

## DOLCI

\$12.90

### Angelo del nord

Vanilla bean gelato, topped with Baileys and whipped cream.

### Semifreddo al caffè

Layers of vanilla bean gelato with candied fruits and raisins soaked in rum and "pan di spagna" [soaked in espresso].

### Tiramisú

A traditional Venetian recipe: Savoiardi (Italian lady's fingers) soaked in espresso and amaretto, topped with mascarpone and cream

### Gran finale al cioccolato

Rich chocolate gelato served with maraschino cherries, Frangelico and cream.

### Pannacotta al limoncello

Best described as an Italian cheesecake. A creation of pannacotta, topped with the award winning locally produced lemoncello [Lemonz]

### Peccato di gola alla liquorizia

Liquorice gelato, topped with a generous splash of sambuca. Simply divine!

### Coppa tropicana

A selection of three refreshing Italian sorbets. Ask your server for today's flavours.

### Dessert platter

\$28.90

A selection of deserts that serves 2-3 people.



My memories as a child in Italy are the ever-present tantalizing aromas coming from my mother's cooking. When I was 5 years old the kitchen was a huge part of my life. My Mamma would regularly lift me up to look in the pots and show me what she was cooking and talk to me about how she made her fantastic food; passing on the family tradition.

The photo was taken at Christmas time, 1969, Venice. [I'm on the left.] My cousin and I are both smiling; we knew that something exceptionally tasty was about to come from Mamma's kitchen. I cook with Mamma's passion for homemade Italian food and have created this menu for you all to enjoy as my family has done for generations.

Grazie Mamma.

Cesare Stella

Owner/ Chef - The Italians

## Special Coffees

Double Shot

\$9.80

Single Shot

\$6.80

## STARTERS

### Pane - We bake our breads fresh everyday

Bread of the day with a selection of three homemade dips. \$10.90  
[Serves 2]

Bread of the day with a roasted garlic, olive oil and herb topping served with chefs special infused butter. \$12.90  
[Serves 2-3]

**Bruschette** \$16.90  
[Serves 2-3]

A range of homemade artisan breads covered with a napoletana style tomato sauce and a topping of...

Contadina	Bacon and grilled mozzarella
Nasone	Feta, olives, rosemary, onions and mozzarella
Zydeco	Chicken, cajun spice and grilled mozzarella
Parmigiana	Ham, parmesan and grilled mozzarella

### Contorni - on the side

Olive Kalamata \$7.90  
A bowl of Kalamata olives

Insalata Verde \$6.90  
Mesclun greens, tomato, cucumber simply dressed with a pinch of salt, balsamic vinegar and first cold pressed extra virgin olive oil.

Insalata Greca \$9.90  
Our authentic Greek salad: Tomato, cucumber, onions, oregano, crumbly feta and extra virgin olive oil.

Giardino di Cesare \$12.90  
Cos lettuce, crispy bacon bits, anchovies, pesto crostini, tossed in a parmesan, balsamic vinegar and olive oil dressing.

Spaghetti All Aglio \$7.90  
Our famous spaghetti, al dente, sautéed with garlic and tossed with herbs. [Add chilli to spice it up.]

Spaghetti al Pesto \$8.90  
A Classic recipe, with that extra touch courtesy of Mamma

Verdure del Giorno \$6.90  
Medley of fresh baked Italian style vegetables. Cooked individually with their own spices then tossed together.

Funghi Trifolati \$10.90  
Mushrooms sautéed in virgin olive oil, lemon, parsley and garlic, with a touch of brandy. Served with pesto crostini.

## PIZZA - 12" [serves 1 or 2]

Don Vito [Chilli Hot] \$23.90  
A Sicilian style pizza topped with fresh napoletana sauce and basil, oregano, mozzarella cheese, kalamata olives, capers and anchovies. Topped off with a splash of chilli infused virgin olive oil.

Bartolomeo \$26.90  
A real meat lovers dream. Starting with napoletana sauce, oregano, and mozzarella then topped with, Italian sausage, ham, bacon, chicken and salami.

Mefistofele [Chilli Hot Hot] \$24.90  
Hot grilled chillies, napoletana sauce, oregano and tarragon to start then, Italian sausage, mozzarella and feta cheese on top to finish.

Antonio [Cajun Hot] \$24.90  
For blue cheese lovers. Napoletana sauce, cajun spices, mozzarella, chicken, mushroom and blue cheese.

Venezia di notte \$27.90  
Smoked salmon heaven. Napoletana sauce, tarragon and rosemary, mozzarella, smoked salmon and cream cheese.

Braccio di Ferro \$23.90  
The muscle-building spinach pizza. Napoletana sauce, rosemary, tarragon, mozzarella, spinach, ham and egg. worth trying!

Inferno [Chilli Hot] \$25.90  
If you like warm smokey flavours this is your pizza. Napoletana sauce, oregano, mozzarella, chicken, smoked bacon and chillies.

Pescatore [Chilli Hot] \$29.90  
A seafood sensation. Napoletana sauce, oregano, mozzarella, fish, calamari, capers, mussels, king prawns, chillies, olives and anchovies grilled to perfection.

Capricciosa \$24.90  
Napoletana sauce, oregano, mozzarella, ham, salami, mushrooms and capsicums.

Ortolana \$25.90  
Vege-out on this 12" meat free pizza. Napoletana sauce, Italian herbs, mozzarella, mushrooms, onions and a medley of our own Italian style baked vegetables grilled with parmesan and pesto.

Angelina \$24.90  
A touch of Greek flavours. Napoletana sauce, oregano, rosemary, mozzarella topped with roasted capsicums, feta cheese, kalamata olives and onions.

## PIATTI VEGETARIANI - VEGETARIAN MAINS

Crespella Vegetariana [Cajun Hot] \$19.90

Homemade crêpe filled with garlic and fresh vegetables that have been sautéed in butter, cajun spices, marsala wine, mustard, tomato, cream and finished with a topping of grilled mozzarella

Fettuccine della Mamma \$18.90

Our own fettuccine pasta tossed with vegetables and lots of garlic. Then smothered with homemade pesto and white wine glaze and sprinkled with "Grana Padano" parmesan.

Penne alla Diavola [Chilli Hot] \$18.90

Penne pasta served with a sauce made from tomato, black olives, onion, garlic, oregano, chilli and mozzarella cheese.

All the above mains are not served with a side of vegetables unless requested.

Vegan dishes and gluten free pasta also available. Please ask your server if you have any special dietary requirements.

## ENTREES

Spezzatini [Chilli Hot] *Garlic, Chilli & Tomato Chicken*  
\$12.90

Diced chicken fillet sautéed in olive oil, garlic and chilli. Covered with a touch of white wine and napoletana sauce, and served on a bed of garlic spaghetti.

Affumicato [Cajun Hot] *Spicy Mushroom Chicken*  
\$12.90

Chicken sautéed with mushrooms in butter, oil and cajun spices then drizzled with a touch of white wine and white sauce glaze.

Involentino di Mare *Seafood Crepes*  
\$14.90

A homemade crêpe filled with a medley of mussels, fish, calamari sautéed in garlic and herbs, splashed with white wine sauce and grilled with mozzarella.

Calamari all'Amatriciana *Calamari & Bacon*  
\$12.90

Sauteed with black pepper, parsley, bacon and tomato sauce. Sprinkled with parmesan and served with garlic spaghetti.

Peoci *Mussels in Tomato & Garlic Sauce*  
\$16.90

Fresh NZ mussels sautéed in garlic, white wine and herbs then covered with our homemade napoletana sauce. This is a traditional Venetian recipe

Atenesi *Mussels in Creamy Ouzo & Feta Sauce*  
\$18.90

Fresh NZ mussels sautéed in garlic, butter and fennel seeds, flamed in Ouzo then tossed in a creamy feta cheese and napoletana sauce.

Ca' Rossa *Prawns w Bacon in Tomato Sauce*  
\$16.90

Shell-on king prawns sautéed in bacon, herbs and garlic. The prawns are then covered with a white wine, worchester, mustard and napoletana sauce.

Sudamericani *Creamy Cajun Prawns*  
\$16.90

Italy meets Creole! Shelled king prawns gently sautéed in butter and cajun spices with a touch of cream sauce.

## PASTA

Spaghetti Carbonara      *Bacon & Cream Pasta*  
[Pepper Hot]      \$18.90

A true classic! Al dente spaghetti pasta tossed in a glaze of ground black peppercorns, onion, garlic, herbs, bacon, white wine, parmesan and covered with a touch of cream and egg yolk sauce.

Fettuccine Malafemmina      *Creamy Seafood Pasta*  
\$22.90

Our homemade fresh fettuccine pasta tossed in a chunky seafood sauce made with fish, calamari, fresh mussels, tarragon and basil then smothered in a creamy vellutee.

Penne Andramagnasc      *Spicy Meat Pasta*  
\$20.90

Penne pasta sautéed with lots of garlic, our own Italian sausage, smoked chicken, bacon, rosemary, cajun spice, napoletana sauce and a touch of bechamel.

Spaghetti Scoglio      *Spicy Seafood Pasta*  
[Med Chilli Hot]      \$25.90

Spaghetti pasta tossed in a chunky style seafood sauce made with fresh fish, king prawns, calamari, mussels, olives, capers and a hint of chilli. Covered in a napoletana sauce, this dish is a fish lovers treat.

Lasagna      *Oven Baked Beef Lasagna*  
\$18.90

Homemade fresh lasagna filled with layers of minced beef and béchamel then baked in the oven in a napoletana sauce and finished with grilled mozzarella.

All our pastas [except seafood] are topped with a fresh grating of "Grana Padano" -Italian parmesan.

Pasta mains do not come with any side dishes. ~ Gluten Free available.

## MAINS

Al Pesto      *Chicken in Mushroom, Brandy & Pesto*  
\$22.90

Chicken breast sautéed in butter, mushrooms and ham then flamed in brandy and tossed in a homemade cream and pesto sauce.

Pollo Cacciatora      *Chicken w Bacon & Tomato*  
\$22.90

Chicken breast pan seared in olive oil and coated in a napoletana sauce with garlic, red wine, capsicum, black olives, capers, mushroom, bacon, rosemary.

Cacciucco [Chilli Hot]      *Fish Medley in Spicy Tomato*  
\$34.90

Tuscan style seafood platter with shell-on king prawns, mussels, calamari and fish, pan-fried in olive oil, garlic, bacon, chilli and capsicum. Smothered in a napoletana sauce and served with garlic spaghetti.

Scaloppine al Marsala      *Pork in a Creamy Mushroom*  
\$23.90

Flattened pork fillets seared with butter and mushrooms then caramelised in a Sicilian Marsala wine, topped off with a cream vellutee.

Saltimbocca "a Modo mio"      *Pork w Grilled Mozzarella*  
\$23.90

Our variation of the traditional "Saltimbocca alla Romana". Pork scaloppine pan cooked in olive oil then covered in a white wine and parsley glaze. Finished in the oven with a topping of ham and grilled mozzarella.

Scaloppine alla Pizzaiola      *Pork in Rich Tomato sauce*  
\$23.90

Pork scaloppine pan seared in virgin olive oil and garlic then sautéed with capers, black olives and anchovies - covered in a rich traditional tomato base sauce with a splash of white wine.

Filetto dello Chef [Chilli Hot]      *Steak in Spicy Tomato*  
Sauce      \$29.90

Scotch fillet tossed in a sauce made from capsicum, chilli, garlic, onion, mushroom, olives capers and tomato, finished off with a selection of herbs and grilled mozzarella.

Filetto ai Funghi      *Steak in a Creamy Sauce*  
\$27.90

Prime scotch fillet steak cooked to your liking and topped off with a mushroom, onion, garlic, rosemary, red wine and cream sauce

All of our meat mains are served with Italian style baked vegetables.