

## PRIMI

<b>GARLIC BREAD</b>			<b>\$6.50</b>
Toasted garlic bread made from thick slices of crusty Italian loaf and fresh garlic herb butter			
<b>TOMATO BRUSCHETTA</b>			<b>\$10.50</b>
Ripe truss tomato, red onion, garlic, fresh herbs, olive oil on toasted Italian bread			
<b>MUSHROOM BRUSCHETTA</b>			<b>\$15.00</b>
Toasted Italian bread topped with mushrooms pan fried with garlic and chilli served with roast capsicum and shaved parmesan			
<b>SIZZLING GARLIC PRAWNS</b>	<b>E</b>		<b>\$18.00</b>
Large tiger prawns, served sizzling with garlic and olive oil		<b>M</b>	<b>\$26.50</b>
<b>CALAMARI</b>			<b>\$16.00</b>
Baby squid, lightly dusted in salt, pepper and ground chilli served with Mangiare's homemade aioli			
<b>OYSTERS</b>			
<b>Natural</b>	<b>1/2Doz</b>	<b>\$16.00</b>	<b>Doz \$26.00</b>
<b>Kilpatrick</b>	<b>1/2Doz</b>	<b>\$18.00</b>	<b>Doz \$28.00</b>
<b>SALSICCIA ALLA GRIGLIA</b>			<b>\$16.00</b>
Grilled cacciatore sausage served with marinated olives, feta and crusty homemade bread			
<b>ANTIPASTO MANGIARE</b>			<b>\$20.00</b>
Mangiare's tasting plate. Ask your waitperson about today's selection of Italian delicacies			

## INSALATA

<b>MISTA</b>			<b>\$12.00</b>
Garden salad made from fresh gourmet mixed lettuce, ripe truss tomatoes, red onion, cucumber and our own homemade dressing			
<b>GRECA</b>			<b>\$16.00</b>
Fresh cucumber, kalamata olives, soft feta, capsicum and red onion with our own homemade lemon and oregano dressing.			
<b>CESARE</b>			<b>\$18.00</b>
Fresh baby cos, crispy bacon, croutons, egg, shaved parmesan and anchovy tossed in our secret creamy homemade dressing			
<b>SPINACHI</b>			<b>\$17.00</b>
Baby spinach, kalamata olives, marinated roasted capsicum, semi-dried tomatoes and shaved parmesan tossed in our homemade Italian style dressing			
<b>-ADD TO YOUR SALAD-</b>			
Juicy chicken tenderloins OR Fresh smoked salmon			<b>\$5.00</b>

## PASTA

<b>SPAGHETTI MARINARA</b>			<b>\$26.00</b>
Freshest seafood; red emperor, tiger prawns, scallops, mussels and calamari pan fried with garlic white wine and tomato sauce			
<b>RIGATONE BOSCAIOLA</b>			<b>\$21.00</b>
Large pasta tubes tossed in tomato sauce with fresh Italian sausage, mushrooms and peas			
<b>GNOCCHI AZZURI ROYALE</b>			<b>\$19.00</b>
Fluffy handmade potato dumplings made from royal blue potatoes and saffron cooked in a fresh tomato and basil sauce			
<b>BOLOGNESE</b>			<b>\$19.00</b>
Spaghetti topped with "Sugo di Carne"-A traditional Italian meat sauce			
<b>FETTUCINE CON POLLO</b>			<b>\$21.00</b>
Handmade ribbon noodles with juicy tenderloins tossed in a creamy tomato and basil sauce			
<b>AGNOLOTTI ALLA PANNA</b>			<b>\$22.00</b>
Handmade parcels of pasta filled with spinach and ricotta served in a light cream sauce with asparagus, sundried tomatoes and spring onion			
<b>PENNE ARRABIATA</b>			<b>\$21.00</b>
Served in a tasty sauce of tomato, bacon, olive, cacciatore sausage and hot chilli			
<b>SPAGHETTI NAPOLETANA</b>			<b>\$18.00</b>
Served in a light tomato and basil sauce			

## SECONDI

<b>INVOLTINI DI POLLO</b>			<b>\$26.50</b>
Rolled chicken breast filled with prosciutto, ricotta and spinach, pan fried and finished in a creamy white wine sauce Served with steamed saffron rice			
<b>GALINA DIAVOLLO</b>			<b>\$26.50</b>
Juicy spring chicken, marinated in our blend of secret herbs and spices char grilled with garlic and rosemary basting			
<b>POLLO MARSALA</b>			<b>\$24.50</b>
Tender pieces of pan fried chicken scaloppine finished in a creamy marsala wine sauce			
<b>FILLETTO DI MANZO</b>			<b>\$32.50</b>
Aged beef fillet grilled to your liking and served with your choice of green peppercorn or porcini mushroom sauce			
<b>SCALLOPINE DI VITELLO</b>			<b>\$28.50</b>
Pan fried veal scaloppine served in your choice of marsala or creamy mushroom sauce			

## SECONDI (cont'd)

<b>TERRA E MARE</b>			<b>\$38.50</b>
"Surf and Turf" our way, with grilled beef fillet topped with seared prawns and juicy scallops finished in a white wine and garlic cream sauce			
<b>AGNELLO ALLA GRIGLIA</b>			<b>\$34.50</b>
French trimmed lamb cutlets marinated in garlic lemon and rosemary grilled to perfection served on mash with sauteed greens			
<b>MEDAGLIONE MANGIARE</b>			<b>\$34.50</b>
Seared medallions of tender veal topped with grilled eggplant, egg and mozzarella served in a pizzaiola sauce			
<b>COTOLETTA ALLA PARMIGIANA</b>			<b>\$26.50</b>
Veal Parmigiana crumbed with gremolata topped with napoletana sauce and grilled mozzarella			
<b>ORECCHIO DI ELEFANTE</b>			<b>\$24.50</b>
Crumbed veal schnitzel served with homemade aioli, fries and lemon wedges			
<b>PESCE DEL GIORNO</b>			<b>\$32.50</b>
Fish of the day; your choice of grilled or panfried in a lemon, white wine and cream sauce.			
<b>COZZE DI CHILLI</b>			<b>\$22.50</b>
Fresh local mussels steamed in white wine, chilli, garlic and tomato sauce. Served with crusty Italian bread			
<b>GAMBERONI PICANTE</b>			<b>\$29.50</b>
Large tiger prawns pan fried in a light tomato sauce with white wine chilli and garlic. Served with fresh asparagus and steamed rice			
<b>SALMONE CON SALSA PEPERONATA</b>			<b>\$32.50</b>
Char grilled Tasmanian salmon topped with fresh tomato and capsicum salsa. Served on sauteed greens			
<b>PIATTO DI FRUTTI DI MARE</b>		<b>For 1</b>	<b>\$39.50</b>
		<b>For 2</b>	<b>\$75.00</b>
Grilled seafood platter for Two; Fresh Red Emperor, seared scallops, sizzling garlic prawns, oysters, mussels, and baby squid			

## SIDES

<b>FRIES choice of 3 sauces</b>			<b>\$5.50</b>
<b>WEDGES with sour cream and sweet chilli</b>			<b>\$6.50</b>
<b>SAUTEED SEASONAL GREENS</b>			<b>\$8.00</b>
<b>SPAGHETTI BOLOGNESE</b>			<b>\$7.50</b>
<b>SPAGHETTI NAPOLETANA</b>			<b>\$6.50</b>