

## Pasta

<b>SPAGHETTI NAPOLETANA</b> Fresh tomato and basil sauce with garlic and olive oil	\$16.50
<b>SPAGHETTI BOLOGNESE</b> Fresh tomato, mince, meat herbs	\$19.50
<b>LASAGNA</b> Layers of pasta cheese in mince meat, tomato, and white wine	\$19.50
<b>RAVIOLI</b> Pillows of pastry with veal filling & bolognese sauce	\$19.50
<b>TORTELLINI AI FUNGHI</b> Round pasta filled with beef mince, mushrooms, shallots & cream	\$19.50
<b>FETTUCINE CARBONARA</b> Pancetta, egg, parsley & cream sauce	\$19.50
<b>FETTUCINE BOSCAIOLA</b> Bacon, shallots, mushrooms & cream	\$19.50
<b>FETTUCINE PUTTANESCA</b> Tomato, mushrooms, garlic chilli shallots, capers, olives	\$19.50
<b>SPAGHETTI PORTO FINO</b> Prawns cooked with olive oil, garlic, chilli & parsley	\$22.50
<b>PENNE ARRABBIATA</b> Tomato, bacon, chilli shallots	\$19.50
<b>PENNE PASTICCIATI</b> Bolognese sauce with a touch of cream	\$19.50
<b>PENNE DA ERCOLE</b> Fresh cut veal with olive oil, garlic & chilli	\$19.50
<b>PENNE PESTO</b> 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"
<b>MARGHERITA</b> Tomato & cheese	\$15.50	\$20.00
<b>NEPOLETANA</b> Tomato, cheese, anchovies & olives	\$17.00	\$22.00
<b>HAM</b> Tomato, cheese & ham	\$17.00	\$22.00
<b>FUNGHI</b> Tomato, cheese & mushrooms	\$17.00	\$21.50
<b>MEXICANA</b> Tomato, cheese, peperoni, onion, capsicum, chilli, anchovies & olives	\$23.00	\$24.00
<b>FOUR SEASONS</b> Tomato, cheese, prawns, ham, mushrooms, pepperoni	\$23.00	\$25.00
<b>HAM &amp; PINEAPPLE</b> Tomato, cheese, ham & pineapple	\$17.00	\$22.00
<b>VERDURA</b> Tomato, cheese, roasted capsicum, mushroom, baby spinach	\$22.00	\$24.00
<b>PEPPERONI</b> 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

**MAIALINA**

Tomato sauce, Italian sausage, Rocket, truffle oil and mozzarella cheese \$22.00 \$24.00

**PADRINO**

Tomato sauce, Italian sausage, mushroom, gorgonzola cheese, garlic, chilli, mozzarella \$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