



Antipasto Platter for 2 \$28.00

Bruschetta \$14.00

Calamari crumbed with Polenta and Semolina \$16.00

Beef Carpaccio - Prime Tasmanian Eye Fillet served with Truffled Pecorino \$15.00

Grilled vegetable salad on crusty ciabatta \$14.00

Warmed Olives \$8.50

Garlic Prawns and Meatballs \$14.50

Fried White bait with Ouzo Aioli \$15.00

Prawns and Chorizo with crusty ciabatta \$12.00

Arancini Balls with aioli \$13.00

Lamb Kofta with tabouli and tzaziki \$11.00

Assorted Ricotta Calzone trio \$14.50

Garlic or Herb Bread \$9.00

Side Salads Pecorino and Pear \$8.00

Crispy Pancetta \$9.00

Artichoke and Prosciutto \$8.50

Baby Beetroot \$8.00

SOMETHING TO SHARE

Napoletana olives, anchovies, garlic, oregano \$20.00
Margherita fresh tomato, fresh mozzarella, fresh basil \$20.00
Capricciosa pancetta, artichokes, mushrooms, olives \$22.00
Pepperoni casalinga salami, olives, roasted capsicum \$21.00
Salmone Tasmanian smoked salmon, capers, red onion \$23.00
Pancetta casalinga salami, pancetta, prosciutto, pork sausage \$24.00
Villaggio pork sausage, baby spinach, gorgonzola \$23.00
Giardino olives, baby spinach, artichokes, red onion, fresh tomato \$20.50
Giovanoglou baby spinach, artichokes, red onion, chilli, gorgonzola, olives \$23.00
Robustelli casalinga salami, mushrooms, olives, chilli, onion \$23.00
Arugula prosciutto, wild rocket, shaved parmesan, balsamic glaze \$23.00
Gallina roasted chicken, capers, pancetta, red onion, mushrooms \$22.00
Pera Fresca gorgonzola base, chilli, prosciutto, wild rocket, pear, balsamic glaze \$24.00

Gluten Free bases available with any pizza \$25.50

CALZONE Traditional folded over pizza

Rocchia king prawns, red onion, casalinga salami, baby spinach, chilli, mushrooms \$24.50
Pollo roasted chicken, onion, roasted capsicum, fresh mozzarella, mushrooms, olives \$24.50
Paese casalinga salami, mushrooms, roasted capsicum, olives \$24.50
Cultura fresh tomato, mushrooms, gorgonzola, basil \$24.00

PIZZA

Choices of Fettucini, Rigatoni, Spaghetti, Gnocchi (add \$2) or Ravioli (add \$2)

Napoletana slow cooked tomato, garlic, onion and basil \$19.50

Puttanesca fresh chilli, anchovies, olives, capers, napoletana sauce \$21.00

Beef Ragu slow cooked beef, tomatoes, vegetables, herbs \$22.00

Carbonara pancetta, egg, garlic, parmesan \$21.00

Salmone Tasmanian smoked salmon, capers, cherry tomatoes, white wine, cream \$23.00

Spaniolo chorizo, red onion, pine nuts, fresh chilli, lemon, parsley \$22.00

Aglione e Oglio garlic, fresh chilli, extra virgin olive oil, anchovies \$20.00

Cultura mushroom, gorgonzola, fresh basil, napoletana sauce \$21.50

Crema di Gorgonzola salami, cream, gorgonzola \$22.50


Lasagna beef mince and mozzarella layered between pasta sheets \$19.50

Canneloni spinach and ricotta filled pasta cooked in napoletana sauce \$17.50

Gamberi Risotto prawns, capers, spring onions, radicchio, white wine, cream \$22.50

Roast Vegetable Risotto mushroom, roast vegetables, spinach, spring onion \$22.00

PASTA

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Slow cooked Cape Grim Beef Cheek with cauliflower puree and fresh horseradish truffle cream \$29.00

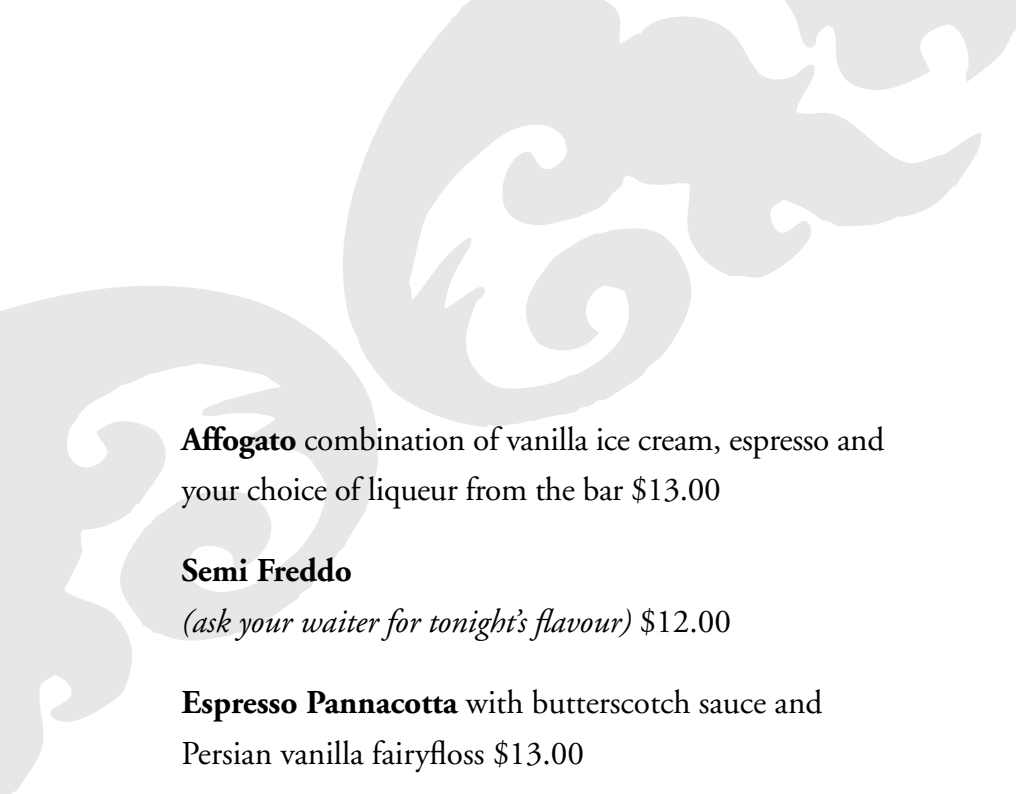
Parmesan and pesto crusted Chicken breast on wilted spinach and romesco sauce with a caramelised onion and pecorino polenta \$28.50

Veal Saltimbocca served with fior di latte, roasted vegetables and red wine jus \$29.00

Marinara di Cultura spaghetti with venetian styled sauce, scampi, calamari, fish and prawns \$29.00

Market fish, kipfler potatoes smashed with extra virgin olive oil and lemon juice, served on broccolini then topped with a chilli, coriander and macadamia pesto \$32.00

SOMETHING MORE



Affogato combination of vanilla ice cream, espresso and your choice of liqueur from the bar \$13.00

Semi Freddo

(ask your waiter for tonight's flavour) \$12.00

Espresso Pannacotta with butterscotch sauce and Persian vanilla fairyfloss \$13.00

Pizza Dolce rhubarb paste, caramelised pear, fig and marscarpone cream \$13.00

Bevarese house made Italian cream layered with Amaretto soaked biscotti \$14.00

Chocolate Fondant \$12.00

SOMETHING SWEET

BEERS

James Boags Premium \$8.00

Cascade Draught \$7.00

Cascade Premium Light \$7.00

Corona \$8.50

Little Creatures Pale Ale \$8.50

Pure Blonde \$8.00

Peroni \$8.00

Vale Dark Ale \$9.50

Doss Blockos Pale Lager \$9.00

Vale Blue Lager \$9.50

Mountain Goat IPA \$9.80

Two Step Apple Cider \$9.50

Mountain Goat Steam Ale \$9.00

Mountain Goat Hightail \$9.00

BEVERAGES

San Benedetto Sparkling Water (500mL) \$5.50

Italian Flavoured Sparklings \$4.80 Aranciatta Rossa, Gassoso (Lemon Lime), Limonata, Chinotto
Soft Drinks \$4.00

Lemon, Lime and Bitters \$4.50

Juices \$4.00

SOMETHING TO DRINK