

SALAD	\$8.00
PIZZA BREAD	\$7.00
TOMATO BREAD	\$10.00
CHIPS	\$10.00

ENTREES

SHRIMP COCTAIL <i>Do it with mayonise, tomato, and brandy</i>	\$18.00
SEAFOOD CREPE <i>A freshly made crepe filled with fresh seafood, cooked in a creamy white sauce, with Mozzarella cheese.</i>	\$18.00
COZZE <i>Fresh New Zealand mussels steamed open in their shells, served in a garlic, wine and Neapolitan sauce.</i>	\$18.00
CALAMARI <i>Pan fried squid rings, served in a lightly spiced tomato and cream sauce.</i>	\$18.00
CRESPILLE DI POLLO <i>A fresh crepe filled with pan fried diced chicken, completed with a mustard, Marsala wine and cream sauce topped with Mozzarella cheese.</i>	\$18.00
HAREY'S CHICKEN LIVER <i>Fry with olive oil, mushroom, fresh cream and garlic and pepper</i>	\$18.00

PASTA

FETTUCCINE ALFREDO <i>Fresh fettuccine combined with mushrooms and ham, cooked in a delicious wine and cream sauce.</i>	\$25.00
FETTUCCINE SALMONE <i>Fettuccine, shrimps and smoked salmon cooked in a white wine and cream sauce.</i>	\$28.00
SPAGHETTI MARINARA <i>Spaghetti topped with a combination of fresh seafoods. Panfried in wine and completed with Neapolitan sauce.</i>	\$30.00
SPAGHETTI PEPERONCINO ALL AGLIO <i>The spicy one! Spaghetti pan fried in garlic, chilli and Neapolitan sauce.</i>	\$20.00
PENNE AL FORNO <i>A delicious vegetarian pasta consisting of a variety of fresh vegetables cooked in Neapolitan sauce mixed with pasta tubes and topped with Mozzarella cheese.</i>	\$25.00
PENNE E FEGATINI <i>Pan fried chicken livers cooked in a garlic, wine and Neapolitan sauce with fresh pasta tubes, finished in the oven with Mozzarella cheese on top.</i>	\$30.00
TORTELLINI <i>Fresh "donut" shaped pasta filled with chicken. Combined with pan fried diced chicken, finished in a Frangelico and cream sauce.</i>	\$28.00
LASAGNA AL FORNO <i>Home made pasta, meat sauce, cheese, tomatoes and bechamel sauce.</i>	\$25.00
CANNELLONI <i>Home made pasta, ground beef, tomatoes, cheese, white wine and bechamel sauce.</i>	\$25.00
SPAGHETTI BOLOGNESE <i>Sauce of ground beef, tomatoes, herbs, red wine, topped with Parmesan cheese (optional).</i>	\$25.00
RAVOLI <i>Sauce of ground beef, tomatoes, herbs, red wine, topped with Parmesan cheese (optional).</i>	\$28.00
SCALOPPINE	
SCALOPPINE MARSALA <i>Tenderised scaloppine topped with mushrooms, cooked in a Marsalawine and cream sauce.</i>	\$30.00
PARMIGIANA <i>Freshly crumbed scaloppine topped with ham, white wine and Neapolitan sauce and creamy Mozzarella cheese, finally grilled in the oven.</i>	\$30.00
SCALOPPINE PIZZAIOLA <i>A classic dish from Calabria - freshly tenderised scaloppine lightly panfried then completed with garlic, white wine, Neapolitan sauce, anchovies and olives.</i>	\$30.00

BISTECCA (Steaks)

BISTECCA PAESANA \$35.00

Succulent prime eye fillet cooked in a delicious sauce consisting of peppers, onions, mushrooms and fresh tomatoes.

BISTECCA ALLA SENAPE \$35.00

Eye fillet pan fried with onions, topped with tangy mustard and cream sauce.

BISTECCA ALL'AGLIO \$35.00

Pan fried eye fillet cooked in fresh homemade garlic butter - not recommended before kissing!

BISTECA DI MARE \$38.00

Tender, succulent eye fillet, pan fried with shrimps and smoked salmon finished with cream sauce.

POLLO (Chicken)

INVOLTINI AL GALLIANO \$35.00

Boneless breasts of chicken rolled around ham and Mozzarella cheese flamed in Galliano and completed with a delicious cream sauce.

PETTI ALL'ALBICOCCA \$30.00

Boneless chicken breasts flamed in brandy and topped with an apricot and Cream sauce.

PARMIGIANA \$33.00

Freshly crumbed chicken breasts topped with ham, white wine, Napoletana sauce finished in the oven with creamy Mozzarella cheese.

PESCE (Fish)

PESCE DEL GIORNO \$30.00

Fish of the day. Check the board for today's speciality, if available.

KING PRAWNS \$35.00

Freshly prepared king prawns cooked in garlic, white wine and lemon, served on a bed of pasta all'aglio.

CALAMARI \$25.00

Pan fried squid served in a lightly spiced Napoletana cream sauce on a bed of pasta all'aglio.

COZZE \$25.00

Fresh New Zealand mussels steamed open in their shells, served in a garlic, wine and Napoletana sauce on a bed of pasta all'aglio.

PIZZA

HARRY'S SPECIAL \$20.00 \$35.00

Tomatoes, cheese, ham, salami, onion, peppers, mushrooms, olives, anchovies.

MARINARA \$20.00 \$35.00

Tomatoes, cheese, tuna, prawns, anchovies.

QUATTRO STAGIONI \$20.00 \$35.00

Tomatoes, cheese, ham, mushrooms, prawns, salami.

VEGETARIANA \$20.00 \$35.00

Tomatoes, cheese, onion, peppers, mushrooms, olives, asparagus, capers.

CATANZARO \$20.00 \$35.00

Tomatoes, cheese, mushrooms, ham.

ROMANA \$20.00 \$35.00

Tomatoes, cheese, onion, peppers, salami.

FUNGHI \$20.00 \$35.00

Tomatoes, cheese, mushrooms.

PROSCIUTTO \$20.00 \$35.00

Tomatoes, cheese, ham.

NAPOLETANA \$20.00 \$35.00

Tomatoes, cheese, garlic, onion.

MARGHERITA \$20.00 \$35.00

Tomatoes, cheese.

HAWAIIAN \$20.00 \$35.00

Tomatoes, cheese, pineapple, ham.

DOLCI (Desserts)

GELATO

\$12.00

Please ask about our range of flavours for this delightfully refreshing ice cream made from fresh fruit.

BANANA CREPE

\$12.00

A crepe filled with marinated banana and ice cream, baked in the oven and topped with cream.

MOUSSE AL CIOCCOLATO

\$12.00

Home made chocolate mousse.

TIRAMISU

\$12.00

Sponge cake, coffee, kahlua, vanilla, ice cream and finish with cream