



ENTREES / BREAD

GARLIC BREAD / GARLIC CHEESE BREAD	\$ 11.5 \$ 13.5
BALLOON BREAD with olives and dips of the day	\$ 20.5
GARLIC PIZZA / GARLIC CHEESE PIZZA	\$13 \$ 15
BRUSCHETTA tomato onion salsa, bocconcini & balsamic reduction (5)	\$16
CRISPY PORK BELLY with sticky soy glaze, Asian slaw	\$23

PASTA

SPAGHETTI BOLOGNESE traditional pork and beef ragu, parmesan	\$ 29
SPAGHETTI CARBONARA bacon, onion, cream & parmesan	\$ 31
VEGETARIAN linguini, seasonal vegetables, feta cheese & extra virgin olive oil	\$ 31
FRUTTI DI MARE linguini, seasonal seafood, spicy arrabiata & garlic	\$ 39
LASAGNE AL FORNO traditional pork & beef ragu served with house salad	\$ 34
CHICKEN PESTO PASTA. linguini, pancetta, cream, cherry tomatoes, spinach & parmesan	\$ 35
ALL PASTA CAN BE MADE GLUTEN FREE (EXCEPT LASAGNE)	\$ 3

MAINS

GREEK CHICKEN SKEWERS juicy chicken skewers served with greek salad, pita bread & Tzatziki	\$ 33
BATTERED FISH & CHIPS lightly battered local reef fish served with house salad, chips & aioli	\$ 31
SALT & PEPPER CALAMARI house salad, chips, aioli & lemon	E\$ 26 \$34

SALADS

HOUSE SALAD mixed leaves, tomato, cucumber, red onion & balsamic vinaigrette GF	\$13
GREEK MIXED LEAVES SALAD tomato, cucumber, olives, red onion & feta cheese GF	\$ 20
ROCKET SALAD rocket, roasted capsicum, pumpkin, cherry tomato, macadamia nuts & goat cheese GF	\$ 28
Add chicken	\$ 4

SIDE ORDERS

BOWL OF CHIPS with aioli or tomato sauce	\$ 12.5
EXTRA PARMESAN CHEESE	\$ 3

DESSERT

TIRAMISU Nonnas recipe - to die for	\$ 12
CHOCOLATE FONDANT with vanilla gelato & raspberry coulis	\$ 16.5

PIZZA (12 INCH, 30CM)



MARGHERITA	tomato, fior di late, parmesan cheese & basil	\$ 26
SALAMI	tomato, mozzarella, air dried italian salami & oregano	\$ 29
HAM	tomato, mozzarella, ham & oregano	\$ 28
HAWAII	tomato, mozzarella, ham & pineapple	\$ 28
DIAVOLA	tomato, mozzarella, spicy pepperoni & oregano	\$ 29
QUATTRO FORMAGGI	parmesan, provolone, gorgonzola & fior di late	\$ 33
VEGETARIAN	tomato, mozzarella, roasted capsicum, sundried tomato, zucchini, olives, eggplant & mushroom	\$ 32
MEAT LOVERS	tomato, mozzarella, ham, pepperoni, chicken, bacon, garlic & onion	\$ 34
CAPRICIOSA	tomato, mozzarella, ham, mushroom, olives & artichokes	\$ 30
CALABRIA	tomato, mozzarella, feta cheese, pepperoni, olives, jalapenos, onions & garlic	\$ 32
ITALIAN SAUSAGE	tomato, mozzarella, italian sausage, spinach & provolone	\$ 33
BBQ CHICKEN	tomato & bbq sauce, mozzarella, marinated chicken, bacon, onion, garlic & oregano	\$ 34
TARTUFATA	fior di late, mixed sauteed mushroom, italian sausage, parmesan, rocket & truffle oil	\$ 35
ROMA	tomato, fior di late, prosciutto, rocket, cherry tomato, parmesan & extra virgin olive oil	\$ 35
GREEK LEMON CHICKEN	tomato, mozzarella, feta cheese, marinated chicken, roasted capsicum, olives, & garlic	\$ 33
PORT DOUGLAS	fior di late, zucchini, cherry tomato & local garlic-chili prawns	\$ 35
KOREAN BBQ PORK	tomato, mozzarella, 48 hour soy marinated pork shoulder, onion & spring onion	\$ 33
PRAWN CHILI	tomato, mozzarella, local garlic chili prawns, chorizo, garlic, chili & wakame	\$ 35
SEAFOOD	tomato, fior di late, scallops, calamari, mussels, local reef fish & prawns, garlic, chili & lemon	\$ 39
NUTELLA	cream, banana & almonds	\$ 22

OUR PIZZAS DO NOT CONTAIN EGGS AND ARE NOT GLUTEN FREE

VEGAN FRIENDLY

OUR DOUGH IS MADE IN-HOUSE WITH QUALITY ITALIAN FLOUR

HAND STRETCHED TO ORDER BY OUR PIZZA CHEFS

COOKED IN A WOOD FIRED OVEN