

Pasta

SPAGHETTI NAPOLETANA Fresh tomato and basil sauce with garlic and olive oil	\$18.50
SPAGHETTI BOLOGNESE Fresh tomato, mince, meat herbs	\$21.50
LASAGNA Layers of pasta cheese in mince meat, tomato, and white wine	\$21.50
RAVIOLI Pillows of pastry with veal filling & bolognese sauce	\$21.50
TORTELLINI AI FUNGHI Round pasta filled with beef mince, mushrooms, shallots & cream	\$21.50
FETTUCINE CARBONARA Pancetta, egg, parsley & cream sauce	\$21.50
FETTUCINE BOSCAIOLA Bacon, shallots, mushrooms & cream	\$21.50
FETTUCINE PUTTANESCA Tomato, mushrooms, garlic chilli shallots, capers, olives	\$21.50
SPAGHETTI PORTO FINO Prawns cooked with olive oil, garlic, chilli & parsley	\$24.50
PENNE ARRABBIATA Tomato, bacon, chilli shallots	\$21.50
PENNE PASTICCIATI Bolognese sauce with a touch of cream	\$21.50
PENNE DA ERCOLE Fresh cut veal with olive oil, garlic & chilli	\$21.50
PENNE PESTO Basil, pine nuts, cream & parmesan cheese	\$21.50

PAPPARDELLE RAGU

Pappardelle past with twice cooked Shoulder of lamb, in a rich tomato, rosemary, garlic and red wine \$24.50

PAPPARDELLE CON SALSICCE

Pappardelle past with Italian pork sausages gorgonzola cheese rocket and a touch of cream \$21.50

*****GLUTEN FREE PASTA AVAILABLE \$3**

Pizza

	Small 11"	Large 13"
MARGHERITA		
Tomato & cheese	\$16.00	\$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	\$19.00	\$23.00

PORTO FINO

Tomato, cheese, prawns, chilli, garlic & parsley	\$23.00	\$26.00
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ERCOLE'S SPECIAL

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

Prosciutto & rocket	\$22.00	\$24.00
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MEAT LOVERS

Pepperoni, ham & bacon	\$23.00	\$26.00
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Vegetarian

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

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

Tomato sauce, Italian sausage, mushroom, gorgonzola cheese, garlic, chilli, mozzarella	\$22.00	\$24.00
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*****ONE SIZE GLUTEN FREE PIZZA AVAILABLE \$5**

Mains and Seafoods

VITELLO AI FUNGHI

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

\$29.00

VITELLO PIZZAIOLA

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

\$29.00

CALAMARI FRITTI

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

\$22.00

GAMBERI DIAVOLA

King prawns with garlic, chilli, parsley & tomato sauce

\$32.00

GARLIC PRAWNS

Prawns sauteed mushrooms garlic & chilli

\$24.50

TOTANI

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

\$24.50

**** **GLUTEN FREE AVAILABLE**

Salads

FRESH SALAD WITH ITALIAN DRESSING	\$12.00
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ROCKET & PARMESAN SALAD	\$12.00
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Breads

GARLIC BREAD	\$5.00
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FOCACCINA WITH OLIVE OIL	\$10.00
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PLAIN BREAD	\$4.00
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BRUSCHETTA	\$8.00
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HERB BREAD	\$5.00
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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 CARAMEL

Oven cooked custard with a layer of caramel toffee served
cold

\$12.00