

Pane Misto / Breads

Plain Bread

Basket of Homemade Nonna's bread with butter **\$3.5**

Garlic Bread

Sliced pane di casa with fresh garlic and parsley butter **\$4**

Bruschetta Bread

Tomato, basil, Spanish onion, marinated in extra virgin olive oil and balsamic topped with boconccini cheese **\$4.5**

Pepperonata Bread

Char-grilled capsicum marinated in extra virgin olive oil topped with feta cheese. **\$5**

Salmone Bread

Smoked salmon, Spanish onions and capers drizzled with olive oil. **\$6**

Crostini

Toasted Nonna's Bread with the chef's special selection of homemade dips **\$7**

Insalata / Salads

Insalata Rucola

Rocket lettuce, pine nuts, cherry tomatoes and shaved parmesan cheese, drizzled with Balsamic vinegar and extra virgin olive oil **\$13.5**

Insalata Italiana

A combination of mixed leaf lettuce topped with tomatoes, Spanish Onions, Katamata Olives, Cucumber, roasted capsicum, grilled eggplant and drizzled with Balsamic vinegarette **\$11.9**

Insalata Caprese

Sliced tomatoes topped with boconccini cheese, poached anchovies and fresh basil with a Splash of Extra virgin olive oil **\$14.5**

Insalata Greca

A mixture of fresh tomatoes, cucumber, Spanish onions, diced feta cheese, Katamata olives Dressed with olive oil and oregano vinegarette **\$12.9**

Insalata Siena

Cos lettuce, tuna, tomatoes, bocconcini, cucumber, olives, Spanish onions, capsicum and Red wine vinegarette **\$13.9**

Primi / Entrée

Antipasto Siena (for 2 people)

A selection of cured meats, assortment of cheeses and marinated vegetables

\$20.5

½ Doz

1 Doz

Ostriche Naturale

\$16

\$22

Ostriche Kilpatrick

\$18

\$25

Ostriche Mornay

\$18

\$25

Polpi Alla Griglia

Grilled baby octopus marinated with lemon, garlic & extra virgin olive oil.

\$16

Gamberi All' Aglio

Pan braised tiger prawns cooked with garlic and extra virgin olive oil

\$16

Funghi Ripieni (V)

Field mushrooms stuffed with zucchini, roasted capsicum, roasted eggplant and melted bocconcini cheese served on a bed of mixed leaf

\$14.9

BBQ Calamari & Prawns

Calamari and prawns tossed marinated in extra virgin olive oil, lemon and white wine, served on a bed of mixed leaf

\$18.9

Cozze Napoletana

Fresh local mussels sautéed with garlic and olive oil in an authentic Napoletana sauce and Nonna's bread

\$16

Misto Di Mare

A mixture of fresh seafood sautéed with garlic, chilli and olive oil in a traditional Napoletana sauce

\$18.9

Hallomi Pomodoro

Hallomi cheese carefully stacked with thinly sliced zucchini and slice tomato, drizzled with extra virgin olive oil and reduced balsamic vinegar

\$15.5

Asparagi Alla Siena

Lightly crumbed fresh asparagus served with saffron and aioli sauce on a bed of mixed leaf

\$14.9

Risotto / Pasta

(All Pasta & Risotto's Are Served Entree Size)

Risotto al Pollo e Funghi

Pan tossed Arborio Rice with grilled chicken, button mushrooms and shallots finished in a cream sauce

\$15

Risotto Primavera (V)

Arborio rice with mushroom, roasted capsicum, char grilled eggplant, olives & baby spinach in a Napoli sauce

\$15

Risotto Gamberi

Arborio rice with tiger prawns in a creamy pink sauce topped with a BBQ king prawn

\$17.9

Spaghetti Al Prosciutto

Long pasta with prosciutto, baby spinach, roasted pine nuts, garlic and extra virgin olive oil

\$16.9

Spaghetti Bolognese

Long pasta with premium beef mince in a traditional Italian sauce

\$14.5

Spaghetti Alla Aglio (V)

Long pasta with extra virgin olive oil, garlic, fresh chilli and parsley

\$13.9

Gnocchi Napoletana (V)

Homemade potato dumplings with garlic and olive oil in a tomato base Italian sauce

\$14.5

Gnocchi Pesto (V)

Homemade potato dumplings with a creamy pesto sauce

\$14.9

Linguine Alla Pescatore

With fresh seafood sautéed with garlic, white wine, cherry tomatoes and extra virgin olive oil

\$17.9

Linguine Con Granchio

Long flat pasta with fresh crab meat in a pink creamy sauce

\$18.9

Casacerce Siena

A scroll type pasta with pancetta, baby spinach and fresh ricotta in a pink sauce

\$15.9

Casacerce Salsicie

A scroll type pasta with homemade Italian sausages, mushrooms in a traditional Napoletana sauce

\$15.9

Tortellini Alla Boscaiola

Round parcels filled with beef in a mushroom, bacon, shallots creamy sauce

\$14.9

Penne Pollo E Pesto

Short tube pasta with grilled chicken, mushroom, roasted pine nuts & a homemade pesto sauce

\$15.9

(Main size pasta's are available)

Main Course

Pollo Alla Cacciatore

Grilled chicken breast fillet with marinated with capsicum, olives and eggplant in a Traditional Napoletana sauce with a hint of chilli

\$23.9

Pollo Bocconcini

Grilled chicken breast fillet with Napoletana sauce and melted bocconcini cheese

\$23.9

Pollo Ai Avocado

Grilled chicken breast fillet with prawns, avocado finished in a creamy pink sauce

\$25.9

Pollo Limone

Grilled chicken breast fillet with fresh lemon, garlic and fresh herbs, in a clear sauce

\$22.9

Vitello Ai Funghi

Grilled veal scaloppini with mushroom, extra virgin olive oil in a white wine jus

\$22.9

Vitello Siena

Pan braised veal with tiger prawns, touch of brandy and finished in a pink creamy sauce

\$24.9

Vitello Alla Roma

Veal rolled with pancetta, sage, asparagus, pan braised finished in a traditional Napoletana Sauce

\$23.9

Vitello Alla Parmigiana

Pan braised veal, layered with char-grilled eggplant, mozzarella, basil, oregano, finished in a Homemade Napoletana sauce and topped with mozzarella cheese

\$22.9

Filetto Alla Griglia

Char-grilled eye fillet medallion topped with tomato, Spanish onion, bocconcini, shallots on a bed of creamy mash potatoes

\$27.9

Filetto Ai Gamberi

Char-grilled eye fillet with BBQ king prawns, mixed herbs and lemon butter sauce with mash potatoes

\$29.9

Filetto Ai Funghi

Char-grilled eye fillet medallion with a creamy mixed mushroom sauce, mash potatoes and baby spinach

\$27.9

Filetto Siena

Char-grilled eye fillet medallion with roasted capsicum, pancetta & cherry tomatoes with mash potatoes

\$26.9

Galetto Alla Griglia

Char-grilled spatchcock marinated with fresh herbs, lemon zest and extra virgin oil

\$25.9

(All served with fresh seasonal vegetables)

Seafood

Seafood Skewers

Skewered with grilled prawns, calamari, baby octopus, Scallops, Spanish onions, capsicum, Marinated in a Siena olive oil served on a bed of rice

\$24

Sweet chilli Polpi

BBQ octopus finished with a Siena marinated sweet chilli sauce on a bed of mixed leaf

\$26

Atlantic Salmon Fillet

Grilled Atlantic salmon fillet on a bed of baby spinach and cherry tomatoes

\$29

Gamberi Alla Griglia

BBQ King Prawns marinated with shallots, garlic, lemon zest extra virgin olive oil served on a bed of rice

\$29.9

Filetto Barramundi Griglia

Grilled barramundi fillet with tiger prawns topped with a Siena lemon butter sauce

\$27.9

Pesce Spada

Grilled swordfish steak topped with capers, anchovies, Spanish onions and cherry Tomatoes

\$28.9

Orata

Whole Snapper wrapped in foil and filled with fresh cherry tomatoes basil lemon and a hint of garlic

\$29.9

Lobster Limone

Fresh cooked whole lobster BBQ, marinated with lemon zest, fresh herbs & extra virgin olive oil.

M/P

Lobster Mornay

Fresh cooked Whole lobster with a Mornay sauce and topped with cheese & cooked until Golden brown

M/P

Seafood Platter for 2

Whole Lobster Mornay, Grilled Fish Of The Day, BBQ King Prawns, BBQ Octopus, Grilled Calamari, Mussels and fresh crab in a Napoli sauce, Smoked Salmon, Grilled Scallops, & oysters natural

\$145