

## Antipasti

GARLIC BREAD OR HERB BREAD / 4.5

GARLIC or HERB PIZZA / 10  
+ cheese / 2

HOUSE MARINATED OLIVES / 7

BRUSHETTA POMODORRO / 11  
Tomato, Spanish onion, basil, balsamic glaze

SICILIAN MEATBALLS / 14 (5)  
Traditional meatballs, Napoli sauce, shaved parmesan

CAPRESE CALZONE / 12  
Mini calzone filled with basil pesto, bocconcini & cherry tomato (3)

GARLIC PRAWNS / 18  
Grilled garlic prawns, Napoli sauce, ciabatta bread

CHILLI MUSSELS / 22  
Black mussels, chilli, white wine, crushed tomatoes, parsley, ciabatta bread

## Insalata

ITALIANO / 12.5  
Lettuce, tomato, cucumber, onion, olives, capsicum

ROCKET / 14  
Rocket, parmesan, candied walnuts, pear

MARINA LUNGA / 18  
Rocket, balsamic roasted tomato, pear, candied walnuts, prosciutto, grana padano

BALSAMIC CHICKEN \$18  
Mixed lettuce, tomato, cucumber, bocconcini, olives, capsicum, spanish onion & sliced balsamic chicken

GRILLED PRAWN \$19  
Mixed lettuce, cherry tomatoes, spanish onion, olives, bocconcini & sautéed garlic prawns

PUMPKIN & BEETROOT \$18  
Rocket, balsamic roasted tomatoes, roasted pumpkin, baby beetroot, sautéed sprouts, pine nuts

### ANTIPASTI PLATE / 18

Prosciutto, del a nona salami, marinated olives, grana padano, basil  
Bocconcini, balsamic roasted tomatoes, grilled ciabatta

## Traditional Pizza \$21

MARGHERITA  
Mozzarella & basil

NAPOLITANA  
Anchovies & olives

HAM AND PINE  
Leg ham & pineapple

VEGETARIAN  
Mushroom, onion, pineapple, capsicum, olives

PEPPERONI  
Spicy Italian salami

MEXICANA  
Pepperoni, onion, capsicum, chilli

## Gourmet Pizza \$24

MARINA LUNGA SPECIAL  
Leg ham, mushroom, onion, capsicum, olives, pineapple & chorizo

CARNE  
Ham, smoked bacon, chorizo & pepperoni

GARLIC PRAWN  
Garlic marinated prawns, baby spinach, Spanish onion

POLLO ITALIANO  
Garlic chicken, cherry tomato, capsicum, olives & fresh rocket

4 SEASONS  
Leg ham, mushroom, prawn, capsicum

PROSCIUTTO  
Fresh, rocket, grana Padano parmesan & shaved prosciutto

QUATTRO FORMAGGI  
Mozzarella, provolone, bocconcini & fresh shaved parmesan

PRIMEVERA  
Sundried tomato, capsicum, onion, eggplant, artichoke, asparagus

DI PATATE  
Garlic butter base, sliced potato, provolone, rosemary

MEDITERRANEAN  
Chorizo, feta, onion, olives, oregano & fresh rocket

CAPRICIOSA  
Leg ham, mushroom, olives & anchovies

BBQ POLLO  
Mushroom, chicken, onion, bbq base

"All pizza is 13 inch "

# Dolci

TRADITIONAL TIRAMISU \$9.5

PEAR & MAPLE CRUMBLE \$10.5 (V)

NUTELLA CALZONE \$18 (also available vegan)

VANILLA PANNA COTTA \$9.5

Berry coulis + fresh berries

HOUSE MADE SORBET TERRINE \$9 (V)

Strawberry & mango

ITALIANO HOT CHOCOLATE \$8

rich, creamy hot chocolate, biscotti

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COFFEE / TEA \$3.5

## ANTIPASTI

HOUSE MARINATED OLIVES / 7

GARLIC OR HERB BREAD / 5.5

GARLIC OR HERB PIZZA / 12

CAPRESE CALZONE / 12

Mini calzone filled with basil pesto, vegan mozzarella & cherry tomato (3)

CAPONATA / 12

A ragu of eggplant, mushroom ,cherry tomato, green olives & pine nuts

BRUSCHETTA POMODORRO / 11

Diced tomato, onion & basil on grille ciabatta

ANTIPASTI BOARD / 20

Marinated olives, roasted tomato, grilled eggplant, sautéed sprouts, roasted garlic olive oil, grilled mushroom, sausage fresh pear, arugula, toasted bread, Italian vegan cheese

ROCKET SALAD / 14

Wild rocket, walnuts, pear & balsamic

ITALIANO SALAD / 12.5

Mixed lettuce, tomato, cucumber, onion, olives & capsicum

ROASTED PUMPKIN SALAD / 18

Rocket, balsamic roasted tomatoes, roasted pumpkin, baby beetroot, sautéed baby spinach & sprouts

## VEGAN PASTA

GLUTEN FREE PENNE + \$2

LINGUINE FUNGHI / 23

Confit garlic, onion, chilli, mushroom & spinach in a herb and olive oil reduction topped with walnuts

GNOCCHI PESTO / 22

House made vegan gnocchi, basil pesto, fresh basil, pine nuts, evo

VEDURE / 20

Grilled eggplant, mushroom, artichoke, cherry tomato, peas, tomato and garlic & fresh rocket

CASSERECE AL FORNO / 24

Cherry tomato, chilli, eggplant, napoli sauce, melted vegan mozzarella, fresh rocket

SPAGHETTI AL FREDO / 21

Garlic, onion, cream sauce, parmesan, cracked pepper and parsley

RISOTTO ROMA / 23

Mushroom, asparagus, eschalot, lemon & basil

PUMPKIN & "RICOTTA" CANELLONNI / 23.5

Oven baked pumpkin, spinach & house made tofu "ricotta" topped with napolitana sauce

## VEGAN PIZZA

ALL / 24

VERDURE

Grilled eggplant, mushroom, cherry tomato, onion, olive & fresh rocket

SALSICCI

Napoli sauce base, house made vegan sausage, mushroom, Spanish onion, capsicum

MARGHERITA

Napoli sauce base, fresh sliced tomato, topped with our own Italian vegan cheese & fresh basil

PATATE

Garlic vegan butter base, roasted potato, rosemary & fresh rocket

FUNGHI

Garlic vegan butter base, mushroom, baby spinach, Spanish onion, balsamic glaze

ZUCCA

Pesto, pumpkin, cherry tomato, mozzarella, pine nuts & fresh rocket

GLUTEN FREE BASE + \$2

# Traditional Pasta

CHOOSE A PASTA

CASSERACE / LINGUINE / SPAGHETTI

VEAL TORTELLINI + 2 / GNOCCHI + 2 / GLUTEN FREE PENNE + 2

NAPOLITANA / 17

Tomato ragu, fresh basil

SICILIANA / 18

Eggplant, Napoli sauce

AMALFI / 20

Pumpkin, asparagus, roasted tomato,  
sautéed sprouts

CHILLI MUSSELS / 22.5

Fresh black mussels, chilli, Napoli sauce

PESTO / 18

Basil pesto, cream, basil  
(contains nuts)

ARRABIATA / 19.5

Bacon, Napoli sauce, chilli

PRIMEVERA / 18.5

Mushroom, eggplant, cherry tomato, onion,  
asparagus, baby spinach

BOLOGNESE / 19.5

Meat ragu, crushed tomato, oregano

BOSCAIOLA / 19.5

Mushroom, leg ham, cream

CARBONARA / 19.5

Bacon, parmesan, egg, cream, black pepper

AL POLLO / 21.5

Grilled chicken, mushroom, sundried tomato,  
rose' sauce

GARLIC PRAWN / 22.5

Prawns, cherry tomato, rose' sauce, basil

MARINARA / 24.5

Fish, prawns, calamari, mussels, Napoli sauce

CHILLI PRAWN / 22.5

Prawn, Napoli sauce, chilli

## ..... Al Forno .....

LASAGNE' / 22

Meat ragu, pasta sheets, béchamel, mozzarella

SPINACH & RICOTTA CANELLONI / 22

Ricotta, spinach, Napoli sauce, mozzarella

## ..... Risotto .....

POLLO E FUNGHI / 22

Chicken, mushroom, baby spinach, aborio rice,  
parmesan

MARINARA / 24.5

Fish, prawns, calamari, mussels, aborio rice, napoli  
sauce

## Vino Rosso

ZONIN Merlot	Glass \$10	Bottle \$38
ZONIN Montepulciano	Glass \$10	Bottle \$38
GRANT BURGE shiraz	Glass \$9	Bottle \$34
SURYA – Sangiovese	Glass \$12	Bottle \$42
TAYLORS Shiraz		Bottle \$42
BORGO SANLEO Chianti		Bottle \$42
FARM & TABLE Pinot noir		Bottle \$46
HANWOOD ESTATE Cab Sav		Bottle \$40

## Vino Bianco

TORESELLA Pinot Grigio	Glass \$10	Bottle \$38
MATO BAY Sav Blanc	Glass \$11	Bottle \$40
ZONIN Soave	Glass \$9	Bottle \$34
TORESELLA Rose	Glass \$10	Bottle \$38
TORESELLA Prosecco	Glass \$14	Bottle \$44
SILENI Sav Blanc		Bottle \$44
KIRRI HILL reisling		Bottle \$39
ZONIN Moscato		Bottle \$38
GRANT BURGE Chardonnay		Bottle \$40

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## Birra

Little Creatures \$9
Peroni \$8.5
Peroni Leggera \$8.5
Menebrea \$9
Corona \$8

## Mocktails \$8

Katalina – Mango, fresh lemonade, pine, mint
Milania – Watermelon, fresh lemonade, orange, mint
Luciano – Watermelon, fresh lemonade, lychee, blueberry, mint

## Cocktails

<b>Aperol spritz</b> \$14 – sparkling, soda, aperol
<b>Negroni</b> \$16 – Campari, gin vermouth
<b>Sgroppino</b> \$17 – lemon sorbet, sparkling, vodka
<b>Bellini</b> \$14 – peach puree, prosecco
<b>Espresso Martini</b> \$16 – espresso, kahlua, vodka
<b>Hugo</b> \$16 – lime, limoncello, sparkling

## Soda

Coke, Diet coke, Fanta, Lift, Sprite \$3.5
Chinotto, Limonata \$4.5
Lemon Lime Bitters \$4.5
Still or Sparkling water \$4.9 500ml
Juice – Apple, orange, apple & blackcurrent \$3.5