **15**

### **Broccolini alla Napoletana VG, GF**

Pan Fried Broccolini with Garlic & Chilli **18**

### **Spinaci VG, GF**

Sautéed Spinach with Olive Oil & Lemon **17**

### **Asparagi Grigliati VG GFO**

Grilled Asparagus with a Salmoriglio Dressing **19**