

## ENTREES

<b>FUNGHI RIPIENI</b> (GF) large mushroom filled with ricotta, cherry tomato, caramelised Spanish onion & prosciutto	17.50
<b>CRISPY WHITEBAIT</b> lightly floured and fried	10
<b>BRUSCHETTA</b> crunchy home-made bread topped with caramelised onion, cherry tomato & basil finished with balsamic glaze	7.50
<b>GARLIC BREAD</b> crunchy home-made bread topped with roast garlic butter	7.50
<b>ARANCINI</b> (VEG) crumbed rice balls with pan tossed eggplant, zucchini and pumpkin	15
<b>SCALLOPS/PRAWNS</b> (GF) cooked with choice of garlic blush sauce or chilli butter	
<b>Prawns</b>	17.50
<b>Scallops</b>	17.50
<b>Combo</b>	19
<b>FRIED MOZZARELLA</b> (VEG) crumbed mozzarella sticks served with napoli dipping sauce	12.50

## SIDES

<b>INSALATA</b> (VEG) (V) mix leaf salad tossed with cherry tomato, Spanish onion, cucumber & boconcini with a red wine vinaigrette	7
<b>FRIES</b> straight cut fries seasoned with herb salt served with aioli	8
<b>ROAST VEGETABLES</b> (V) mix of oven roasted veggies	7

## KIDS MENU

Under 12 years

**HAWAIIAN PIZZA**

**MARGHERITA PIZZA**

**PENNE NAPOLI**

**SPAGHETTI BOLOGNAISE**

**CHICKEN STRIPS**

**CRUMBED CALAMARI STICKS**

All served with fries

**1 SCOOP OF GELATO**

Choice of: Chocolate, Strawberry, Lemon or Vanilla

**1 FRUIT BOX** Apple or Orange

(Soft Drinks charged accordingly)

**\$12**

## PASTA

(G/F) penne with any sauce add 5

(Pastas can be changed to suit sauces)

<b>SPAGHETTI BOLOGNESE</b> slow cooked beef & pork mince in a rich tomato sauce	24.50
<b>PENNE CALABRESE</b> pan tossed capsicum, olives, cherry tomato, chilli & sopressa in our home-made napoli sauce	24.50
<b>LASAGNA</b> layers of pasta, bolognese and cheese baked to order	24.50
<b>FETTUCCINE CARBONARA</b> bacon pieces in a cream & egg sauce	24.50
<b>GNOCCHI NAPOLI</b> our home-made gnocchi tossed in our rich napoli sauce	26
<b>GNOCCHI FUNGHI</b> mushrooms in cream sauce tossed with our home made gnocchi	26
<b>LINGUINE MARINARA</b> pan tossed mussels, scallops, prawns & squid in your choice of napoli sauce or oil based sauce	34

**Add chicken to any sauce 2 - Add bacon to any sauce 1**

## RISOTTO

<b>PESTO</b> (GF) creamy chicken mushroom and basil pesto sauce	25
<b>SPOSA</b> (GF) scallops & prawns tossed with cherry tomato & basil in a spicy tomato sauce	27.50
<b>VEGETARIAN</b> (GF) roast veggies in a rich tomato sauce	24.50

## MAINS

<b>CHICKEN PARMAGIANA/ SCHNITZEL</b> smashed thigh fillet in herb crumbs served with chips	28
add ham	2
<b>VEAL FLORENTINA</b> rolled veal back strap, wrapped in bacon & served with whole mushroom, spinach & demiglace sauce. Served with roast veggies	32
<b>CHICKEN CACCIATORE</b> braised whole maryland resting atop pan tossed capsicum, olives, cherry tomato & Spanish onion topped with spicy tomato gravy. Served with roast veggies	30
<b>STEAK OF THE DAY</b> (market price)	
<b>FISH OF THE DAY</b> ( market price)	
<b>SALT AND PEPPER SQUID</b> floured and fried squid pieces served with chips and light salad	28
<b>EGGPLANT PARMAGIANNNA</b> (VEG) (V) layered slices of eggplant, cheese and napoli sauce baked to order. Served with side salad or roast veggies	28
<b>GRILLED KING PRAWNS</b> (GF) 6 Large king prawns grilled to perfection with a garlic, fresh herb and mild chilli marinade with a light salad.	33.5

## PIZZA

<b>MARGHERITA DI BUFFALA</b> home-made napoli base with mozzarella, buffalo mozzarella, cherry tomato & fresh basil	23.5
<b>CAPRICCIOSA</b> home-made napoli base topped with virginian ham, mushroom, anchovies, olives and mozzarella	19
<b>CALABRESE</b> HM Napoli base with mozzarella, hot sopressa, olives and roast capsicum	19
<b>HAWAIIAN</b> HM Napoli sauce, mozzarella with virginian ham and pineapple	19
<b>VERDURA</b> HM napoli sauce, mozzarella, roasted capsicum, fetta, pumpkin, eggplant & zucchini, marinated olives & fresh herbs	25.5
<b>MARINARA</b> HM Napoli base with mozzarella, a mix of garlic and lemon marinated prawns, scallops, fish and squid with fresh parsley and basil	26
<b>PROSCIUTTO</b> Pesto base topped with baby spinach, prosciutto, roasted pumpkin and capsicum finished with fetta	25
<b>TUSCAN CHICKEN</b> HM napoli base with tuscan marinated chicken, roast pumpkin, baby spinach, mushrooms, pesto & roast peppers	25.5
<b>LAMB</b> HM Napoli sauce, mozzarella, baby spinach, roasted pepper, Spanish onion, marinated lamb backstrap, gourmet fetta topped with tzatziki	26

## DESSERTS

<b>CHOCOLATE MOUSSE</b> served with toasted hazelnut, chocolate sauce and white chocolate garnish	12.5
<b>TIRAMISU</b> topped with chocolate chips and coffee syrup	12.5
<b>NUTELLA CALZONE</b> mini calzone filled with Nutella and strawberries dusted with icing sugar	12.5
<b>PANACOTTA</b> (ask waiter for flavour of the day)	12.5
<b>MIX GELATO</b>	9.5

**NO SPLIT BILLS**

**V = VEGAN, VEG = VEGETARIAN, G/F = GLUTEN FREE**

# PICCOLINO

## COCKTAILS

17

### ESPRESSO MARTINI

A smooth blend of Vodka, Kahlua & espresso. Can never go wrong

### PASSION FRUIT OR ORIGINAL MARGARITA

Nothing wrong with the original flavours of tequila and citrus. Try a piccos favourite with passion fruit.

### MANGO OR ORIGINAL MOJITO

Always refreshing, always tasty. With white rum, lime and mint, or try a bit more tropical by adding mango.

### LUCKY 8

A fruity mixture of lychee liqueur, black liqueur and pineapple. A true flavour explosion.

### PIMMS PUNCH

Everybody likes an iced tea. Try a blend of Pimms, lemonade, dry ginger ale and fresh fruit to quench that thirst.

### FRUIT TINGLE

A sweet classic that's always delicious, with vodka and blue curacao, it goes down a treat.

### LONG ISLAND ICE TEA

A delicious traditional blend that will go with any meal. Vodka, tequila, gin, white rum and Cointreau

### FRENCH MARTINI

1980's New York classic cocktail with vodka, berry liqueur and pineapple juice

### TEQUILA SUNRISE

Gradations of colour resembling a sunrise using a sweet blend of tequila, orange juice and grenadine

## MOCKTAILS

11.5

### FRUIT SALAD

Fresh seasonal fruits muddled together, topped with soda water and cranberry.

### ELDER BLUE

Blueberries, elderflower syrup and lime. Blended with soda and lemonade.

### STRAWBERRY & MINT FIZZ

Strawberries and mint. Blended with soda and lemonade

## DESSERT COCKTAILS

12

### AFFOGATO

Espresso served with a scoop of vanilla ice-cream. Your choice of Baileys, Frangelico, Kahlua or non-alcoholic.

## WINE

### SPARKLING & CHAMPAGNE

	GLASS	BLT
Mandala M Chardonnay Pinot Noir NV- Yarra Valley Vic		36
Mumm Cordon Rouge NV - Champagne France		88

### WHITE WINES

	GLASS	BLT
Soho 'Peggy' Sauvignon Blanc - Marlborough NZ	9	34
Sons of Eden 'Freya' Riesling - Eden Valley SA	9	34
Rossi + Riccardo Pinot Grigio - Veneto Italy	9	34
Lethbridge Pinot Gris - Geelong Vic	9	34
Mandala Chardonnay - Yarra Valley Vic	10	38

### ROSÉ

	GLASS	BLT
Soho 'Harry' Rosé - Marlborough NZ	8.5	30

### RED WINES

	GLASS	BLT
Rossi +Riccardo Sangiovese - Tuscany Italy	9	34
Zilzie The Source Cabernet Sauvignon - Coonawarra SA	9	34
Mandala Pinot Noir - Yarra Valley Vic	10	38
Mr. Riggs The Gaffer' Shiraz - McLaren Vale SA	10	38
Brave Souls Grenache Shiraz Mouvedre - Barossa Valley SA		42
L'Armangia Barbera d'Asti D.O.C.G. - Piemonte Italy		46
Sons of Eden Marschall' Shiraz - Barossa Valley SA		50
Best's LSV Shiraz Viognier - Great Western Vic		54
Main Divide Pinot Noir - North Canterbury NZ		56

### HOUSE WINES

	GLASS	BLT
BTW... Prosecco - Murray Darling Vic	8	28
BTW... Sauvignon Blanc - Murray Darling Vic	7	24
BTW... Cabernet Merlot - Murray Darling Vic	7	24

### CELLAR SELECTION

	GLASS	BLT
2016 Moss Wood Ribbon Vale Cabernet Sauvignon - Margaret River WA		90
2014 Piaggia Sangiovese Cabernet Merlot D.O.C.G. - Tuscany Italy		108
2015 Coriole 'Lloyd' Reserve Shiraz - McLaren Vale SA		120

## BEVERAGES

### BEER

Pure Blonde	6
VB	6
Carlton Draught	6
Peroni Leggara (mid)	6
Peroni	8
Bulmers Apple Cider	8
Asahi	8
Corona	8
Furphy Ale	8

### SPIRITS

Jack Daniels	Midori	8
Johnny Walker Black Label	Malibu	
Stolichnaya Vodka	Cointreau	
Pimms	Captain Morgan	
Kahlua	Soho Lychee Liqueur	
Aperol	Bundaberg	
Campari	Chambord	
Gin	Makers Mark	
Frangelico	Tequila	
Bailey's Original Irish Cream		

### TOP SHELF

13

Grand Marnier	Four Pillars Gin
Glenfiddich 12-Year-Old Single Malt	Basil Hayden's Bourbon
Grey Goose Vodka	Hennessey

### STOMACH SETTLERS

8

Limoncello	Amaretto	Black Sambuca
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### SOFT DRINKS

San Pellegrino Limonata, Chinotto	4
Coke, Coke No Sugar, Sprite, Fanta, Lift, O.J., Apple J	4
Lemon Lime & Bitters / Raspberry & Lemonade	5.5
Purezza Sparkling Water 750ml	7.5

### COFFEES & TEA

Coffee of your choice	Cup 3.5	Mug 4.5
Iced Coffee/Chocolate		6
Variety of Teas		4
Chai Tea		5
Soy add 0.50	Almond add 0.50	Extra Shot add 0.50

NO SPLIT BILLS