

Welcome to our café. Please order at the till and our waiters will deliver it straight from the kitchen. Food is freshly made for each customer. While you wait, we have a small selection of appetivos (nibbles).
Just ask your server at the counter. Buon appetito!

Lunch served from 11am to 5.30pm

Small plates

For those looking for a starter before a main course or with a smaller appetite.

Zuppa del giorno (V) 6.50

Homemade mixed vegetable soup made with seasonal vegetables served with a side of plant-based garlic croutons

Crostini al brie 6

Melted brie served with seasoned toast and homemade caramelised Tropea onions

Insalata caprese 6.80

Vine ripened sliced tomato, buffalo mozzarella and fresh basil topped with balsamic glaze

Bruschetta classica 7

Freshly chopped tomato bruschetta

Bacon, brie and chilli 8

A bacon, brie and chilli focaccia made fresh each morning served with a portion of salad

Molinari 8 Sharing plate 15

'The Molinari' contains a taste of our best traditional items from the menu. The selection is always changing and is full of wonderful flavour

Grande plates

For those looking for something to share.

Antipasto Italiano for two 12

Our antipasto includes a selection of our best cured meats, marinated olives, pepperoncini, artichoke hearts and chefs hand-picked cheeses

Vegetarian and vegan option available.

Big bowl salads

Our salads are made fresh and bursting with flavour.

House salad 7

Caesar salad 7

Greek salad 7

Tuna steak salad 7

Make it a full meal by adding a topping for just 3 each: chargrilled chicken breast, smoked salmon, grilled halloumi or tuna in sunflower oil.

(V) Vegetarian (VG) Vegan

We use a wide variety of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Real plates

Pavilion maxi burger 12.50

Plant-based maxi burger (VG) 12.50

Rib-eye steak served in a beef and mushroom sauce 18

Grilled swordfish 14.50

Topped with a sauce a la Calabrese

Dona's special lasagne 12

Dona's special lasagne made with her family recipe

Dona's plant-based lasagne (V) 11

Dona's special lasagne with a twist

Choose **one** the following dishes to accompany your selection:

- Crushed and seasoned new potatoes
- House salad
- Pan fried vegetables

Homemade deserts

Nonna's tiramisu (V) 6.50

Fresh strawberry panna cotta 6

Crème brulee (V) 6

Gelato del giorno (V) 5

Sorbet del giorno (VG) 5

Lemon cheesecake 7

Risotto & Pasta

Risotto salsiccia e zucca 11

Risotto beetroot e crem parmesan (V) 11

Orges's Bolognese 11

Super vegetable booster pasta (VG) 9

Classico pomodoro (VG) 8

Side plates

Rocket and tomato salad (VG) 3

Garden vegetables (VG) 3

Crushed & roasted new potatoes (VG) 3.50

Homemade garlic bread (V) 3.50

Homemade cheesy garlic bread (V) 4.50

Great food can only come from great ingredients. We only source organic fruit and vegetables, which are at their best in season, freshly cut meat from our local butcher Edwardo, and we bake all our bread fresh each morning.

We are proud of all our food which has been lovingly cooked fresh by our chefs Dona and Orges, using traditional recipes that have been passed down from generation to generation.

Our menus change weekly depending on what is in season so please come back again to see what might entice you.

Thankyou!

Pasquale & Marina

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