

Pasta

SPAGHETTI NAPOLETANA Fresh tomato and basil sauce with garlic and olive oil	\$16.50
SPAGHETTI BOLOGNESE Fresh tomato, mince, meat herbs	\$19.50
LASAGNA Layers of pasta cheese in mince meat, tomato, and white wine	\$19.50
RAVIOLI Pillows of pastry with veal filling & bolognese sauce	\$19.50
TORTELLINI AI FUNGHI Round pasta filled with beef mince, mushrooms, shallots & cream	\$19.50
FETTUCINE CARBONARA Pancetta, egg, parsley & cream sauce	\$19.50
FETTUCINE BOSCAIOLA Bacon, shallots, mushrooms & cream	\$19.50
FETTUCINE PUTTANESCA Tomato, mushrooms, garlic chilli shallots, capers, olives	\$19.50
SPAGHETTI PORTO FINO Prawns cooked with olive oil, garlic, chilli & parsley	\$22.50
PENNE ARRABBIATA Tomato, bacon, chilli shallots	\$19.50
PENNE PASTICCIATI Bolognese sauce with a touch of cream	\$19.50
PENNE DA ERCOLE Fresh cut veal with olive oil, garlic & chilli	\$19.50
PENNE PESTO Basil, pine nuts, cream & parmesan cheese	\$19.50

PAPPARDELLE RAGU

Pappardelle past with twice cooked Shoulder of lamb, in a rich tomato, rosemary, garlic and red wine \$22.50

PAPPARDELLE CON SALSICCE

Pappardelle past with Italian pork sausages gorgonzola cheese rocket and a touch of cream \$19.50

***GLUTEN FREE PASTA AVAILABLE \$3

Pizza

	Small 11"	Large 13"
MARGHERITA Tomato & cheese	\$15.50	\$20.00
NEPOLETANA Tomato, cheese, anchovies & olives	\$17.00	\$22.00
HAM Tomato, cheese & ham	\$17.00	\$22.00
FUNGHI Tomato, cheese & mushrooms	\$17.00	\$21.50
MEXICANA Tomato, cheese, peperoni, onion, capsicum, chilli, anchovies & olives	\$23.00	\$24.00
FOUR SEASONS Tomato, cheese, prawns, ham, mushrooms, pepperoni	\$23.00	\$25.00
HAM & PINEAPPLE Tomato, cheese, ham & pineapple	\$17.00	\$22.00
VERDURA Tomato, cheese, roasted capsicum, mushroom, baby spinach	\$22.00	\$24.00
PEPPERONI Tomato, cheese, pepperoni & olives	\$17.00	\$22.00

PORTO FINO

Tomato, cheese, prawns, chilli, garlic & parsley \$23.00 \$26.00

ERCOLE'S SPECIAL

Tomato, cheese, ham, pepperoni, onion, capsicum & mushrooms \$22.00 \$24.00

PROSCIUTTO RUCOLOA

Prosciutto & rocket \$22.00 \$24.00

MEAT LOVERS

Pepperoni, ham & bacon \$23.00 \$26.00

Vegetarian

Tomato, cheese, mushroom, capsicum, artichokes, pineapple, and onion \$22.00 \$24.00

******ONE SIZE GLUTEN FREE PIZZA AVAILABLE \$4**

Mains and Seafoods

VITELLO AI FUNGHI

Tender veal with sauteed mushrooms, cream sauce & vegetables of the day

\$27.00

VITELLO PIZZAIOLA

Tender veal with tomato, garlic, oregano, white wine sauce & vegetables of the day

\$27.00

CALAMARI FRITTI

Tender squid rings deep fried with breadcrumbs, salad & lemon tartar sauce

\$21.50

GAMBERI DIAVOLA

King prawns with garlic, chilli, parsley & tomato sauce

\$30.00

GARLIC PRAWNS

Prawns sauteed mushrooms garlic & chilli

\$22.50

TOTANI

Cuttle fish sauteed mushrooms garlic & chilli
(subject to availability)

\$22.50

****** GLUTEN FREE AVAILABLE**

Salads

FRESH SALAD WITH ITALIAN DRESSING \$10.00

ROCKET & PARMESAN SALAD \$10.00

Breads

GARLIC BREAD \$5.00

FOCACCINA WITH OLIVE OIL \$10.00

PLAIN BREAD \$4.00

BRUSCHETTA \$8.00

HERB BREAD \$5.00

Desserts

TIRAMISU

Layered finger biscuits dipped in coffee & tia maria liquor
with mascarpone

\$12.00

PROFITEROLES

Puff pastry balls filled with vanilla custard served with dark
hot chocolate

\$12.00

CREME CAMEL

Oven cooked custard with a layer of caramel toffee served
cold

\$12.00