

## LITTLE T'INGS

### TRIO OF DIPS (AGF) \$18

A selection of local freshly made dips served with warm Turkish bread.

### WARM MARINATED OLIVES (AGF) \$15

Warm marinated olives served with warm Turkish bread.

### ARANCINI BALLS \$17

Hand-made arancini balls, flavours subject to availability.

### ITALIAN MEATBALLS \$21

Home made Italian meatballs, slow cooked with herbs in passata, served with warm Turkish bread.

### BRUSCHETTA \$18

Tomato, Spanish onion, basil, parmesan cheese and olive oil placed on crispy toasted Turkish bread, drizzled in a balsamic glaze.

### ITALIAN CHICKEN RIBS (GF) \$18

Italian style chicken ribs cooked in wood fired oven with oregano & olive oil.

### HOME MADE GNOCCHI \$26

Home made potato gnocchi, served in our slow cooked Italian sauce.

### PENNE CALABRESE (AGF) \$25

Penne tossed in slow cooked Italian sauce with salami, onions, olives and capsicum.

### SPAGHETTI & MEATBALLS \$25

Spaghetti served with our slow cooked Italian home-made meatballs.

### PENNE ORTALANA (AV) \$25

Penne tossed in our Ortalana sauce. (mushrooms, capsicum, zucchini, onion, olives & eggplant)

### FRIED CHEESE (AGF) \$18

Fried Cheese fried golden, served with warm turkish bread and a lemon wedge.

### RIGATONI ARRABIATA \$25

Egg Rigatoni covered in a sweet San Marzano tomato and garlic sauce topped with red pepper flakes.

### CHEF'S SALAD \$10

### GARLIC BREAD \$8

# Prosciutto Bros.

## CRAFT BAR

## BOARDS

### CHAR-CUT-ERIE (AGF) \$30

A selection of the very best local and imported salted, smoked, preserved, or cooked meats, accompanied by warm Turkish bread.

### CHEESE (AGF) \$30

A selection of cheeses, whatever your preference we have a cheese to suit every palate, paired with seasonal fruits and crackers.

### ANTIPASTI (AGF) \$35

A delicious combination of our cheeses and charcuterie, marinated or pickled vegetables, marinated olives, seasonal fruits, crackers and warm Turkish bread.

### PROSCIUTTO (AGF) \$38

Freshly sliced Prosciutto and seasonal fruits, served with warm Turkish bread.

### LA FAMIGLIA (AGF) \$115

Choice of wood fired pizza accompanied by a delicious combination of dip, meatballs, arancini, cheeses and charcuterie, antipasti, olives, fruit and crackers with warm Turkish bread.

\*Food is prepared in a kitchen which is not 100% Gluten Free, Coeliacs please consider this when placing your order.  
(AGF) Available Gluten Free. (GF) Gluten Free. (AV) Available Vegan

## WOOD FIRED PIZZAS

### MARGHERITA (AV) \$22

Tomato, cheese & oregano.

### HOMESTYLE \$25

Tomato, cheese, salami, olives, chilli oil, garlic & oregano.

### QUATTRO FORMAGGI \$24

Tomato, chefs' selection of four cheeses.

### CALABRESE \$25

Tomato, cheese, hot sopressata salami & chilli.

### ORTALANA (AV) \$25

Tomato, cheese, mushrooms, capsicum, zucchini, onion, olives, eggplant.

### FOUR MEATS \$26

Tomato, cheese, oregano, and chefs' selection of four meats.

### MEATBALL PIZZA \$27

Tomato, cheese, and our special Italian meatballs.

### CAPRICCIOSA \$26

Tomato, cheese, rolled pancetta, mushrooms, olives, garlic & anchovies.

### BBQ CHICKEN \$26

Tomato, cheese, tender BBQ Chicken, and special BBQ sauce.

### PROSCIUTTO BROS. SPESH \$28

Tomato, cheese, basil & Prosciutto.

### GARLIC PIZZA \$19

Olive oil, Garlic & Cheese.

### GLUTEN FREE BASE \$6

VEGAN PIZZA OPTION ADD \$10

\*All Pizzas are cooked in the wood fired oven which contains traces of flour, coeliacs please consider if ordering Gluten Free Base, as Gluten Free Pizza will not be 100% Gluten Free

## CRAFT BEER 20 TAPS

20 Craft Beers on Rotating Taps. Check Blackboard above bar for this week's Beers.

POTS	SCHOONERS	PINTS
\$9	\$11	\$14



# COCKTAILS

<b>MOJITO</b>	\$19
White Rum, Lime Juice, Sugar Syrup, Soda Water.	
<b>PINA COLADA</b>	\$19
White Rum, Coconut Cream, Pineapple Juice.	
<b>LONG ISLAND ICED TEA</b>	\$19
Vodka, Gin, White Rum, Tequila, Cointreau, Lime Juice, Sugar Syrup, Coke.	
<b>OG MARGERITA</b>	\$18
Tequila, Lime Juice, Sugar Syrup.	
<b>TOMMY MARGERITA</b>	\$18
Tequila, Cointreau, Lime Juice, Sugar Syrup.	
<b>APEROL SPRITZ</b>	\$16
Aperol, Prosecco, Soda Water.	
<b>PORN STAR MARTINI</b>	\$19
Vanilla Vodka, Passoa, Pineapple & Lime Juice.	
<b>ESPRESSO MARTINI</b>	\$18
Vodka, Espresso, Kahlua.	
<b>MIDORI ILLUSION</b>	\$19
Midori, Cointreau, Vodka, Pineapple Juice & Lemonade.	
<b>TOBLERONE</b>	\$19
Frangelico, Kahlua, Baileys, Honey, Chocolate Milk.	
<b>COSMOPOLITAN</b>	\$19
Vodka, Cointreau, Cranberry Juice, Lime Juice, Sugar Syrup.	
<b>FRUIT TINGLE</b>	\$19
Vodka, Blue Curacao, Lemonade, Grenadine.	
<b>BLACK BANANA</b>	\$19
Chocolate Liqueur, Crème de Banana, Cointreau, Cream.	
<b>VANILLA ESPRESSO MARTINI</b>	\$19
Tia Maria, Espresso, Vanilla Vodka.	
<b>BUTTERSCOTCH MARTINI</b>	\$19
Vanilla Vodka, Butterscotch Schnapps, Creamy Soda, Sugar Syrup.	
<b>PIMMS PUNCH</b>	\$17
Pimms, Fruit, Ginger Ale, Lemonade.	
<b>AMARETTO SOUR</b>	\$16
Amaretto, Lemon Juice, Sugar Syrup, Egg White.	

<b>WHISKY SOUR</b>	\$16
Sugar, Makers Mark, Lemon Juice, Sugar Syrup, Egg White.	
<b>PBS MOCKTAIL</b>	\$12
Lemon Juice, Orange Juice, Lemonade, Grenadine, Orange.	

# WINE LIST

## SPARKLING WINE

	GLASS	BOTTLE
<b>ALPINE ROAD PROSECCO</b> <i>KING VALLEY VIC</i>	\$12	\$42
<b>EN VIE BLANC DE NOIR NV</b> <i>YARRA VALLEY VIC</i>	\$11	\$40

## WHITE WINE

<b>CHECKER BOARD SAUVIGNON BLANC</b> <i>SOUTH EAST AUSTRALIA</i>	\$8	\$28
<b>MT. AVOCA MOATES LANE SAUVIGNON BLANC</b> <i>AVOCA, VIC</i>	\$10	\$38
<b>LONG HOP RIESLING</b> <i>ADELAIDE HILLS SA</i>	\$10	\$38
<b>HIDDEN STORY PINOT GRIGIO</b> <i>KING VALLEY VIC</i>	\$10	\$38
<b>PETER LEHMANN H&amp;V PINOT GRIS</b> <i>EDEN VALLEY</i>	\$10	\$38
<b>LA BOHEME 'ACT THREE' PINOT GRIS</b> <i>YARRA VALLEY VIC</i>	\$10	\$38
<b>LAWSON'S HILL PINOT GRIS</b> <i>MARLBOROUGH, NZ</i>	\$11	\$40
<b>MT AVOCA MOATES LANE CHARDONNAY</b> <i>VICTORIA</i>	\$11	\$40

## MOSCATO

<b>MONTEVECCHIO MOSCATO</b> <i>HEATHCOTE VIC</i>	\$13	\$45
<b>ALL SAINTS MOSCATO</b> <i>RUTHERGLEN VIC</i>	\$10	\$38

## MONTHLY COCKTAIL SPECIAL

To discover the delicious details of our current monthly cocktail special, simply ask one of our friendly staff members

**\$19**

## ROSÉ

<b>MR MICK ROSÉ</b> <i>CLARE VALLEY SA</i>	\$11	\$40
<b>LA BOHEME "ACT TWO" DRY ROSÉ</b> <i>YARRA VALLEY VIC</i>	\$12	\$42

## RED WINE

<b>CHECKER BOARD SHIRAZ</b> <i>SOUTH EAST AUSTRALIA</i>	\$8	\$28
<b>STOLEN BLOCK SHIRAZ</b> <i>LEASINGHAM, SA</i>	\$10	\$38
<b>BATTLE OF BOSWORTH PINOT NOIR</b> <i>WILLUNGA, SA</i>	\$11	\$40
<b>BULLANT CABERNET MERLOT</b> <i>LANGHORNE CREEK, SA</i>	\$10	\$38
<b>STAGE DOOR CABERNET SAUVIGNON</b> <i>EDEN VALLEY, SA</i>	\$10	\$38
<b>INGRAM ROAD MERLOT</b> <i>YARRA VALLEY VIC</i>	\$11	\$40
<b>GRAN SASSO, MONTEPULCIANO D'ABRUZZO</b> <i>ABRUZZO ITALY</i>	\$10	\$38
<b>SAN PIETRO PINOT NOIR</b> <i>MORNINGTON PENINSULA VIC</i>	\$13	\$45
<b>ISH SANGIOVESE</b> <i>EDEN VALLEY, SA</i>	\$11	\$40

## SPIRITS

<b>SMIRNOFF VODKA</b>	\$10
<b>IMBUE VODKA</b>	\$13
<b>VANILLA VODKA</b>	\$10
<b>TAQUERAY GIN</b>	\$10
<b>IMBUE GIN</b>	\$13
<b>MAKERS MARK BOURBON</b>	\$10
<b>JACK DANIELS</b>	\$10
<b>FIREBALL</b>	\$12
<b>CANADIAN CLUB</b>	\$10
<b>JOHNNY WALKER RED</b>	\$10
<b>SOUTHERN COMFORT</b>	\$10
<b>SPICED RUM</b>	\$10
<b>WHITE RUM</b>	\$10
<b>BLACK RUM</b>	\$10
<b>EL JIMADOR TEQUILA</b>	\$10
<b>OUZO</b>	\$10

<b>PIMMS</b>	\$10
<b>BAILEYS IRISH CREAM</b>	\$10
<b>KAHLUA</b>	\$10
<b>MIDORI LIQUEUR</b>	\$10
<b>FRANGELICO</b>	\$12
<b>LICOR 43</b>	\$10
<b>TIA MARIA</b>	\$10
<b>MALIBU</b>	\$10
<b>COINTREAU</b>	\$12
<b>GALLIANO BLACK</b>	\$12
<b>GALLIANO WHITE</b>	\$12
<b>GALLIANO VANILLA</b>	\$12
<b>GALLIANO AMARETTO</b>	\$12

## TOP SHELF

<b>BOURBON, GIN, SCOTCH, TEQUILA</b>	\$18
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# NON-ALCOHOLIC

## SOFT DRINKS

<b>COKE</b>	\$4
<b>COKE NO SUGAR</b>	\$4
<b>LEMONADE</b>	\$4
<b>LEMON SQUASH</b>	\$4
<b>TONIC WATER</b>	\$4
<b>GINGER ALE</b>	\$4
<b>JUGS</b>	\$11
Coke, Lemonade, Lemon Squash, Coke No Sugar, Tonic Water and Ginger Ale	

## SPECIALTY SOFT DRINKS

<b>ARANCIATA ROSSO</b>	\$4
<b>CHINOTTO</b>	\$4
<b>LEMON, LIME &amp; BITTERS</b>	\$4.5
<b>GINGER BEER</b>	\$4.5

## ICED DRINKS

<b>ICED COFFEE</b>	\$5
<b>ICED CHOCOLATE</b>	\$5

## HOT DRINKS

<b>TEA: BLACK - GREEN - PEPPERMINT</b>	\$4.5
<b>COFFEE: CAPPUCINO - LATTE - SHORT BLACK - LONG BLACK</b>	\$4.5
<b>HOT CHOCOLATE</b>	\$4.5