

## 66

At Attivo we use a traditional Italian recipe to make only the finest house made pasta and ravioli which is made daily on our premises.

We are proud to serve each meal sautéed to order and we will be happy to combine any pasta with any sauce upon request.

**All pasta dishes are garnished with parmesan cheese to enhance the flavour.**

## 99

## pane (house made bread)

<b>Garlic Pizza Bread</b>	10.50
Pizza base topped with garlic, cheese & herbs.	
<b>Herb Pizza Bread</b>	10.50
Pizza base topped with napoletana, cheese & herbs.	
<b>Pesto Pizza Bread</b>	11.50
Pizza base topped with basil pesto & cheese.	

## antipasto

Selection of Italian delicacies	15.50
---------------------------------	-------

entrée main

## garlic prawns

Lightly sautéed in our own garlic sauce with snow peas	16.50 – 26.50
--	---------------

<b>chilli squid salad</b>	15.50 – 24.50
---------------------------	---------------

Lightly sautéed with snow peas, semi-dried tomato pesto, a touch of chilli with mango & mixed greens.

## spaghetti

entrée main

<b>Aglio e Olio</b>	12.50 – 16.50
Tossed in lightly sautéed fresh garlic & extra virgin olive oil.	

<b>Basilicata</b>	15.00 – 19.00
A delicate natural or cream blend of fresh basil, garlic & pine nuts.	

<b>Bolognese</b>	13.00 – 17.00
Traditional homemade meat sauce.	

<b>Carbonara</b>	13.50 – 17.50
Cream & egg sauce with pan fried bacon.	

<b>Marinara</b>	19.50 – 26.50
Napoletana sauce with garlic, anchovies, prawns, fish, scallops & squid.	

<b>Seafood</b>	19.50 – 26.50
Our own garlic sauce with prawns, fish, scallops & squid.	

## fettuccine

<b>Gambero</b>	19.50 – 26.50
Cream sauce with prawns, bacon, onion & mushrooms.	

<b>Incazzata</b>	14.00 – 18.00
Napoletana cream sauce with onion, hot salami & garlic.	

<b>Matriciana</b>	13.50 – 17.50
Napoletana chilli sauce with pan fried bacon & onion.	

<b>Puttanesca</b>	16.00 – 18.00
Napoletana sauce with anchovies, garlic, chilli, capers & olives.	

<b>Vegetali</b>	14.00 – 18.00
Napoletana or cream sauce with a selection of seasonal vegetables, fresh basil & sundried tomatoes	

## risotto

- Beef** \_\_\_\_\_ 19.50 – 26.50  
Eye fillet, sundried tomatoes, onion, mushroom, bacon, chilli, spring onions, cracked black pepper, napoletana sauce & a dash of cream.
- Pollo** \_\_\_\_\_ 18.50 – 24.50  
Chicken, bacon, mushroom, spring onions, garlic, a touch of chilli, cracked black pepper & a dash of cream.
- Prawn** \_\_\_\_\_ 19.50 – 26.50  
Prawns, mushrooms, spring onions, garlic, chilli, cracked black pepper, napoletana sauce & a dash of cream.
- Seafood** \_\_\_\_\_ 19.50 – 26.50  
Prawns, fish, scallops, squid, mushrooms, spring onions, garlic, chilli, cracked black pepper, napoletana sauce & a dash of cream.
- Vegetarian** \_\_\_\_\_ 18.00 – 22.50  
Spinach, pine nuts, sundried tomatoes, pesto, spring onions, mushrooms, cracked black pepper & napoletana sauce.

## ravioli (filled square pockets of pasta)

- Di Carne** \_\_\_\_\_ 15.00 – 19.00  
Meat pockets served with bolognese sauce.
- Di Mare** \_\_\_\_\_ 15.00 – 19.00  
Seafood pockets served with a mornay sauce.
- Di Pollo** \_\_\_\_\_ 15.00 – 19.00  
Chicken pockets served with napoletana cream sauce.
- Di Ricotta** \_\_\_\_\_ 15.00 – 19.00  
Ricotta cheese pockets served with napoletana sauce.

## macaroni (short narrow tubes of pasta)

- Pollo Paesana** \_\_\_\_\_ 17.50 – 22.00  
Cream sauce with chicken breast strips, bacon, onion, sundried tomatoes, olives, garlic, seeded mustard, cracked black pepper & a touch of chilli.
- Pollo Portofino** \_\_\_\_\_ 17.00 – 21.00  
Napoletana white wine sauce with chicken breast strips, capsicum, olives, oregano & chilli.
- Siciliana** \_\_\_\_\_ 14.00 – 18.00  
Napoletana chilli sauce with capsicum, olives, onion, hot salami & garlic.

## shells (shell-shaped pasta)

- Alla Prawns** \_\_\_\_\_ 19.50 – 26.50  
Napoletana cream sauce with prawns, capsicum, olives, garlic, cracked black pepper & a touch of chilli.
- Alla Roma** \_\_\_\_\_ 17.50 – 22.00  
Napoletana cream sauce with chicken breast strips, bacon, mushrooms, sundried tomatoes & cracked black pepper.
- Alla Smoked Salmon** \_\_\_\_\_ 17.50 – 22.00  
White wine cream sauce with smoked salmon, snow peas, mushrooms, garlic, pine nuts & cracked black pepper.
- Pollo Vodka** \_\_\_\_\_ 17.50 – 22.00  
Napoletana cream sauce with chicken breast strips, mushrooms, garlic, spring onions, vodka & cracked black pepper.

**veal** (served with fresh seasonal vegetables or Italian salad) **main**

**Scaloppine Bianco** 29.50

Pan-fried veal with mushrooms & white wine.

**Scaloppine Campagnola** 29.50

Pan-fried veal in a white wine cream sauce with onions, olives, mushrooms, bacon, cracked black pepper & parmesan cheese.

**Scaloppine Con Pepe** 29.50

Pan-fried peppered veal in a brandy cream sauce.

**Scaloppine Limone** 29.50

Pan-fried veal with lemon & white wine.

**Scaloppine Marsala** 29.50

Pan-fried veal in a marsala cream sauce with mushrooms.

**Scaloppine Pizzaiola** 29.50

Pan-fried veal in napoletana white wine sauce with capers, olives, capsicum, mushrooms, onion, garlic & oregano.

**Scaloppine Pomodoro** 29.50

Pan-fried veal in a white wine cream sauce with semi-dried tomato pesto, spinach leaves, pine nuts, mushrooms & cracked black pepper.

**Scaloppine Vino e Crema** 29.50

Pan-fried veal in a cream sauce with mushrooms & white wine.

**pollo** (served with fresh seasonal vegetables or Italian salad)

**Pollo Campagnola** 26.50

Pan-fried chicken fillets in a white wine cream sauce with onions, olives, mushrooms, bacon, cracked black pepper & parmesan cheese.

**Pollo Cacciatora** 26.50

Pan-fried chicken fillets in a napoletana white wine sauce with garlic, mushrooms, capsicum, olives & a touch of chilli.

**Pollo Della Casa** 26.50

Pan-fried chicken fillets in a white wine cream sauce with mushrooms.

**Pollo Piccante** 26.50

Pan-fried chicken fillets in a white wine napoletana cream sauce with hot chilli.

**Pollo Sienna** 26.50

Pan-fried chicken fillets in a white wine cream sauce with semi-dried tomatoes, green peppercorns, brie cheese & spring onions.

**beef** (served with fresh seasonal vegetables or Italian salad)

**Scotch Fillet** 33.50

**Eye Fillet** Wrapped in pancetta 33.50

Sauces: •Green peppercorn brandy sauce

•Seeded mustard cream sauce

•Mushroom red wine sauce

**fish** (served with fresh seasonal vegetables or Italian salad)

**Tasmanian Atlantic Salmon** ————— 28.50  
Grilled - drizzled with lemon/lime dressing.

**Fresh Fish Fillet** ————— MP  
Grilled – drizzled with a roasted almond herb dressing.

**warm insalate** (warm salads)

**Con Pollo** ————— 21.50  
Chicken, olives, pancetta, semi-dried tomatoes, mixed greens  
& cracked black pepper with a pesto olive oil balsamic  
vinegar dressing.

**Fruitti Di Mare** ————— 24.50  
Prawns, fish, squid, scallops & mixed greens with a  
lemongrass, lime, mint, garlic olive oil dressing.

**insalate** (salads)

**Italian Salad** ————— 10.00  
Fresh garden salad with Roma tomatoes, olives, capsicum  
& cucumber with pesto olive oil balsamic vinegar dressing.

**Spinaci Salad** ————— 13.00  
Spinach leaves, sundried tomatoes, brie cheese, roasted  
cashews with pesto olive oil balsamic vinegar dressing.

**Smoked Salmon Salad** ————— 21.50  
Mixed greens, avocado, snow peas, red onion, smoked salmon  
drizzled with lemon/lime dressing.

**dessert** ————— 11.50  
A fresh selection daily

**cheese plate** ————— 13.50  
A selection of fine Australian cheeses, quince paste & crispbread

The Resturant is Non-Smoking.  
We accept eftpos, Visa and Mastercard.  
No cheques.  
All Prices include GST.

**Tyrone Hinds • Tracey Jackson**

**T 9203 6622 A 1 / 105-109 Flora Tce, North Beach WA 6020**

**Dinner Tuesday to Sunday from 5pm**