



ITALIAN RISTORANTE PIZZERIA
Restaurant & Take Away Menu

ANTIPASTI (STARTERS)

AUD

Focaccia con Formaggio – handmade focaccia topped with garlic, cheese & oregano (V).	11.50
Crostini – selection of home-made dips served with grissini and focaccia. (V)	18.00
Cozze Piccanti – mussels in a sauce of white wine, garlic, Napoli & cream with just a hint of chilli. Served with house-made flatbread.	22.50
Antipasto al' Italiana (Serves 2) - a selection of hot and cold Italian flavours.	23.00
Calamari Fritti – semolina dusted calamari with aioli & rocket salad.	21.90
Piatto Mistto (Serves 2 as an entrée, or 1 as a main) - prawns, scallops and mussels, semolina dusted calamari with aioli & rocket salad.	38.50
Gamberi Giganti -Yamba king prawns tossed in garlic, Napoli sauce, hint of chilli, vodka & cream, served with pizza bread.	24.00

CONTORNI E' INSALATINE (SALADS)

Rucola con Grana – rocket salad of pear, grana padano, semi-dried tomatoes, walnuts and a white balsamic dressing. (GF) (V)	13.90
Barbabietola Arrosto – roasted beetroot, pumpkin, baby spinach, toasted almonds, goat's cheese and a citrus dressing. (GF) (V)	19.50

LE PASTE (PASTAS)

Spaghetti Marinara – prawns, mussels, scallops, calamari in a traditional sauce of white wine, garlic & rich Napoli.	35.50
Spaghetti Bolognese – traditional house-made Italian Bolognese.	28.50
Gnocchi con Gamberi – hand-made, pan-seared potato gnocchi with Yamba king prawns, cherry tomatoes, baby spinach, prosciutto and grana padano.	36.50
Ravioli al' Tartufo – ricotta & truffle stuffed ravioli served in brown butter sauce with sage, cherry tomatoes, pistachios & grana padano. (V)	35.50

RISOTTO

Al Mare – Yamba king prawns, mussels, scallops, chorizo, green peas, cherry tomatoes and baby spinach. Flavoured with white wine, garlic & Napoli sauce. (GF)	37.00
Pollo al' Funghi con Limone – hormone-free lemon marinated chicken & porcini mushrooms, semi-dried tomatoes, baby spinach, preserved lemon, fontina cheese. (GF)	34.50
Vegetarian – porcini mushrooms, pumpkin, semi-dried tomatoes, green peas, capsicum, baby spinach and mascarpone cheese. (GF)(V)	29.90



**CREDIT CARD SURCHARGE: AMEX-3%; ALL OTHER CARDS-1%; NO DINERS
OUTSIDE FOOD/ICE CREAM NOT ALLOWED IN THE RESTAURANT
PUBLIC HOLIDAY SURCHARGE – 15%
MENU SUBJECT TO CHANGE – NO SPLIT BILLS**

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



ITALIAN RISTORANTE PIZZERIA
Restaurant & Take Away Menu

SECONDI PIATTI (MAINS) **AUD**

Pesce del Giorno – Fresh fish. Ask your server for daily selection. 42.00

Brasato d' Agnello – sous vide* cooked lamb rump with a Chianti sauce served on sweet potato-carrot mash with seasonal vegetables. (GF) 41.50

Guanciale di Manzo – sous vide* braised Nolan beef cheek with a red wine & rosemary jus. Served on sweet potato-carrot mash with seasonal vegetables. (GF) 41.50

Pollo al Vapore – sous vide* succulent cooked chicken breast filled with cream cheese, sun-dried tomatoes, capsicum. Served with pink peppercorn cream sauce on a risotto cake, with seasonal vegetables. (GF) 39.90

Cotoletta alla Pizzaiola- herb crusted pork cutlet dusted in semolina and parmesan in a light Napoli sauce and fior di latte, served with sweet potato-carrot mash and seasonal vegetables. 36.00

*Sous vide – food is seasoned and cooked at controlled temperature for 6-8 hrs producing tender, juicy, full of flavour and nutritious meat.

PIZZAS - Our gourmet pizzas are hand-made & cooked in traditional clay oven.

Please bear with us when the restaurant is busy. We use only the highest quality, fresh Australian & Italian ingredients. **Gluten free** bases also available on request, **\$3.50 extra.**

PIZZA ROSSA - Napoli base pizzas

Margherita-fior di latte, bocconcini di buffala, basil. 22.50

Misto Carne-fior di latte, crispy bacon, ham, chicken tenders, chorizo, mushrooms, Spanish onions. 29.50

Prosciutto-fior di latte, prosciutto, cherry tomatoes, rocket salad, shaved parmesan. 28.50

Pepperoni-fior di latte, pepperoni, mushrooms, olives. 28.00

Agnello- fior di latte, strips of lamb, feta, roasted capsicum, Spanish onions, rocket. 29.90

Pollo con Zucca-fior di latte, chicken tenders, pumpkin, mushrooms, roasted capsicum, baby spinach, Spanish onions, hint of chili, pine nuts. 29.90

BBQ Pollo-fior di latte, chicken tenders, chorizo, Spanish onions, BBQ sauce, parsley. 29.90

Hawaiiiana-fior di latte, ham, pineapple, oregano. 27.50

Mare e Monti-fior di latte, prawns, calamari, scallops, aioli. 30.50

Gamberi-chili prawns, bocconcini, cherry tomatoes, chorizo oil, rocket. 30.50

Mediterranea-fior di latte, eggplant, zucchini, mushrooms, semi-dried tomatoes, roasted capsicum, baby spinach, Spanish onions. (V) 27.50

BAMBINI (KIDS Menu under 9)

Spaghetti Bolognese 12.50

Cheese & Tomato Pizza 12.00

Ham & Cheese Pizza 13.00

Ham & Pineapple Pizza 13.50

Serve of Chips 8.50

Ice Cream- with chocolate sauce 3.50

Soft drink or juice – coke, lemonade, lift, apple or orange juice 3.50

DOLCE (DESSERT)

Affogato-espresso coffee and Nocello liqueur poured over vanilla ice cream. 14.00

Tiramisu-velvety chocolate, Kahlua, mascarpone mousse & coffee-soaked sponge fingers. 14.00

Sticky Fig Pudding-served with Malibu butterscotch sauce & vanilla ice cream. 15.00

Dolce Speciale-dessert of the day. Please ask your server. TBA

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



ITALIAN RISTORANTE PIZZERIA
Restaurant & Take Away Menu