

Wine List Aperitivo - Small Plates Dinner

Aperitivo - Small Plates (after 3:00 pm)

Mediterranean Mixed Olives

Bowl of chips	\$8
Focaccia	\$9
Silv's home made, served with extra virgin olive oil and balsamic	\$11
House-made meatballs Juicy beef and pork with tomato sugo Toasted Flatbread with a Trio of Dips	\$18
Grazing Platter	\$15
Selection of cured meats and cheese (for two)	\$42
Sicilian Gold Arancini	
Hand rolled risotto, filled with a heart of melting mozzarella and tomato sugo, delicately fried	\$16
Calamari Fritti	
Fresh local calamari, lightly flour dusted and crispy fried, basil aioli	\$21.5
Garlic King Prawns alla Griglia	
Grilled with garlic herb butter and Silv's home made focaccia	\$24
Caprese Tricolore	Φ 24
Buffalo mozzarella, ripe tomato and fresh basil leaves, dressed with extra virgin olive oil and balsamic vinegar	\$13.5

Dinner (from 6:00 pm)

Checkourboard for daily specials

Specials

Gnocchi Rustica	\$28
Hand rolled potato gnocchi tossed in a slow simmered ragu of tender beef, tomatoes, and herbs, finished with Parmigiano	
Spaghetti Amatriciana	\$26
Rich tomato sauce with bacon, chilli and aged pecorino	
Fettuccine Carbonara	\$27
Tossed with a silky sauce of eggs, aged Parmigiano and b	•
Lasagna Primavera	\$27
Layers of fresh pasta, roasted seasonal vegetables, béchamel and melted mozzarella, baked until golden	Ψ21
Lasagna della Casa	\$27
Layers of fresh pasta, slow simmered beef ragu, creamy bécha- mel and aged Parmigiano, baked until golden	Φ21
Scallopini al Limone	Φ 7Ε
Thinly sliced veal medallions, lightly pan fried in a zesty lemon, butter & white wine sauce	\$35
Calamari alla Griglia	\$32
Fresh local calamari, grilled over open flame with garlic butter	402

and herbs, served with rocket, fennel and orange salad

Spirits and Cocktails

Bloody Mary	\$18
Mimosa	\$15
Aperol Spritz	\$18
Limoncello Spritz	
Hugo Spritz	\$18
Elderflowerliqueur,prosecco, soda water, mint leaf, slice of lime	\$18
Espresso Martini	
Gin & Tonic Bombay Sapphire	\$18
Hampshire, England	\$13
Brogans Way Richmond, Vic Hendricks	\$14
South Ayrshire, Scotland Vodka + Mixer	\$14
Cognac - Hennessy VSOP	\$14
	\$18
Beer	
Peroni Red, Asahi	\$8.50

Sparkling

Quarisa "Mrs Q" Prosecco NV	\$12	\$50
King Valley, Vic		
Fowles "Ginger Prince" Sparkling Rose NV	\$13.5	\$55
Strathbogie Ranges, Vic	\$13.5	\$55
Fowles "Are you Game" Sparking Brut NV		
Strathbogie Ranges, Vic		\$98
Seville Estate Blanc de Blanc 2018	\$15	\$65
Yarra Valley,Vic	·	•
Guerrieri Rizzardi Prosecco DOC Extra Dry NV		
Farra diSoligo, Veneto, Italy		

White

Cantina Tollo "Nativo" Pinot Grigio 2024 Chieti, Abruzzo, Italy	\$11.5	\$45
Babich "Black Label" Sauvignon Blanc 2022 Marlborough, NZ Juniper Estate "Crossing Original" Semillon Sauvi gnon Blanc 2023 Margaret River, WA	\$13 -\$12.5	\$59 \$53
Miss Zilm Riesling 2024		
Clare Valley, SA Domaine Laroche Reserve Chardonnay 2023 Chablis, France	\$14	\$60
Luna Estate Chardonnay 2023 Martinborough, NZ	\$19	\$73
Fowles "Ladies Who Shoot Their Lunch" Chardon nay 2022 Strathbogie Ranges, Vic	- \$13.5	\$55
		\$75
Rose LaGalope Rose (Cabernet and Merlot) 2023 Gascony, France	\$12	\$55

Light and Medium Bodied Red

Santolin "Little Saint" Pinot Noir 2022 Yarra Valley, Vic	\$15	\$62
Fowles "Ladies Who Shoot Their Lunch" Pinot Noir 2022 Strathbogie Ranges, Vic		\$75
Cantina Tollo "Nativo" Sangiovese 2022 Chieti, Abruzzo, Italy Chateau du Domaine De L'Eglise (Merlot,	\$11.5	\$45
Cabernet Franc) 2022 Pomerol,Bordeaux,France	\$13	\$59
Full Bodied Red		
Quarisa "Johnny Q" Cabernet Sauvignon 2020 Coonawarra, SA	\$13	\$45
Pennys Hill "Edwards Road" Cabernet Sauvignor 2022	า \$14	
McLaren Vale, SA		\$60
Quarisa "Johnny Q" Shiraz 2020		
Coonawarra, SA The Black Chook Shiraz 2022 McLaren Vale, SA	\$13	\$45
Buckshot Vineyard Shiraz 2023	\$13	\$55
Heathcote, Vic Delas Freres Saint-Esprit Cotes-Du-Rhone (Syrah	า. \$15	4
Grenache) 2022 Rhone Valley, France	., + .=	\$70
		\$62