

Antipasti *starters*

garlic bread	4.00
bruschetta topped with freshly chopped and marinated tomatoes	8.50
bruschetta topped with marinated and grilled eggplant and zucchini	8.50
bruschetta topped with marinated capsicum	8.50
antipasto misto selection of italian delicacies: marinated vegetables and cured meats	21.50
antipasto di mare tender baby octopus and prawns marinated and served cold	21.50

Pasta *entrées*

gnocchi quattro formaggi homemade potato dumplings in four cheeses and cream sauce	21.50
gnocchi bolognese homemade potato dumplings in traditional bolognese meat sauce	21.50
rigatoni amatriciana short pasta with pancetta, onion and napoletana sauce	21.50
penne crema di gamberi penne with fresh prawns, brandy, napoletana sauce and cream	24.50
fettuccine moretti fettuccine with fresh prawns, mushrooms, napoletana sauce and cream	24.50
fettuccine boscaiola fettuccine with ham, mushrooms and cream	19.50
spaghetti marinara spaghetti in napoletana sauce, mixed seafood and white wine	24.50
spaghetti allo scoglio wine, garlic, extra virgin olive oil & chili with king prawns, pippies & mussels	29.50
ravioli sorrentina ravioli stuffed with spinach and ricotta topped with bocconcini and napoletana sauce	21.50
penne siciliana short pasta with napoletana sauce, eggplant & mozzarella	18.50
risotto pescatora rice with king prawn, mussels, octopus, calamari, white wine, garlic & extra virgin olive oil	24.50

Pesce *seafood*

pepata di cozze black mussels in a tomato, garlic, black pepper and white wine sauce	26.50
polpi alla griglia baby octopus, marinated and grilled and served on a bed of lettuce	26.50
gamberoni alla griglia marinated and grilled king prawns	36.50
sogliola alla griglia grilled lemon sole drizzled with extra virgin olive oil, lemon, white wine and parsley	26.50
fish of the day please ask your waiter	market

Salads

mixed italian salad lettuce, tomato, cucumber, onion and black olives in Italian dressing	11.50
tuna salad a bed of lettuce with bocconcini and tuna with homemade dressing	14.50
rocket salad with 18 months aged parmesan shavings, fresh king prawns, lemon juice and extra virgin olive oil	15.00
moretti salad chicken breast, avocado, bocconcini and lettuce in homemade dressing	16.50
ceasar's salad traditional ingredients	14.50

Carne *meat mains*

saltimbocca alla romana veal slices with prosciutto, sage and white wine	33.50
pollo due sapori chicken breast fillets with king prawn, avocado, brandy, touch of cream and napoletana sauce	33.50
vitello alla parmigiana veal slices topped with sliced eggplant, cheese and napoletana sauce	31.50
pollo boscaiola chicken breast fillets in cream, mushrooms and shallots	31.50
scaloppina al limone veal slices with lemon juice and white wine	29.50
misto griglia di carne grilled lamb chops, italian sausage & chicken breast	34.50
costolette d'agnello alla griglia marinated and grilled lamb chops	34.50
bistecca alla griglia grilled tender grain fed scotch fillet cooked to your specifications	32.50
galletto alla griglia marinated tender grilled whole spatchcock	31.50

all mains served with complimentary vegetables, spinach, mash or salad

Pizza *we use only the best local and imported ingredients on our pizzas dough preparation and cooking is done in the authentic Central Italian way*

bianca garlic, rosemary and extra virgin olive oil	12.50
margherita tomato sauce, bocconcini and basil	18.50
caprese tomato slices, bocconcini and basil	18.50
napoletana tomato sauce, bocconcini, anchovies and black olives	20.50
diavola tomato sauce, bocconcini and hot salame	21.00
colonna sliced potato, bocconcini, rosemary and extra virgin olive oil	19.50
navona fresh ricotta, rocket lettuce and extra virgin olive oil	21.50
repubblica tomato sauce, bocconcini, roasted capsicum and black olives	21.50
spagna tomato sauce, garlic, prawns, artichoke hearts, basil and chilli	24.50
popolo tomato sauce, bocconcini, mushrooms and prosciutto crudo	24.00
venezia tomato slices, bocconcini, pecorino cheese, potato, anchovies and black olives	22.00
san pietro (seasonal) bocconcini, zucchini flowers and anchovies	20.00
barberini bocconcini, rocket, 18 months aged parmesan shavings and extra virgin olive oil	23.50
trastevere bocconcini, sliced potato, rosemary and roman sausage	24.50
contadina tomato sauce, bocconcini, mushrooms and roman sausage	24.50
capricciosa tomato sauce, bocconcini, mushroom, artichoke hearts, egg and prosciutto crudo	24.50
vegetariana tomato sauce, bocconcini, zucchini, olives, eggplant, mushroom, capsicum	21.50
frutti di mare tomato sauce, garlic, calamari, octopus, mussels, prawns	24.50
oscar mascarpone cheese and prosciutto crudo	22.50
isabella tomato sauce, bocconcini, sausage, spinach and fresh ricotta	24.50
jema <i>(semi-dried figs will be used when not in season)</i> bocconcini, gorgonzola, figs and prosciutto crudo	24.50
chiara smoked mozzarella, speck and radicchio	24.50
calzone pizza bread stuffed with mozzarella, double smoked ham and mushrooms	21.50
calzone moretti pizza bread stuffed with fresh ricotta and spinach	22.50