

ANTIPASTO {Starter}

ARANCINI BALLS \$8.95

Variety of Bolognese Beef Arancini balls made with premium Australian beef, risotto rice coated in a crispy Buckwheat Crumb and Basil Pesto Arancini made with fresh Basil and Parsely, Pinenuts, Mozzarella and Parmesan in quinoa crumbs served with Aioli and Pesto Rosso (Vegetarian only option available)

STARTER PLATTER \$30.95

Selection of bocconcini, prosciutto, pepperoni, camembert cheese, feta, arancini balls, artichokes, capsicum, Kalamata olives, cherry tomatoes drizzled with a balsamic glaze (Add a garlic focaccia bread for \$3)

GARLIC MUSHROOMS \$10.95

Portobello mushrooms with garlic butter served with melted parmesan and mozzarella cheese with a balsamic glaze

ITALIANO PIATTO

Fresh mozzarella balls, prosciutto, sweet cherry tomatoes & fresh basil lightly drizzled in olive oil and balsamic glaze

GARLIC BUTTER PRAWNS

Prawns seared in a garlic butter sauce served on fresh rocket with a lemon

VEGGIE STACK \$10.95

A Portobello mushroom with garlic butter stacked with sliced potato, Roma tomatoes, sliced sweet potato, haloumi cheese and capsicum sprinkled with salt and fresh herbs drizzled with balsamic glaze

GARLIC DOUGH BALLS \$6.95

Fresh dough balls served with a hot garlic butter sauce

BRUSCHETTA \$8.95

Diced tomatoes with fresh basil drizzled with olive oil and balsamic glaze served on Italian bread

TRUFFLE FRIES \$8.95

Shoe string fries and white truffle salt from Northern Italy served with a truffle aioli on the side

MINISTRONE SOUP \$11.95

A thick Italian soup with beans, garlic, onion, pasta and seasonal vegetables served with toasted sourdough

FOCACCIA {Flat bread}

OLIO ARRABIATO \$4.95

{“Angry” Oil}

Olive oil drizzled over a garlic soft dough base with Spanish onion, chilli and salt flakes

AGLIO & ROSMARINO \$4.95

{Garlic & Rosemary}

Fresh Rosemary roasted over a garlic soft dough base

PANE {Bread}

AGLIO CALZONE \$6.95

{Garlic Calzone}

Garlic and mozzarella wrapped in a soft dough

PESTO & FETA CALZONE \$6.95

Pesto and feta wrapped in a soft dough

QUATTRO FORMAGGIO CALZONE \$7.95

{Four cheeses calzone}

Blue cheese, camembert, feta and mozzarella wrapped in a soft dough

SWEET CHILLI CALZONE \$6.95

Sweet chilli sauce and mozzarella wrapped in a soft dough

INSALATA {Salad}

ITALIAN \$17.95

Cherry tomatoes, prosciutto, feta, artichokes, kalamata olives, spanish onions and mixed lettuce with Italian salad dressing

CAESAR \$14.95

Bacon, cos lettuce, parmesan cheese and croutons with a creamy caesar salad dressing (Add chicken optional \$3)

GREEK \$13.95

Cherry tomatoes, feta, kalamata olives, cucumber, and Spanish onion with an olive oil vinaigrette (Add oven roasted lamb optional \$4)

PUMPKIN & PINE NUT \$13.95

Pumpkin, roasted chickpeas, spinach leaves and pine nuts with a lemon balsamic vinaigrette dressing (Add feta optional \$2)

PESTO CHICKEN, AVOCADO & FETA \$16.95

Chicken, avocado, feta, pinenuts and spinach leaves with a pesto aioli salad dressing

PEAR, WALNUT & BLUE CHEESE \$15.95

Pear, walnut, blue cheese, spinach and rocket with a light drizzle of maple syrup and an olive oil vinaigrette

GARLIC BUTTER PRAWN SALAD \$18.95

Garlic butter prawns, Spanish onion, spinach, pineapple and avocado with an aioli & sweet chilli dressing

STRAWBERRY & POACHED FIG SALAD \$18.95

Aperol poached figs served with strawberries, feta and prosciutto with a mix of cos lettuce and rocket dressed with olive oil, balsamic glaze and a red fig and vanilla balsamic reduction

- Half portions available for all salads

LASAGNE {Lasagna}

BEEF \$19.95

Rich meat sauce with a creamy white sauce & layered in pasta served with a side of salad

PASTA {Pasta}

IL PESTO \$18.95

{Pesto Chicken}

Chicken, Spanish onion and Roma tomatoes in a garlic basil pesto and creamy white sauce with linguini garnished with fresh herbs and parmesan cheese

PROSCIUTTO & FUNGHI \$19.95

{Prosciutto & Mushroom}

Prosciutto, mushroom and garlic in a creamy white sauce with penne garnished with fresh herbs and parmesan cheese

IL GIANNI \$22.95

{The Gian}

Blue cheese in a creamy white sauce with chicken, bacon, and a flick of garlic with linguini garnished with fresh herbs and parmesan cheese

PASQUALE \$22.95

{Pascale}

Bacon, oven roasted Roma tomatoes, pine nuts, baby spinach and basil in a cream and garlic Napoli sauce with linguini garnished with chilli, fresh herbs and parmesan (Add prawns optional \$4)

POLPETTE \$22.95

{Meatballs}

Meatballs in a rich Napoli sauce with garlic and fresh chopped basil served with linguini, garnished with fresh herbs and parmesan cheese

BASIL PESTO FUNGHI \$18.95

{Basil Pesto Mushrooms}

Sliced mushrooms cooked in a garlic basil pesto and creamy white wine sauce with penne garnished with parmesan cheese

MARINARA \$24.95

{Seafaring}

Barramundi, prawns, mussels and garlic with cherry tomatoes and spinach in a creamy white sauce with linguini, sprinkled with chilli and lemon pepper, garnished with shallots, parmesan and a lemon wedge

IL VEGANO \$19.95

{Vegan}

Mushrooms, roasted capsicum, kalamata olives and Spanish onion with penne in a Napoli sauce mixed with a savoury cashew paste garnished with fresh herbs

BOCCIONI \$19.95

{Family nickname - pronounced Boch-on-i}

Creamy Napoli sauce with bocconcini served with gnocchi garnished with fresh herbs and parmesan cheese

Gluten free options \$3

Vegan cheese available \$3.50

BOLOGNESE \$18.95

Beef mince cooked in a savoury tomato and herb sauce with linguini garnished with basil, fresh herbs and parmesan cheese

GAMBERETTO \$23.95

{Prawn}

Prawns, pepperoni, Roma tomatoes and Spanish onion in a creamy garlic white sauce with linguini garnished with shallots, lemon and parmesan cheese

SPINACI & ZUCCA

{Spinach and Pumpkin}

\$18.95

Roasted pumpkin, fresh spinach, Spanish onion and Roma tomatoes in a creamy garlic white and tomato sauce with penne garnished with parmesan cheese (Add bacon optional \$3)

IL MARCO

{The Marco}

GF

\$19.95

Spicy pepperoni, ricotta, and creamy white sauce with penne cooked with baby spinach, pine nuts and garlic, garnished with parmesan cheese and fresh herbs

AL POMODORO GF

{The Tomato}

\$18.95

Basil Napoli sauce with Gnocchi garnished with fresh herbs and parmesan cheese

GF

SAGE BUTTER

\$18.95

Fresh sage slowly cooked in a butter sauce with Gnocchi

IL NONNO

\$18.95

Napoli sauce with chilli, garlic and basil served with gnocchi garnished with fresh herbs and parmesan cheese

PIZZA {Pizza}

IL CARNE

\$18.95 \$23.95

{The Meat}

Bacon, leg ham, pepperoni and beef garnished with hollandaise on a mozzarella and BBQ base sauce

R & B

\$20.95 \$25.95

{Reef and Beef}

Bacon, prawns, premium beef, roasted capsicum and Spanish onion garnished with lemon pepper, chilli, hollandaise sauce, shallots and lemon wedge on a mozzarella and tomato base sauce

SUPREMO

\$17.95 \$22.95

Pepperoni, leg ham, kalamata olives, mushrooms, Spanish onion, roasted capsicum and garlic, garnished with fresh herbs, basil and parmesan on a mozzarella and tomato base sauce

PROSCIUTTO CRUDO

\$17.95 \$22.95

Prosciutto, Roma tomatoes, bocconcini, garlic and shaved parmesan with rocket on a tomato base sauce

BBQ PANCETTA & POLLO

\$18.95 \$23.95

{BBQ Bacon and Chicken}

Bacon, chicken, mushrooms, blue cheese and Spanish onion garnished with aioli, shallots and parmesan cheese on a mozzarella and bourbon BBQ base sauce

PIZZA {Pizza}

IL PATATA \$18.95 \$23.95
{The potato}
Sliced potato, bacon, Cajun chicken and mushrooms garnished with parmesan cheese, shallots, sweet chilli, sour cream and chives on a mozzarella and tomato base sauce

PEPPERONI \$17.95 \$22.95
Pepperoni slices with Spanish onion sprinkled with fresh herbs and basil on a mozzarella and tomato base sauce

POLLO & AVOCADO \$17.95 \$22.95
{Chicken & Avocado}
Chicken, avocado, Spanish onion and fresh rocket seasoned with lemon pepper and garlic garnished with parmesan cheese and hollandaise on a mozzarella and tomato base sauce

VEGETARIANO \$14.95 \$19.95
{Vegetarian}
Roasted capsicum, kalamata olives, mushrooms, pineapple, Spanish onion and garlic garnished with fresh chopped parsley and parmesan cheese on a mozzarella and tomato base sauce

VEGANO \$17.95 \$22.95
{Vegan}
Sliced sweet potato, mushrooms, potato, capsicum, Spanish onion, cherry tomatoes, and fresh rocket garnished with fresh herbs and garlic on a tomato sauce base with vegan cheese

IL MARE \$21.95 \$26.95
{The Sea}
Barramundi, mussels, prawns, roasted capsicum, Spanish onion, cherry tomatoes and shallots, garnished with aioli and a lemon wedge on a mozzarella and tomato base sauce

TRE SUINI \$17.95 \$22.95
{Three Pigs}
Bacon, leg ham and pepperoni with Spanish onion and garlic garnished with fresh herbs, parmesan cheese, apple sauce on a mozzarella and BBQ base sauce

PESTO POLLO \$18.95 \$23.95
{Pesto Chicken}
Bacon, chicken, mushrooms, Spanish onion, Roma tomatoes and garlic garnished with parmesan cheese and pesto aioli on a mozzarella and pesto tomato base sauce

THE LAMB \$18.95 \$23.95
Lamb, potato, pumpkin, Spanish onion, camembert and sweet potato garnished with garlic, rosemary and sour cream & chives on a mozzarella and tomato base sauce

TARTUFO BIANCA \$18.95 \$23.95
{White Truffle}
Chicken, Spanish Onion, mushrooms, bocconcini garnished with parmesan, fresh herbs, truffle salt and truffle aioli on a garlic, mozzarella and white sauce base

PIZZA {Pizza}

THE AUTHENTIC \$19.95 \$21.95
{Margherita}
Freshly sliced mozzarella, basil, Roma tomatoes with garlic and tomato sauce on a rustic thin base

ANANAS \$14.95 \$19.95
{Pineapple}
Bacon, ham and sweet pineapple on a mozzarella and tomato base sauce

BAMBINI {Kids}

PICCOLO ANANAS \$8.95
{Tiny Pineapple}
Ham and sweet pineapple on a mozzarella and tomato sauce base

CHEESE \$7.95
Mozzarella cheese and tomato sauce base

HAM \$7.95
Ham and mozzarella cheese on a tomato sauce base

PASTA ROSSO \$8.95
{Red}
Napoli sauce with penne and a side portion of parmesan cheese (Add meatballs optional \$4)

PASTA BIANCA \$8.95
{White}
Cheesy white sauce with penne and a side portion of parmesan cheese (Add meatballs optional \$4)

DOLCE {Sweet}

AFFOGATO \$7.95
Espresso coffee served with a scoop of Vanilla ice cream (Add Frangelico for \$6)

PANNA COTTA \$9.95
Basil & Vines home made panna cotta with seasonal fruits and fruit coulis (Ask our staff for available flavours)

NUTELLA CALZONE \$7.95
Nutella and chopped nuts wrapped in dough and sprinkled with icing sugar (Add icecream for \$3)

CINNAMON DOUGH BALLS \$6.95
Dough balls lightly covered in butter, cinnamon and icing sugar served with a side of caramel or chocolate sauce

TIRAMISU \$10.95
An elegant and rich layered Italian dessert made with i Savoiardi biscuits, espresso, mascarpone cheese, sugar and cocoa powder

BANANA BROWNIE PIZZA \$13.95 \$18.95
Chocolate brownie crumbled over a dessert pizza with caramel sauce, fresh banana, chocolate chips and chopped nuts with a ball of vanilla icecream

Gluten free options \$3
Vegan cheese available \$3.50

DOLCE {Sweet}

BUTTER & MAPLE PANCAKES \$6.95
Short tower of pancakes with butter and maple syrup sprinkled with icing sugar (Add icecream \$3 or Nutella \$3)

MIXED BERRY PANCAKES \$11.95
Short tower of classic pancakes served with seasonal mixed berries, berry coulis and vanilla icecream

PEAR & WALNUT PANCAKES \$11.95
Short tower of classic pancakes served with pear, walnut, maple syrup and vanilla icecream sprinkled with cinnamon

THE FLOSS BOSS PANCAKES \$11.95
Short tower of classic pancakes served with a domed strawberry pannacotta, vanilla icecream, berry coulis, pink fairy floss and sliced strawberries sprinkled with powdered sugar

NUTELLA BERRY CREPES \$14.95
Crushed nuts, vanilla icecream and Nutella wrapped in warm crepes served with fresh berries and lightly powdered with sugar dust

PEAR, RICOTTA & FIG CREPES \$15.95
Sweet ricotta and vanilla icecream wrapped in warm crepes served with caramelised pear and poached figs garnished with decorative caramel toffee and dried pear.

BEVANDE {Drinks}

SODA & JUICES

Ginger Beer with Mexican Lime	330ml	\$4.20
Lemonade with Italian Lemon	330ml	\$4.20
Raspberry with Brazilian Orange	330ml	\$4.20
Phoenix Apple, Mango & Passion	275ml	\$5.60
Phoenix Apple & Guava	275ml	\$5.60
Phoenix Apple, Orange & Mango	275ml	\$5.60

Charlie's Orange Juice	300ml	\$4.95
Charlie's Apple Juice	300ml	\$4.95
Charlie's Mango & Coconut	300ml	\$4.95
Charlie's Spirulina Fruit Fix	300ml	\$4.95
Charlie's White Peach & Passionfruit	500ml	\$5.10

Green Tea & Citrus Ice Tea	500ml	\$5.10
Peach Brew Iced Tea	500ml	\$5.10
Lemon Iced Tea	500ml	\$5.10

Agrum Blood Orange	300ml	\$4.20
Agrum Citrus Blend	300ml	\$4.20
Lemonade	300ml	\$4.20
Lemon, Lime & Bitters	300ml	\$4.20
Solo	300ml	\$4.20
Indian Tonic Water	300ml	\$4.20
Lemon Lime Mineral Water	300ml	\$4.20
Orange & Mango Mineral Water	300ml	\$4.20
Coke	385ml	\$4.20
Coke No Sugar	385ml	\$4.20
Byron Bay Bucha	300ml	\$6.00

Lemonade Zero	1.25L	\$6.95
Lemonade	1.25L	\$6.95
Coke	1.25L	\$6.95
Coke No Sugar	1.25L	\$6.95
Solo	1.25L	\$6.95

SPECIALTY TEA/COFFEE

HOT BEVERAGES

	<i>Small</i>
Espresso	\$3.00
Doppio	\$3.50
Piccolo	\$3.00
Short Black	\$3.00
Short Macchiato	\$3.00
Baby Chino	\$2.00

	<i>Medium/Large</i>
Long Black	\$4.50 \$5.00
Long Macchiato	\$4.50 \$5.00

	<i>Small/Medium/Large</i>
Cappucino	\$4.20 \$4.80 \$5.20
Flat White	\$4.20 \$4.80 \$5.20
Cafe Latte	\$4.20 \$4.80 \$5.20
Hot Chocolate	\$4.20 \$4.80 \$5.20
Mocha	\$4.50 \$5.00 \$5.50

	<i>Standard</i>
Traditional Chai Latte served w/ macamilk	\$5.00
Peppermint Chai Latte served w/ macamilk	\$5.00
Turmeric Chai Latte served w/ macamilk	\$5.00

	<i>Hug Me Mug</i>
Traditional Chai Latte served w/ macamilk	\$5.50
Peppermint Chai Latte served w/ macamilk	\$5.50
Turmeric Chai Latte served w/ macamilk	\$5.50
Dirty Chai w/ macamilk	\$6.00
Mocha	\$6.00
Hot Chocolate	\$5.50

FORTE TEA

African Solstice	\$4.80
Citrus Mint	\$4.80
Earl Grey	\$4.80
Jasmine Green	\$4.80
White Ginger Pear	\$4.80
English Breakfast	\$4.80

ICE DRINKS & SHAKES

ICE DRINKS

	<i>Tall Glass</i>
Iced Traditional Chai Latte served w/macamilk	\$5.50
Iced Peppermint Chai Latte served w/macamilk	\$5.50
Iced Turmeric Chai Latte served w/macamilk	\$5.50
Iced Latte served w/ ice	\$5.00
Iced Coffee served w/ icecream	\$5.50
Iced Chocolate served w/ ice	\$5.00
Iced Mocha served w/ ice	\$5.50
Iced Long Black	\$5.00
Cold Brew	\$5.00
Optional ice-cream	\$0.50

MILK SHAKES

Chocolate	\$7.95
Strawberry	\$7.95
Vanilla	\$7.95
Caramel	\$7.95

BABY SHAKES

Chocolate	\$4.95
Strawberry	\$4.95
Vanilla	\$4.95
Caramel	\$4.95

BIRRA & SIDRO {Beer & Ciders}

Peroni Nastro Azzurro	\$8.00
Peroni Leggera	\$8.00
Corona Extra	\$8.00
Carlton Draught	\$8.00
Carlton Dry	\$8.00
Somersby Apple	\$8.00
Somersby Pear	\$8.00
Somersby Blackberry	\$8.00

COCKTAILS & SPIRITS

Aperol Spritz	\$15.00
Espresso Martini	\$15.00
French Martini	\$15.00
Limoncello Martini	\$15.00
Pimms	\$15.00
Jack Daniels & Coke	\$10.00
Gin & Tonic	\$10.00

HOUSE VINO {Red}

House White	\$8.00
House Moscato	\$8.00
House Red	\$8.00

IMPORTED ITALIAN VINO {White, Rose' & Sparkling}

2016 Pinot Grigio 'Andrea di Pec' {Collavini}	FRIULI	\$62.00	\$14.50
Scents of grapefruit with hints of honey & almonds; dry, with balance of crisp acidity, flavours of bitter almonds & grapefruit leading to a clean citrus finish. Pinot Grigio grapes			
2015 Orvieto Classico DOC {Bigi}	UMBRIA	\$55.50	\$12.50
Clear, bright, golden yellow; strong bouquet of wild flowers, honey & musk with hints of bitter almonds; dry & full bodied on palate, lively flavour with a unique after taste of white peaches & bitter almonds. Trebbiano Toscana, Verdello, Grechetto & Drupeggio			
2016 Lazio Chardonnay IGP Tellus {Falesco}	LAZIO	\$65.00	\$14.50
Intensely yellow; citrus notes of cedar with hints of apple; rich, bold & full in the mouth with a fresh & savoury finish. 100% Chardonnay			
2016 Lazio Syrah Rosato IGP Tellus {Falesco}	LAZIO	\$65.00	\$14.50
Brightly coloured, crisp & intensely floral on nose; Cheerful & lively on palate. 100% Syrah			

IMPORTED ITALIAN VINO cont.. {White, Rose' & Sparkling}

2016 BORGA PROSECCO Extra Dry DOC VENETO \$45.00 (only by the bottle)
It has a bright straw yellow colour and its scents awake of light floral and fruits notes. It is characterized by persistent bubbles which are soft and dry on the palate. It is ideal as an aperitif or to accompany fish dishes.

2016 LOSITO ORGANIC IGP PUGLIA \$55.00 \$14.50
On the nose, it shows aromas of mango, pineapple and flowers, as well as citrus notes that add freshness to the aromatic profile. The sur lie technique provides this wine with a beautiful mouthfeel and texture. Well balanced with vibrant acidity, on the palate this wine shows flavors of grape fruit and lemon curd, finishing with hints of minerality and ripe tropical fruits.
Well paired with white aperitifs, fish, shellfish, grilled seafood and cheeses

IMPORTED ITALIAN VINO {Red}

2015 Chianti Superiore Burchino DOCG {Castellani} TUSCANY \$45.00 \$13.50
Typical bouquet of cherries, leather and cedar; round mouthfeel with notes of liquorice, tar is wrapped around ripe, almost almost candied fruit. 90% Sangiovese, plus Cilieggiolo & Canaiolo

2016 Toscana IGT Remole {Frescobaldi} TUSCANY \$45.00 \$13.50
Purple; cherries, black currants & violets on nose; tannins are well balanced with alcohol & the finish is long and satisfying.
Sangiovese & Cabernet

2015 Principesco Merlot {Casa Fondala Nellianno} CAMPANIA \$79.00 \$17.00
Strawberries and gooseberries on nose; Cinnamon and summer fruits with bold & firm tannins, ending with a smooth plum finish. 100% Merlot

2015 Lazio Syrah IGP Tellus {Falesco} LAZIO \$45.00 \$14.00
Intense red with violet reflections; balanced nose with fresh cherry & hint of spice; enveloping palate with silky soft tannins & rich finish. 100% Syrah

2015 Montepulciano d Abruzzo DOC {Barone di Valforte} ABRUZZO \$62.00 \$14.50
Plums, violets & cherries on nose; dark cherries, chocolate & cedar on palate with savoury finish
100% Montepulciano grapes

2016 BORGA REFOSCO IGT VENETO \$50.00 \$13.50
It is a ruby red colour wine with purple hues and is well structured and tannic. It is vinous and fruity with hints of raspberry and blackberry. On the palate it is pleasantly bitter.

Aperitif {Digestif}

Limoncello SOUTHERN ITALY \$6.00
Italian Lemon Liqueur

Frangelico CANALE, ITALY \$6.00
Brand of noisette and herb flavoured liqueur