

Menu

Antipasti (Starters)

Arancini(V)	15
Handmade arancini, tomato, garlic, basil and mozzarella with aioli and Grana Padano DOP	
Crocchette al Salmone	15
Dorrigo potato crocchette filled with smoked salmon, mozzarella and herbs served with house aioli	
Crocchette con Prosciutto	15
Rosemary and mozzarella crocchette with freshly sliced prosciutto and a side with aioli	
Dorrigo Chips(V,DF,GF)	9
Hand cut chips served with house aioli	
Italian Salad (V,DF,GF)	9
Green salad, with red onion, tomatoes and balsamic dressing	
Garlic Bread(V)	9
	add cheese +2
Bruschetta(V,DFO)	15
Traditional bruschetta with fresh tomatoes, red onion, basil and balsamic dressing topped with Grana Padano DOP	
	add prosciutto +8
Tempura Prawn (DF)(GF)	18
Impepata di Cozze e Vongole (DF)(GFO)	19
Mussels and clams cooked in a white wine sauce with garlic, parsley and cracked pepper served with toasted bread	

Mains

Gnocchi Sorrentina(V,GF,DFO)	24
Handmade gnocchi cooked in a rich tomato sauce with slow cooked garlic and basil covered with mozzarella and parmesan and baked	
add prosciutto	+8
Linguine Allo Scoglio (DF)	35
Handmade pasta with prawns, mussels, vongole, calamari in a white wine reduction	
Ravioli of the week	-
See 'Special Board' for flavour of the week	
Steak of the week(GF,DF)	-
See 'Special Board' for cuts of the week	
Traditional Bolognese Lasagna	29
Pork and beef lasagna served with salad	
Eggplant Parmigiana(V,GF)	28
Layered baked eggplant with tomato sauce mozzarella and basil served with a salad	
Porchetta(GF,DF)	42
Slow cooked traditional Italian pork belly roast with crackling served w Dorrigo chips and salad	

Kids \$12

Spaghetti Bolognese

Chicken Schnitzel and Chips

Calamari and Chips

Dessert

Panna Cotta(V,GF)	11
With mixed berry coulis	
Cannoli(V)	8
Filled with whipped ricotta and topped with chocolate or pistachio	
Affogato(GF)	10
2 scoops of vanilla ice cream with a shot of espresso coffee	
Tiramisu(V)	12