



## GLUTEN FREE MENU

### STARTERS

<b>GLUTEN FREE GARLIC BREAD (2 SLICES PER SERVE)</b>	<b>\$7.00</b>
<b>ANTIPASTO</b> – PROSCUITTO, SALAMI, HAM, PROVOLONE CHEESE, BOCCONCINI CHEESE, FETTA CHEESE, MARINATED OLIVES, GRILLED MARINATED EGGPLANT, ROAST CAPSICUM & SUNDRIED TOMATOES WITH TOASTED GLUTEN FREE BREAD	<b>\$9.50 each</b>
<b>BRUSCHETTA #1 (2 PER SERVE)</b> – TOASTED GLUTEN FREE BREAD TOPPED WITH TOMATO, BASIL, GARLIC & EXTRA VIRGIN OLIVE OIL	<b>\$9.00</b>
<b>BRUSCHETTA #2 (2 PER SERVE)</b> – TOASTED GLUTEN FREE BREAD TOPPED WITH ROAST CAPSICUM, ROAST EGGPLANT, ARTICHOKE, OREGANO & EXTRA VIRGIN OLIVE OIL	<b>\$11.50</b>
<b>SCHIACCIATTA #2</b> – GLUTEN FREE PIZZA BASE TOPPED WITH DICED TOMATO, KALAMATA OLIVES & FRESH BASIL	<b>\$11.50</b>
<b>SCHIACCIATTA #3</b> – GLUTEN FREE PIZZA BASE TOPPED WITH PROSCUITTO, OREGANO, GARLIC, & EXTRA VIRGIN OLIVE OIL	<b>\$14.50</b>

### SALADS

<b>GARDEN SALAD</b> – MIXED LETTUCE, TOMATO, CUCUMBER, SPANISH ONION, ROAST CAPSICUM & HOME MADE SALAD DRESSING	<b>\$9.50</b>
<b>MEDITERRANEAN</b> – MIXED LETTUCE, TOMATO, CUCUMBER, FETA, SPANISH ONION, KALAMATA OLIVE, FLAT LEAF PARSLEY & EXTRA VIRGIN OLIVE OIL	<b>\$13.50</b>
<b>CAESAR</b> – COS LETTUCE TOSSED WITH GRILLED BACON, SHAVED PARMESAN, ANCHOVIES & HOMEMADE CAESAR DRESSING TOPPED WITH A POACHED EGG	<b>\$15.50</b>
<b>WARM CHICKEN SALAD</b> – MIXED LETTUCE, TOMATO, CUCUMBER, SPANISH ONIONS & ROASTED CAPSICUMS DRIZZLED WITH OLIVE OIL AND BALSAMIC VINEGAR	<b>\$17.90</b>

### RISOTTO

<b>CON POLLO</b> – ARBORIO RICE TOSSED WITH CHICKEN, MUSHROOM & SPINACH IN A LIGHT CREAM SAUCE	<b>\$19.50</b>
<b>SABATINI RISOTTO</b> – ARBORIO RICE TOSSED WITH ROAST PUMPKIN, SPEARS OF ASPARAGUS, FRESHLY COOKED PEAS, DICED TOMATO AND SPRING ONION IN A WHITE WINE SAUCE	<b>\$19.50</b>

## MAINS

<b>SURF 'N' TURF</b> – CHAR GRILLED FILLET STEAK (300 GRAMS) TOPPED WITH PAN FRIED CREAMY GARLIC PRAWNS SERVED ON A BED OF SWEET POTATO MASH & SEASONAL VEGETABLES	<b>\$31.50</b>
<b>POLLO INVOLTINI</b> – CHICKEN BREAST ROLL WITH SUN DRIED TOMATO, ASPARAGUS & CAMEMBERT CHEESE IN A WHITE WINE & CREAM SAUCE SERVED ON A BED OF SWEET POTATO MASH, SPINACH & TOASTED GLUTEN FREE BREAD	<b>\$21.80</b>
<b>VEAL SALTIMBOCCA</b> – TENDER VEAL MEDALLIONS PANFRIED WITH SAGE & CREAM SAUCE, TOPPED WITH PROSCUITTO & BOCCONCINI SERVED WITH SEASONAL VEGETABLES	<b>\$22.80</b>
<b>SALT &amp; PEPPER SQUID</b> – CALAMARI DUSTED IN A LIGHT SALT & PEPPER GLUTEN FREE FLOUR SERVED WITH GARDEN SALAD, LEMON & HOMEMADE TARTARE	<b>\$23.50</b>
<b>GARLIC PRAWNS</b> – PRAWNS SERVED WITH CREAMY GARLIC & PARSLEY SAUCE SERVED ON A BED OF RICE WITH GARDEN SALAD	<b>\$29.50</b>
<b>PARMIGIANA</b> - TENDER CHICKEN BREAST CRUMBED & TOPPED WITH NAPOLETANA SAUCE & CHEESE SERVED WITH ROAST POTATOES & SALAD	<b>\$22.50</b>

## PASTA

ALL PASTAS SERVED WITH YOUR CHOICE OF GLUTEN FREE PENNE OR SPAGHETTI  
OR TRY OUR SPECIALTY – GLUTEN FREE GNOCCHI OR MEAT RAVIOLI -ADD \$1.50

<b>CON POLLO</b> – CHICKEN, BROCCOLI, SUN DRIED TOMATO IN A LIGHT CREAM SAUCE	<b>\$21.00</b>
<b>ALLA PANNA</b> – HAM & MUSHROOM IN A PARMESAN & CREAM SAUCE	<b>\$21.00</b>
<b>MONTEFIORE</b> – MUSHROOM, SUN DRIED TOMATO & SPRING ONION IN A ROSE SAUCE	<b>\$20.40</b>
<b>MARINARA</b> – SA SEAFOOD & SHELLFISH, GARLIC & PARSLEY IN A FRESH DICED TOMATO SAUCE	<b>\$25.40</b>
<b>GRANCHI</b> – CRAB, GARLIC & PARSLEY IN A FRESH DICED TOMATO SAUCE	<b>\$24.00</b>

**ALL GLUTEN FREE PASTAS ARE COOKED TO ORDER SO PLEASE ALLOW EXTRA TIME (APPROX 20MINS)**

## PIZZA

ALL PIZZA'S MADE WITH GLUTEN FREE BASES

<b>MARGHERITA</b> – FRESH TOMATO & BASIL	<b>\$17.00</b>
<b>TROPICALE</b> – HAM, CHEESE & PINEAPPLE	<b>\$18.00</b>
<b>VEGETARIAN</b> – ROAST CAPSICUM, ROAST EGGPLANT, MUSHROOM, ONION, OLIVES, ARTICHOKE & BOCCONCINI	<b>\$20.00</b>
<b>SABATINI</b> – PROSCUITTO, SPINACH, GRILLED EGGPLANT, BOCCONCINI & ROCKET	<b>\$21.00</b>

**DESSERTS** - GLUTEN FREE DESSERTS AND CAKES AVAILABLE PLEASE ASK OUR FRIENDLY STAFF

**PLEASE FEEL FREE TO LET US KNOW IF YOU ARE ALSO DAIRY INTOLERANT & WE WILL DO OUR BEST TO MEET YOUR NEEDS**