

Appetizers

Fresh Mozzarella Tomato	9.00
Portobello Parmigiano	9.00
Bruschetta	7.00
Mussels Neapolitana	11.00
Steamed Clams	11.00
In a white or red sauce	
Roasted Capsicum & Fresh Mozzarella	10.00
Marinated Olives	9.00
Fried Calamari	11.00
In hot, sweet or fresh ginger sauce	
Garlic Bread	5.50

Zuppe (Soups)

Soup of the Day	7.00
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Insalate (Salads)

House Salad	9.00
Grilled Portobello	14.00
Marinated in oil & garlic on a bed of greens	
Smoked Salmon	16.00
Served with balsamic vinaigrette dressing on a bed of mixed lettuce	
Calamari Salad	16.00
Served with roasted pecan nuts and house dressing	

Kids Menu (under 10)

Spaghetti Bolognese or Neapolitana	8.00
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Pasta and I

All mains are served with bread, butter and a salad of mixed greens.
Mains not containing pasta are served with choice of garlic
mashed potatoes, pasta or vegetables.

Spaghetti Bolognese	21.00
With meat sauce	
Linguine Puttanesca	23.00
Neapolitana sauce with capers, black olives & anchovies	
Penne a la Salmon	24.00
Smoked Salmon in a traditional Alfredo cream sauces served over Penne pasta	
Nicole's Angel Hair	28.00
Prawns, scallops & clams in olive oil & garlic sauce	

Vegetarian and I

All mains are served with bread, butter and a salad of mixed greens.
Mains not containing pasta are served with choice of garlic
mashed potatoes, pasta or vegetables.

Linguine Agli Olio	21.00
In olive oil & garlic	
Eggplant Parmigiano	22.00
With neapolitana sauce, topped with mozzarella	
Sopranos Baked Ziti	22.00
New York style Penne pasta cooked in a ricotta and neapolitana sauce topped with mozzarella cheese and baked	
Cheese & Spinach Ravioli	22.00
Served in a neapolitana sauce	
Eggplant Rollatini	23.00
Rolled with ricotta, with neapolitana sauce, topped with mozzarella	
Penne Vodka	24.00
With pasta, shallots & basil, in a creamy pink sauce	
Angel Hair Primavera	24.00
In a medley of fresh vegetables	

Homemade Dolci (Desserts)

Ask us about for our selection of delicious homemade desserts

Pesce (Fish & Seafood)

All mains are served with bread, butter and a salad of mixed greens.

Mains not containing pasta are served with choice of garlic
mashed potatoes, pasta or vegetables.

Stuffed Flounder (Flathead) Florentine..... 29.00

Stuffed with spinach

Flounder (Flathead) Francese..... 29.00

Dipped in egg, sautéed in lemon butter wine sauce

Flounder (Flathead) Milanese 29.00

Crusted in seasoned bread crumbs, topped with Parmigiano & fresh lemon

Clams Neapolitana or Agli Olio 29.00

Sautéed in neapolitana served over linguine

Mussels Neapolitana 29.00

Sautéed in neapolitana served over linguine

Calamari Neapolitana 29.00

Sautéed in neapolitana served over linguine

Piatto DiMare..... 29.00

Seafood combination

Prawn alla Nonna..... 29.00

Prawns & shallots in a pink brandy sauce over capellini

Prawn Parmigiano 29.00

In a neapolitana sauce, topped with mozzarella

Prawn Neapolitana or Fra Diavolo 29.00

Sautéed in a sweet or spicy sauce, served over capellini



Nonna...

“Come Hungry, Leave Happy.”

Vitello

All mains are served with bread, butter and a salad of mixed greens. Mains not containing pasta are served with choice of garlic mashed potatoes, pasta or vegetables.

Veal alla Nonna	28.00
Topped with eggplant, mozzarella & roasted pepper in light neapolitana sauce	
Veal Marsala	28.00
With mushrooms in a Marsala sauce	
Veal Piccata	28.00
In a sauce of lemon butter, capers & mushrooms	
Veal Francese	28.00
Dipped in egg, sautéed in lemon butter wine sauce	
Veal Parmigiano	28.00
With neapolitana, topped with mozzarella	
Veal Milanese	28.00
Crusted in seasoned bread crumbs, topped with Parmigiano & fresh lemon	
Veal Sorrentino	28.00
Topped with eggplant, mozzarella & tomatoes	
Veal Murphy	28.00
With hot capsicum & mushrooms in a white wine sauce	
Veal Scarpariello	28.00
With olive oil, garlic & mushrooms	

Pollo (Chicken)

All mains are served with bread, butter and a salad of mixed greens.
Mains not containing pasta are served with choice of
garlic mashed potatoes, pasta or vegetables.

Chicken alla Nonna	28.00
Topped with eggplant, mozzarella & roasted pepper in light neapolitana sauce	
Chicken Marsala	28.00
With mushrooms in a Marsala sauce	
Chicken Piccata	28.00
In a sauce of lemon butter, capers & mushrooms	
Chicken Francese	28.00
Dipped in egg, sautéed in lemon butter wine sauce	
Chicken Parmigiano	28.00
With neapolitana, topped with mozzarella	
Chicken Milanese	28.00
Crusted in seasoned bread crumbs, topped with Parmigiano & fresh lemon	
Chicken Sorrentino	28.00
Topped with eggplant, mozzarella & tomatoes	
Chicken Murphy	28.00
With hot capsicum & mushrooms in a white wine sauce	
Chicken Scarpariello	28.00
With olive oil, garlic & mushrooms	
Chicken Rossano	29.00
Crusted with Parmigiano cheese, sautéed in cream sauce over garlic mashed potatoes	

Vegan and I

Please notify staff when
ordering from Vegan menu

Dairy & Gluten-Free Pasta available

Appetizers

Garlic Bread	6.50
Portabello Parmigiano.....	10.00
Mozzarella & Tomato	10.00

Mains

Tortellini in creamy coconut mushroom & garlic sauce	25.00
Ravioli stuffed with tofu & spinach served with a neapolitana sauce.....	25.00
Sausage capsicum & onion over egg free fettuccine pasta.....	28.00
Meatballs in neapolitana sauce served over egg free fettuccine pasta	28.00
Prawns in neapolitana or fradiaudo spicy sauce	28.00

Paleo and I

All main meals can be cooked
with coconut cream and served
with sweet mashed potato

Vegan Dessert available
