



Ristorante Pizzeria Gelateria

Menu

Antipasti

Antipasto all' Italiana	17.50
Mixed traditional Italian cheeses, cold cured meats and green Sicilian olives	
Bruschetta	10.50
Grilled ciabatta bread with tomatoes, garlic, olive oil & fresh basil	
Cozze alla marinara	12.50
Fresh South Australian black mussels cooked in white wine, garlic, cherry tomatoes, parsley and chilli, served with grilled ciabatta bread	
Polenta del Tirreno	14.50
Fresh Australian prawns pan-seared with olive oil, garlic and chilli, served on soft gorgonzola cheese polenta	
Pane e olio	11.00
Grilled ciabatta bread served with olives, and dipping olive oil with balsamic vinegar	
Cappesante	13.50
Pan seared scallops served on artichokes puree dressed with lemon and extra virgin olive oil topped with crispy pancetta and Italian parsley	

Pane

Garlic bread	5.50
Cobb loaf of bread with garlic butter	
Pizza bread	8.00
Medium pizza base with butter, garlic, grana padano, mozzarella, basil	
Focaccia	8.50
Medium pizza base with Maldon sea salt, rosemary, shaved grana padano, olive oil, garlic	

Children's menu

Penne/Spaghetti Bolognese	10.00
Choose penne or spaghetti pasta with homemade Bolognese sauce	
Lasagna with chips	10.00
Homemade lasagna served with shoestring chips	
Bocconcini di pollo with chips	10.00
Homemade chicken nuggets served with shoestring chips	

Primi

Gnocchi al salmone	27.50
Fresh gnocchi pasta with smoked salmon, cherry tomatoes, butter, garlic, white wine, lemon, capers, roast pine nuts, cream, Italian parsley	
Tagliatelle ai funghi porcini	27.50
Fresh tagliatelle pasta with Italian porcini mushrooms, garlic, olive oil, pancetta, onion, cherry tomatoes, white wine, Italian parsley, topped with shaved grana padano cheese	
Fettuccine carbonara	23.00
Fettuccine pasta with pancetta, butter, eggs, shaved grana padano	
Tagliatelle alle verdure	22.00
Fresh tagliatelle pasta with fresh zucchini, eggplant, mushrooms, onion, capsicum, pomodoro sauce, garlic, fresh basil	
Bucatini amatriciana	24.00
Bucatini pasta with pancetta, onion, chilli, pomodoro sauce, garlic, shaved grana padano, fresh basil	
Fettuccine marinara	28.50
Fresh Australian prawns, calamari, mussels, clams, white wine, pomodoro sauce, garlic, lemon, Italian parsley	
Cannelloni	21.00
Home made filled with ricotta and spinach, topped with pomodoro sauce and shaved grana padano served with salad	
Tagliatelle ai gamberi	28.50
Tagliatelle pasta with fresh Australian prawns, white wine, garlic, butter, lemon, diced capsicum, chilli, cream and Italian parsley	
Tagliatelle al pesto	26.00
Fresh tagliatelle pasta with home made basil pesto roasted chicken breast, sundried tomatoes, a touch of cream, finished with fresh basil and shaved grana padano	
Lasagna	21.00
Homemade lasagna with ham, mozzarella cheese, Bolognese sauce, grated grana padano, served with salad	
Ravioli al tartufo	27.00
Spinach and ricotta ravioli with mixed wild mushrooms, olive oil, cherry tomatoes, white wine and Italian parsley topped with shaved truffle pecorino cheese	
Risotto frutti di mare	29.50
Risotto with fresh Australian prawns and black mussels, New Zealand clams, calamari, scallops, cherry tomatoes, lemon, white wine, onion, garlic and fresh Italian parsley	

Gluten free penne or gnocchi available with your choice of sauce

Secondi

Barramundi al cartoccio	31.00
Wild caught Queensland barramundi, oven baked in foil with lemon, garlic, rosemary and cherry tomatoes served with roast potatoes and salad	
Pesce spada alla Siciliana	30.00
Grilled swordfish steak topped with fresh tomatoes, capers, olives, fresh basil salsa, served with orange, fennel and rocket salad	
Calamari in umido	29.50
Fresh calamari stuffed with bread, garlic, lemon, cooked in pomodoro garlic and chilli sauce served with roast potatoes	
Agnello scottadito	32.00
Tasmanian wilderness lamb cutlets marinated in thyme, rosemary, garlic and olive oil. Oven baked and served with steamed broccolini and roast potatoes	
Scaloppine ai funghi porcini	29.50
Sliced veal pan-cooked with garlic, porcini mushrooms, white wine, served with caponata of vegetables	
Scaloppine di pollo	28.00
Sliced chicken breast pan-cooked in butter, garlic, mushrooms, marsala liqueur, served with roast potatoes and steamed vegetables	

Insalate

Caprese	12.00
Sliced tomatoes, topped with fresh buffalo bocconcini cheese, fresh basil and olive oil	
Contadina	17.00
Spinach, Parma ham, pear, gorgonzola cheese, walnuts, dressed with olive oil	
Italiana	13.00
Mixed green leaves, tomatoes, onion, green olives and ricotta cheese with balsamic dressing	
Rucola	17.00
Rocket salad, cherry tomatoes, roasted pine nuts, shaved grana padano with lemon and olive oil dressing	

Pizza

Bayview	Sml 14.90
Tomato base, mozzarella, ham, pineapple	Med 17.90
	Large 20.90
Cambridge	Sml 15.90
Tomato base, mozzarella, onion, capsicum, sliced tomatoes, spinach, pepperoni	Med 18.90
	Large 21.90
Carlton calzone	Sml 14.90
Closed pizza with tomato base, fior di latte, ham, mushrooms	Med 17.90
	Large 20.90
Esplanade	Sml 15.90
Tomato base, mozzarella, spinach, pumpkin, capsicum, sliced tomatoes, mushrooms, ricotta	Med 18.90
	Large 21.90
Falcon	Sml 16.90
Tomato base, mozzarella, chicken, sundried tomatoes, sliced tomatoes, spinach, garlic yoghurt dressing	Med 18.90
	Large 22.90
Margherita	Sml 14.90
Tomato base, fior di latte, oregano, fresh basil	Med 17.90
	Large 20.90
Mountjoy	Sml 17.90
Tomato base, mozzarella, ham, pepperoni, mushrooms, onion, olives, capsicum, spinach, sliced tomatoes and anchovies (optional)	Med 21.90
	Large 25.90
Oceana	Sml 21.90
Tomato base, mozzarella, mixed fresh seafood, spinach, sliced tomatoes	Med 24.90
	Large 28.90
Raeburn	Sml 15.90
Tomato base, mozzarella, chilli, jalapeno, spinach, pepperoni, sliced tomatoes	Med 17.90
	Large 20.90
Stratton	Sml 15.90
Tomato base, mozzarella, olives, spinach, anchovies, sliced tomatoes	Med 18.90
	Large 21.90
Wellington	Sml 17.90
Tomato base, mozzarella, ham, salami, bacon, pepperoni and BBQ sauce	Med 20.90
	Large 23.90

Extra pizza toppings \$1 each

Gluten free pizza base available in medium size only

Extra \$3.00

Authentic Italian Pizza

Bufalina

Olive oil base, oregano, cherry tomatoes, buffalo mozzarella, topped with fresh rocket and basil 23.00

Capricciosa

Tomato base, oregano, olive oil, Italian ham, olives, mushrooms, artichoke, fior di latte, basil 24.00

Diavola

Tomato base, oregano, olive oil, fior di latte, salame piccante (pepperoni), chilli oil, basil 23.00

4 Formaggi

Olive oil base, oregano, gorgonzola, taleggio, buffalo mozzarella, shaved grana padano, basil 23.00

Funghi

Tomato base, porcini mushrooms, cherry tomatoes, basil, oregano, fior di latte 25.00

Genova

Tomato base, oregano, olive oil, fresh tomatoes, marinated prawns, olives, fior di latte, Italian parsley, fresh rocket 26.00

Parma

Tomato base, oregano, olive oil, fior di latte, topped with Parma ham and fresh rocket 24.00

Principe

Olive oil base, oregano, goats cheese, artichokes, fior di latte, topped with fresh parma ham 24.00

Prosciutto

Tomato base, oregano, olive oil, Italian ham, gorgonzola, fior di latte, basil 23.00

Rustica

Olive oil base, onions, mushrooms, rosemary, Italian sausage, fior di latte, basil 23.00

Toscana

Tomato base, onion, mushrooms, Italian sausage, cherry tomatoes, fior di latte, basil 23.00

Salmone

Olive oil base, cherry tomatoes, goats cheese, oregano, topped with fresh smoked salmon and parsley 26.00

Pizza Lido

Tomato base, oregano, wild caught Queensland barramundi, fior di latte topped with chips and home made aioli sauce 26.00

Authentic Italian pizza is made in one size only (30cm diameter)

Gluten free pizza base also available