



ITALIAN RISTORANTE PIZZERIA Restaurant & Take Away Menu

ANTIPASTI (STARTERS)

AUD

Pane al' Aglio – garlic, cheese and rosemary focaccia bread	11.50
Crostini – selection of house-made dips served with Italian bread.	16.00
Cozze Piccanti – mussels cooked with a hint of chili, white wine, garlic, Napoli cream served with house-made flatbread.	19.50
Antipasto al' Italiana – selection of hot and cold Italian flavours. Serves 2.	19.95
Calamari Fritti – semolina dusted calamari, rocket salad, aioli.	19.00
Piatto Misto - grilled prawns, scallops, semolina dusted calamari, mussels, rocket salad, aioli. Serves 2 or as a main.	35.00

CONTORNI E' INSALATINE (SALADS)

Rucola con Grana – rocket salad of pear, grana padano, semi-dried tomato, walnuts, white balsamic dressing. (GF)	12.90
Barbabietola Arrosto – roasted beetroot, pumpkin, baby spinach, toasted almonds, goat's cheese, citrus dressing. (GF)	19.00

LE PASTE (PASTAS)

Spaghetti Marinara – prawns, mussels, scallops, calamari cooked with garlic, white wine and traditional rich Napoli sauce.	32.50
Spaghetti Bolognese – traditional Italian Bolognese.	25.50
Gnocchi con Gamberi – pan seared hand-made potato gnocchi with Yamba king prawns, cherry tomatoes, baby spinach, grana padano, prosciutto.	33.50
Ravioli al' Tartufo – ravioli pockets with ricotta cheese & truffle in a sage-nut brown butter, cherry tomatoes, grana padano, pistachios. (V)	32.00

RISOTTO

Seafood – Yamba king prawns, scallops, mussels, chorizo and peas cooked with white wine and Napoli sauce, cherry tomatoes and baby spinach. (GF)	34.00
Pollo al' Funghi con Limone – hormone-free lemon marinated chicken tenderloin, porcini mushrooms, semi-dried tomatoes, baby spinach, grana padano. (GF)	32.00
Vegetarian – porcini, semi-dried tomatoes, pumpkin, baby spinach, goat's cheese. (GF)(V)	27.50

SECONDI PIATTI (MAINS)

Pesce del Giorno – fresh fish of the moment. Please ask your wait staff.	38.50
Brasiato d' Agnello – sous vide* cooked lamb rump with Chianti wine, sweet potato-carrot mash, seasonal vegetables. (GF)	38.00
Quanciale di Manzo – slow braised Nolan beef cheek in red wine and rosemary jus, sweet potato-carrot mash, seasonal vegetables. (GF)	38.00
Pollo Sotto Vuoto - chicken breast filled with cream cheese, sun-dried tomatoes, capsicum, pink peppercorn sauce, risotto cake, seasonal vegetables. (GF)	36.50
*Sous vide – food is seasoned and sealed in airtight plastic bags, cooked in water bath at controlled temperature for 6-8 hours to retain flavour and nutritional value of food.	

Tel: 02 66743613 - Open from 5.30PM - Fully Licensed



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	AUD
PIZZAS - Our gourmet pizzas are hand-made and cooked in Italian clay oven from the freshest and highest quality Italian and Australian ingredients. Please bear with us when restaurant is busy. Gluten free bases are also available on request, \$3.50 extra.	
Magherita dello Chef – mozzarella, oven roasted cherry tomatoes, bocconcini, basil.	21.00
Tropicale – Napoli sauce, mozzarella, Virginia double smoked ham, pineapple, oregano.	24.50
Chef Deli – Napoli sauce, mozzarella, chorizo, Virginia double smoked ham, pancetta, Italian sausage, oregano.	27.50
Pepperoni – Napoli sauce, mozzarella, mild Italian sopressa, oregano, Spanish onion.	24.50
Prosciutto Crudo e' Rucola – Napoli sauce, mozzarella, oregano, fresh prosciutto, grana padano, rocket.	26.50
Agnello – Napoli sauce, mozzarella, lamb, caramelised Spanish onion, goat's cheese, rocket.	27.50
Polo con Zucca - Napoli sauce, chicken tenderloin, roasted pumpkin, capsicum, bocconcini, chili flakes, baby spinach, pinenuts.	25.90
BBQ Pollo – Napoli sauce, mozzarella, chicken, chorizo, Spanish onion, oregano, house-made barbeque sauce, cilantro.	26.90
Mare Monte – Napoli sauce, mozzarella, prawns, scallops, chorizo, aioli.	27.90
Meditereanea – Napoli sauce, mozzarella, semi-dried tomatoes, eggplant, zucchini, mushrooms, olives. (V)	23.90

BAMBINI (KIDS Menu under 9)

Spaghetti Bolognese	12.00
Cheese & Tomato Pizza	11.50
Ham & Cheese Pizza	12.50
Ham & Pineapple Pizza	13.00
Serve of Chips	7.00
Ice Cream- with chocolate sauce	3.50
Soft drink or juice – coke, lemonade, lift, apple or orange juice	3.50

DOLCE (DESSERT)

Affogato – Vanilla ice cream, Nocello liquour and espresso	14.00
Tiramisu – Velvet chocolate, Kahlua and mascarpone mousse, coffee sponge fingers.	14.00
Sticky Fig Pudding – with vanilla ice cream, almond praline, Malibu butterscotch sauce.	15.00
Dolce Speciale – dessert of the moment, please ask your wait staff	TBA



**Credit card surcharge: AMEX-3%; ALL OTHER CARDS-1.5%; NO DINERS
OUTSIDE FOOD/ICE CREAM NOT ALLOWED IN RESTAURANT
PUBLIC HOLIDAY SURCHARGE – 15%
MENU SUBJECT TO CHANGE – NO SPLIT BILLS**

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