FOOD MENU
**Antipasti**

**Arancini – 4 pieces (V)**
our unique risotto balls, panko crumbed and fried to perfection served with rocket and napolitana sauce.

**Calamari NEW**
calamari dusted in herbs and spices, lightly fried served with rocket, red cabbage, black sesame salad finished with mango aioli and lemon, lime dressing.

**Chilli prawns NEW**
king prawns cooked in our chef’s creamy chilli sauce with risotto and toasted ciabatta bread.

**Garlic prawns NEW**
king prawns cooked in a creamy garlic sauce served with risotto and toasted ciabatta bread.

**Garlic bread (V)**
freshly toasted with garlic and herb butter.

**Garlic cheese bread (V)**
freshly toasted with garlic, herb butter and melted mozzarella.

**Herb bread (V)**
freshly toasted with garden herb butter.

**Herb cheese bread (V)**
freshly toasted bread with garden herb butter and melted mozzarella.

**Chilli prawns (V)**
king prawns cooked in our chef’s creamy chilli sauce with risotto and toasted ciabatta bread.

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freshly toasted with garden herb butter.

**Herb cheese bread (V)**
freshly toasted bread with garden herb butter and melted mozzarella.

**Chips (V)**
served with tomato, bbq or tartare sauce.

**Toppa**

**Garlic toppa (V)**
pizza base with garlic, oil and herbs.

**Tomato toppa (V)**
pizza base with tomato, herbs and garlic.

**Rocket toppa**
tomato base, garlic, prosciutto, rocket and parmesan cheese drizzled with olive oil.
Traditional Pizza
reg - $14.50
large - $17.50
family - $24.50
party - $34.50

Australian
tomato, cheese, ham, bacon and egg.

Bambini
tomato, cheese and ham.

Margherita (V)
tomato, cheese and oregano.

Pepperoni
tomato, cheese and salami.

Tropical
tomato, cheese, ham and pineapple.

Bambini Options
$12.00
penne, spaghetti
all pastas served with cheese.

Napolitana
rich tomato and fresh herb sauce.

Bolognase
rich mince beef ragu.

Chicken nuggets and chips NEW
available for children 12 years and under.

Premium Pizza
reg - $16.00
large - $20.00
family - $29.00
party - $49.00

Bolognese
rich mince sauce with cheese, ham and onion.

Calabrese
tomato, cheese, olives, salami, anchovies and chilli.

Caprice
tomato, cheese, ham, mushrooms, olives and anchovies.

Chicken
tomato, cheese, chicken, mushrooms and pineapple.

Giuseppe's
tomato, ham, cheese, mushrooms, capsicum, pineapple, olives, onion, seafood and salami.

Meat lovers
tomato, cheese, ham, bacon and salami.

Mexican NEW
tomato, cheese, ham, capsicum, onion and chilli con carne.

Sam's special
tomato, cheese, ham, mushrooms, olives and salami.

Cuisine Pizza
reg - $19.50
large - $26.50
family - $32.00

Lamb NEW
olive tapenade base, roast lamb, rocket, fetta, pine nuts, balsamic glaze and mozzarella cheese.

Italian sausage NEW
tomato, cheese, Italian sausage, roasted potato, salsa verde and bocconcini.

Milano NEW
garlic base, cheese, bruschetta mix, king prawns, baby spinach, chilli and balsamic glaze.

Three cheese rocket
plain base, garlic, gorgonzola, mozzarella, parmesan, fresh prosciutto and rocket.

Toscana	
tomato base, cheese prosciutto, sun-dried tomatoes, artichokes, basil, roasted capsicum and eggplant.

Vegetarian (V) NEW
tomato, cheese, baby spinach, roasted capsicum, roasted pumpkin, eggplant and fetta.

half/half option available with Traditional and Premium pizzas in large, family and party size.

additional cost for extra pizza toppings - no substitute toppings.

*Gluten free base available (large size only) - extra $7.00
**Pasta**

$21.50  
risotto (GF), fettuccine, penne or spaghetti.

**ALL PASTAS SERVED WITH PECORINO FRESHLY GRATED IN HOUSE.**

**Arrabbiata**  
spicy napolitana sauce with bacon, onion, roasted capsicum and our own chilli sauce.

**Bolognese**  
rich mince beef ragu.

**Boscaiola NEW**  
roasted chicken, bacon and mushroom slow cooked in napolitana sauce with a touch of cream.

**Carbonara NEW**  
bacon and mushroom sautéed in fresh herbs and garlic cooked in a rich creamy sauce.

**Chef’s special**  
light oil base pasta tossed with Giuseppes chilli sauce, bacon, roasted pumpkin, fresh basil, red onion and finished with fetta.

**Napolitana (M)**  
traditional slow cooked tomato and herbs napolitana sauce, a recipe that has been in our family for generations.

**Vegetarian (M)**  
fresh roasted eggplant, mushroom, capsicum sautéed with olives, onion, spinach cooked in a rich napolitana sauce.

**Insalata (salads)**

**Caprese prawn salad (GF)**  
$24.50  
prawns, lettuce, bocconcini cheese and fresh tomatoes topped with balsamic glaze.

**Chicken caesar salad**  
$21.50  
chicken breast, bacon, lettuce, croutons, parmesan cheese and boiled egg with caesar dressing.

**Dukkah chicken salad NEW**  
$21.50  
Dukkah crusted chicken breast, roasted capsicum, cucumber, tomato, onion and pesto aioli.

**Garden salad (GF) (M)**  
$14.00  
lettuce, cucumber, fresh tomato, onion, carrot, feta and olives with balsamic dressing.

**Gourmet Pasta**

$24.50  
risotto (GF), fettuccine, penne or spaghetti.

**Di mamma**  
prosciutto wilted through our napolitana sauce with eggplant, artichokes, olives, basil and spinach all sautéed with garlic and herbs.

**Flag of Italy NEW**  
freshly made pesto with herbs from our garden matched with chicken, avocado and sundried tomatoes in a cream sauce.

**Gorgonzola (M)**  
rich gorgonzola cheese melted through our cream sauce.

**Gamberoni**  
knight prawns and roasted chicken sautéed with mushroom and herbs in our napolitana sauce with a touch of cream.

**Italian sausage NEW**  
locally sourced Italian sausage, prosciutto, roasted capsicum pesto, pine nuts, baby spinach cooked in a creamy napolitana sauce.

**Marinara**  
knight prawns, calamari, scallops and mussels slow cooked in white wine, garlic and butter tossed through our rich napolitana sauce.

**Gnocchi**  
our signature light and fluffy potato pasta that we handcraft served with any of our delicious sauces.
Mains

Angus scotch fillet steak (GF) $36.00
cooked to your liking and served with mushroom, pepper or diane sauce.
served with a side of vegetables.

Pork belly (GF) $28.50
slow cooked pork belly served with red cabbage, apple slaw, jus and mash.

Chicken parmigana $28.50
schnitzel topped with grilled eggplant, napolitana sauce and mozzarella cheese
(plain schnitzel also available).
served with a side of vegetables.

Crispy chicken burger $24.50
crispy chicken breast with lettuce, bruschetta mix, cheese and Giuseppes bbq aioli, served with a side of chips.

Pollo al funghi (GF) $32.00
tender chicken breast, wrapped in prosciutto topped with roasted portobello mushroom served with asparagus, dutch carrots and roasted potatoes.

Saltimbocca $32.00
veal scallopini and prosciutto cooked in a garlic, white wine and butter served with asparagus, dutch carrots and roasted potatoes.

Scallopini al funghi $32.00
veal scallopini topped with creamy portabello mushroom in a diane sauce served with asparagus, dutch carrots and roasted potatoes.

Cotoletta bolognese $28.50
veal schnitzel topped with rich bolognese sauce and mozzarella cheese.
served with a side of vegetables.

Atlantic salmon (GF) $28.50
pan fried salmon steak with fresh capsicum salsa and balsamic glaze served with asparagus, dutch carrots and roasted potatoes.

Fillet of barramundi $28.50
fillet of grilled barramundi served with creamy lemon sauce.
served with a side of vegetables.

additional sides / sauces - $4 each

(GF) = gluten free ingredients, not gluten free environment
(V) = vegetarian
We use products which contain nuts, we are not a nut free environment
DRINK MENU
### Wine

**Sparkling**
- De Bortoli Willowglen NV Brut, Riverina · $7.50 / $35.00
- Calabria NV Prosecco, Italy · $7.50 / $35.00

**White**
- De Bortoli House White · $7.00 / $30.00
- De Bortoli Willowglen White Moscato · $7.00 / $30.00
- Rutherglen Pinot Grigio, Estate · $8.00 / $38.00
- Richland Sauvignon Blanc, Riverina · $7.50 / $35.00
- Okiwi Bay Sauvignon Blanc, Marlborough NZ · $7.50 / $35.00
- De Bortoli Willowglen Semillion Sauvignon Blanc, Riverina · $7.00 / $30.00
- De Bortoli Willowglen Chardonnay, Riverina · $7.00 / $35.00

**Red**
- De Bortoli House Red · $7.50 / $35.00
- De Bortoli Willowglen Cabernet Merlot, Riverina · $7.50 / $35.00
- De Bortoli Woodfired Shiraz, Heathcote · - / $42.00
- Calabria Three Bridges Cabernet Sauvignon, Barossa Valley · $9.00 / $42.00
- Calabria Three Bridges Duriff, Riverina · $9.00 / $42.00
- Calabria Three Bridge Shiraz, Barossa Valley · $9.00 / $42.00
- Rutherglen Tempranillo, Estate · $8.50 / $40.00
- Rutherglen Sangiovese, Estate · $8.50 / $40.00
- Calabria Bros Sophie Rose', Barossa Valley · - / $38.00
- De Bortoli La Bossa Merlot, Riverina · - / $38.00
- Calabria Cool Climate Pinot Noir, Tumbarumba · - / $38.00

### Spirits

- Canadian Club Whisky · $7.50
- Johnnie Walker Red Label Scotch Whisky · $7.50
- Midori · $7.50
- Jack Daniels Tennessee Whisky · $8.00
- Jim Beam Bourbon · $7.50
- Smirnoff Vodka · $7.50
- Bundaberg Rum Original · $7.50
- Gordon’s London Dry Gin · $7.50
# Beer

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<thead>
<tr>
<th>Beer</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Great Northern Mid Strength</td>
<td>$7.00</td>
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<tr>
<td>Carlton Dry</td>
<td>$7.00</td>
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<tr>
<td>Peroni Full Strength</td>
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<tr>
<td>Peroni Mid Strength</td>
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<tr>
<td>Cascade Premium Light</td>
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<tr>
<td>Corona</td>
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<tr>
<td>James Squire 150 lashes Pale Ale</td>
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<tr>
<td>Matilda Bay Fat Yack Pale Ale</td>
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<tr>
<td>Somersby Pear Cider</td>
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<tr>
<td>Somersby Apple Cider</td>
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# Non-Alcoholic

<table>
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<tr>
<th>Non-Alcoholic</th>
<th>Glass</th>
<th>Bottle</th>
<th>Jug</th>
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<tbody>
<tr>
<td>Coke</td>
<td>$4.00</td>
<td>$4.50</td>
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<tr>
<td>Coke No Sugar</td>
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<tr>
<td>Sprite</td>
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<tr>
<td>Lift</td>
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<tr>
<td>Raspberry</td>
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<tr>
<td>Tonic Water</td>
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<tr>
<td>Dry Ginger Ale</td>
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<tr>
<td>Orange Juice</td>
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<tr>
<td>Lemon Lime Bitters</td>
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<tr>
<td>Chinotto</td>
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<tr>
<td>Ginger Beer</td>
<td>$4.50</td>
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<tr>
<td>S.Pellegrino Sparkling Mineral Water (750ml)</td>
<td>$6.50</td>
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</tbody>
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“Dove regna il vino non regna il silenzio”

– Where wine reigns, silence does not