



LA PIZZA

VEGETARIAN

	12" LARGE	15" FAMILY
Al quattro formaggi (Four Cheeses) - Four cheeses pizza, mozzarella, ricotta, reggiano and gorgonzola.	22	32
Margherita - Tomato sauce, mozzarella and fresh basil.	16	27
Vegetariana - Tomato, mozzarella, eggplant, zucchini, roast peppers, mushroom, olives and onion.	22	33

SEAFOOD

Al Salmone (Smoked Salmon) - Smoked salmon slices, ricotta cheese, tomato sauce, mozzarella, olives, spinach and capers.	26	37
Ai Gamberi - King prawns, garlic, bruschetta tomato, mozzarella, chilli, roast peppers and spinach.	27	37
Napoletana - Tomato, mozzarella, fillets of anchovies and black olives.	22	34

MEATS

Prosciutto and parmigiano - Mozzarella and tomato sauce, thinly sliced prosciutto, garnish with shaved parmesan cheese and cherry tomatoes.	27	38
Diavola (Peperoni) - Tomato sauce, mozzarella and hot pepperoni Italian sausage.	22	32
Gorgonzola e prosciutto - Tomato sauce, gorgonzola, mozzarella and slices of prosciutto.	27	38
Capricciosa - Tomato, mozzarella, mushroom, hot sausage, olives, roast peppers and chilli.	24	35
Quattro Stagioni - Tomato, mozzarella, ham, mushroom, anchovies and olives.	24	35
Caffé Italia (Supreme) - Tomato, mozzarella, mushrooms, olives, sausage, ham and mixed Italian herbs.	26	36
Tropicale (Hawaiian) - Tomato sauce, mozzarella, ham and pineapple.	22	34
Carnivora (Meat Lovers) - Mozzarella, tomato sauce, pepperoni Italian sausage, smoked ham, chicken breast fillets, bolognese mince meat and bacon.	26	38

CALZONE PIZZAS

Calzone Alla Romana - Calzone filled with tomato sauce, mozzarella and ricotta cheese, spinach, parmesan, fillets of capsicum.	22	33
Calzone al Prosciutto - Calzone filled with tomato, mozzarella, smoked ham, roast peppers and Spanish onion.	23	33
Calzone Piccante - Calzone filled with tomato, mozzarella and pieces of spicy salami served with meat sauce.	24	34

BUFFALO MOZZARELLA - PIZZA MADE WITH BUFFALO MOZZARELLA

Caprese - Buffalo mozzarella cheese, ricotta cheese, grilled cherry tomatoes, oregano and fresh basil.	22	38
Funghi Porcini (Italian Porcini Mushroom) Italian porcini mushrooms, buffalo mozzarella cheese, pecorino cheese and bruschetta tomatoes.	25	38
San Daniele (Italian Prosciutto) - Tomato sauce, buffalo mozzarella cheese and slices of San Daniele prosciutto.	28	39
Piccante Calabrese - Tomato sauce, buffalo mozzarella cheese, nduja salami, hot cacciatore salami and roasted peppers.	27	39
Salsiccia Fresca - Princi fresh sausages, gorgonzola cheese, bruschetta tomatoes and buffalo mozzarella cheese, hot cacciatore salami and roasted peppers.	27	38
Regina Margherita - Tomato sauce, buffalo mozzarella cheese and fresh basil.	22	32
Gamberi (Western Australian Prawns) - Cherry tomatoes, buffalo mozzarella cheese, chilli, fresh garlic, spinach and roast peppers.	28	38

* For Gluten Free pizza - \$4.50 extra

ANTIPASTI / ENTREE

PIZZETTA ALL'AGLIO

Pizza base bread, with fresh garlic, San Marzano tomatoes and Italian herbs. 14

BIANCA

Pizza base bread, puglia olive oil and rosemary. 14

SALSICCIA CALABRESE ARROSTITA

Princi calabrese sausage sliced and grilled (what a delicacy). SM. 17 LG. 30

CALAMARI FRITTI

Deep fried local squid served with tartare sauce. SM. 17 LG. 30

COZZE AL PEPERONCINO

Fresh local mussels in tomato sauce, garlic and chilli. SM. 17 LG. 25

ARANCINI DI RISO

Rice balls stuffed with reggiano and mozzarella, peas and potatoes (a delicacy from Sicily). 14

POLPETTE DI CARNE AL SUGO

Homemade Nonna's style meatballs in tomato sauce served with Romano bread. 14

INSALATA TRICOLORE

Baby spinach, cherry tomatoes, buffalo mozzarella DOP, puglia extra virgin olive oil and pesto sauce. 18

LE PASTE / PASTA

FETTUCCHINE ALLA CREMA DI GAMBERETTI E ZUCCHINE

Fettuccine pasta with prawns, zucchini and spinach in light creamy tomato sauce base. 26

SPAGHETTI ALLA BOLOGNESE

Traditional meat sauce served with parmasen cheese with Meat balls 18 20

SPAGHETTI AI FRUTTI DI MARE

Spaghetti with clams, mussels, squid and prawns cooked with extra virgin olive oil, garlic, fresh tomatoes and fresh parsley. 28

LINGUINE CARBONARA

(Carbonara is our dish from Lazio and more specifically Rome). Linguine with pancetta, eggs, pecorino cheese, cream and black pepper. Served with Chicken 18 20

PENNE CONTADINA

Penne with chicken, mushrooms, spinach in a fresh tomato cream sauce and reggiano cheese. 20

LASAGNE AL FORNO

Homemade meat lasagne served with a side garden salad. 20

RAVIOLI IN SALSA AURORA

Homemade style ravioli stuffed with ricotta cheese & spinach in a light tomato sauce and parmesan cheese. 22

MACCHERONI ALL'OSSOBUCO

Traditional calabrese pasta with pieces of ossobuco in tomato sauce & basil. 26
* For Gluten Free Pasta - \$2.50 extra

GNOCCHI

GNOCCHI ARRABIATA CON SALSICCIA PICCANTE

Gnocchi with tomatoes, olives, capers, garlic and cacciatore sausages (a typical of Southern Italian cuisine.) 23

GNOCCHI AI SAPORI DEL MARE

Gnocchi with clams, mussels, calamari and prawns cooked in a light aurora sauce 28

GNOCCHI AL GORGONZOLA CON PANCETTA E SPINACI

Gnocchi with gorgonzola cheese, pancetta and spinach 25

GNOCCHI PASTICCIATI

Gnocchi with meet sauce and home made meatballs 23

GNOCCHI AL SALMONE

Gnocchi with tomatoes, olives, capers, garlic and cacciatore sausages (a typical of Southern Italian cuisine.) 28

SECONDI PIATTI / MAINS

ALL MAIN COURSES SERVED WITH VEGETABLES AND ROAST POTATOES. Excluding Insalata Con Petto Di Pollo

INSALATA CON PETTO DI POLLO

Mixed lettuce, tomato, cucumber, avocado with strips of grilled chicken breast. 22

INVOLTINO DI POLLO ALLA PAESEANA

Pan fried rolled chicken breast stuffed with prawn and capsicum and dressed in a light cream garlic sauce. 28

PETTO DI POLO ALLA PARMIGIANA

Crumbed chicken breast schnitzel topped with tomato sauce and mozzarella cheese. 23
Served with spaghetti bolognese 27

SALTIMBOCCA ALLA ROBERTO

Veal scallops with parma ham and fresh sage leaves. 30

SCALOPPINE AL FUNGHI

Veal medallions in a mushroom, cream and marsala sauce. 27

CALAMARI ALLA GRIGLIA

Local fresh squid marinated and grilled with garlic and chilli. 30

PESCE FRESCO DELGIORNO

Fresh fish of the day (please ask your wait person). Market Price

COSTATA DI MANZO AI FERRI

Grilled Western Australian 400g rib eye steak grilled and cooked as you like. 40

OSSOBUCO

Veal shank stew in a rich tomato sauce. 28

PICCATA DI VITELLO AL LIMONE

Veal scallops cooked with lemon and white wine sauce 26

TAKE AWAY MENU
9221 3100

OPENING TIMES:

LUNCH: THURSDAY, FRIDAY 11:45AM - 3PM

DINNER: MONDAY - SATURDAY 5PM - 10PM