

ANTIPASTI

GARLIC BREAD \$9 V

TOMATO BRUSCHETTA \$13 V

CHIPS \$9 V, GF

POLENTA FRITI \$14 V
gorgonzola dip

SALT & PEPPER CALAMARI \$19
zucchini fries

MEATBALLS \$17
seasoned focaccia bread

PUMPKIN & SPINACH ARANCINI BALLS \$17 V
semi dried tomato & rocket pesto

ITALIAN SALAD \$16 V, GF
lettuce, cherry tomato, cucumber, olives,
balsamic dressing

CAPRESE SALAD \$17 V, GF
cherry tomatoes, basil, bocconcini, rocket,
balsamic glaze

ROCKET & PARMESAN SALAD \$16 V, GF
pine nuts, pumpkin,
balsamic vinaigrette

SHARE PLATTER \$36
arancini, meatballs, salami,
prosciutto, marinated olives & mushrooms, focaccia

PIZZA

GARLIC CHEESE PIZZA \$17 V

MARGHERITA \$21 V
tomato sauce, mozzarella, basil

NAPOLI \$24
olives, anchovies, basil

HAWAIIAN \$24
ham, pineapple, mozzarella

AUSSIE \$24
bacon, egg, BBQ sauce

MEXICANA \$24
salami, spanish onion, capsicum,
fresh chilli

VERDURA \$24 V
mushroom, olives, onions, capsicum, garlic, oregano

SUPREME \$26
ham, salami, olives, mushrooms,
onions, anchovies, capsicums

POLLO PESTO \$26
chicken, mushrooms, onions,
mozzarella on a basil pesto base

GAMBERI \$27
garlic marinated prawns, chilli, basil, parsley,
cherry tomato

II CARNE \$27
ham, bacon, salami, beef mince

PATATA \$24 V
shaved potatoes, rosemary, garlic base,
salt & pepper, olive oil, mozzarella

PESCATORE \$27
mussels, fish, calamari, prawns, chilli, spinach

PROSCIUTTO \$26
bocconcini, basil, mozzarella, rocket, shaved parmesan,
drizzled with olive oil

CALZONE PIZZAOLA \$25
pomodoro sauce, mozzarella, salami

Gluten Free Base \$2
Additional toppings \$2

The ITALIAN KITCHEN

SECONDI

CHICKEN PARMIGANA \$28
3 ways – served with chips

Traditional
pomodoro sauce, shaved ham,
mozzarella

Bosciaola
cream, bacon, mushroom

Mexican
salami, pomodoro sauce, onion,
capsicum, chopped chilli,
mozzarella

CHICKEN CACCIATORE \$29 GF
roasted capsicum, onions, capers, olives,
napoli sauce, roasted potatoes

CHICKEN FUNGI \$29
grilled chicken breast, chips,
creamy mushroom sauce, salad

PAN SEARED SALMON \$29 GF
pea puree, fennel, mint, radish,
crushed almond salad

ROASTED BARRAMUNDI \$30 GF
capers, parsley, lemoni,
broccoli, crushed almonds, pickled fennel

VITELLO LEMONI \$29
pan fried veal, lemon butter sauce,
roasted potatoes, broccoli

VITELLO MARSALA \$29
pan fried veal, marsala in a creamy sauce,
chips, salad

350g SIRLOIN \$33 GF
on the bone, oven roasted potatoes,
broccoli, creamy mushroom sauce

Surcharges apply on Public Holidays

BURGERS

ITALIANO BURGER \$22
beef pattie, napoli sauce,
deep fried mozzarella stick, arancini,
brioche bun, chips

SCHNITZ BURGER \$22
chicken schnitzel, napolitana sauce,
mozzarella, italian slaw,
brioche bun, chips

VEGGIE BURGER \$20 V
chickpea & lentil pattie, pesto aioli,
marinated charred vegetables,
brioche bun, chips

PASTA

PENNE POMODORO \$20 V
pomodoro sauce, basil, garlic

SPAGHETTI BOLOGNAISE \$23
beef mince, pomodoro sauce

PENNE BOSCIOLA \$23
cream, bacon, mushroom, parsley

PRAWN SPAGHETTI \$29
chilli, garlic prawns, spinach,
pomodoro sauce, touch of cream

SPAGHETTI FRUTTI DI MARE \$30
mussels, prawns, fish, calamari, chilli,
garlic, white wine sauce

GNOCCHI GORGONZOLA \$26 V
cream, blue cheese, parsley, walnuts

RISOTTO MILANESE \$26
butter, onion, saffron, chicken

DESSERTS

NUTELLA CALZONE PIZZA \$14
coconut, ice cream, strawberry

VANILLA PANACOTTA \$14
berry compote, crushed almonds

CHOCOLATE MOUSSE \$14
galliano cream, biscuit crumbs

TIRAMISU \$14
layers of soaked coffee biscotti,
whipped mascapone cheese

AFFOGATO \$8
espresso coffee, vanilla gelato
add frangelico \$7

GF = Gluten Free V= Vegeterain

WINE BY THE GLASS

SPARKLING

The Italian Kitchen Brut NV, Victoria	9
Bortolomiol Miol Prosecco, Italy	11

ROSE

Nericon Rose, South Eastern Australia	9
Dee Vine Estate Pink Moscato, South Eastern Australia	9

WHITE

The Italian Kitchen Sauvignon Blanc, Marlborough N.Z	9
Forty Four Chardonnay, South Eastern Australia	9
Forty Four Semillon Sauvignon Blanc, SE, Australia	9
Collectors Block Pinot Grigio, South Australia	9
Collectors Block Riesling, South Australia	9
Poletti La Sagrestana Pinot Bianco Veneta, Italy	11
Pasqua 'Romeo & Juliet's Passione' & Sentimento White, Italy	11
Castelli Toscana Bianc, Italy	11

RED

The Italian Kitchen Cabernet Merlot, South Australia	9
Collectors Block Merlot, South Australia	9
Poletti La Sagrestana Montepulciano d'Abruzzo, Italy	11
Pasqua 'Romeo & Juliet's Passione' & Sentimento Red, Italy	11
Botter Chianti DOCG Veneto, Italy	11
Dee Vine Estate Shiraz/ Cabernet, South Eastern Australia	11
Nericon Pinot Noir, South Eastern Australia	9
Forty Four Shiraz, South Eastern Australia	9
Forty Four Cabernet Merlot, South Eastern Australia	9
Nericon Durif, South Eastern Australia	9

BEERS

BEERS ON TAP

Birra Moretti 200ml/ 400ml	8/11
James Squire 150 Lashes	11

BOTTLE BEER

Hahn Premium Light	7
Hahn Super Dry Low Carb	8
Boags Premium Lager	9
Corona	9
Kirin Megumi	9
James Squire Apple Cider	9

OTHER

COCKTAIL

please ask your server for the cocktail of the day	14
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NON ALCOHOLIC

Coke/ Coke Zero/ Lift/ Sprite/ Fanta/ Pink Lemonade	6
Santa Vittoria	
Still /Sparkling 500ml/ Chinotto	

JUICE

Orange/ Apple/ Pineapple	6
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HOT BEVERAGE

Cappuccino / Flat White/ Café Latte/ Long black	4.5
Espresso/ Macchiato/ Mocha/ Hot chocolate/ Tea's	

The ITALIAN KITCHEN

WINE BY THE BOTTLE

SPARKLING

The Italian Kitchen Brut NV, Victoria	36
Bortolomiol Miol Prosecco, Italy	49

ROSE

Nericon Rose, South Eastern Australia	36
Dee Vine Estate Pink Moscato, South Eastern Australia	37

WHITE

The Italian Kitchen Sauvignon Blanc, Marlborough N.Z	36
Forty Four Chardonnay, South Eastern Australia	36
Forty Four Semillon Sauvignon Blanc, SE, Australia	36
Collectors Block Pinot Grigio, South Australia	37
Collectors Block Riesling, South Australia	36
Poletti La Sagrestana Pinot Bianco Veneta, Italy	47
Pasqua 'Romeo & Juliet's Passione' & Sentimento White, Italy	47
Castelli Toscana Bianc, Italy	47

RED

The Italian Kitchen Cabernet Merlot, South Australia	36
Collectors Block Merlot, South Australia	36
Poletti La Sagrestana Montepulciano d'Abruzzo, Italy	46
Pasqua 'Romeo & Juliet's Passione' & Sentimento Red, Italy	46
Botter Chianti DOCG Veneto, Italy	46
Dee Vine Estate Shiraz/ Cabernet, South Eastern Australia	46
Nericon Pinot Noir, South Eastern Australia	37
Forty Four Shiraz, South Eastern Australia	36
Forty Four Cabernet Merlot, South Eastern Australia	36
Nericon Durif, South Eastern Australia	37

ITALIAN DICTIONARY

ANTIPASTO

Small quantities of food served at the start of a meal

PATATA

potato

VERDURA

Vegetables / Vegetarian

GAMBERI

Shrimp/ Prawns

II CARNE

Meat

POMODORO

Tomato pasta sauce

FRUTTI DI MARE

Fruits of the sea

VITELLO

Veal

CALZONE

Folded pizza

HELLO

Ciao

THANK YOU

Grazie

YOU'RE WELCOME

Prego

GOODBYE

Addio

YES

Si

NO

No

PLEASE

Per favore

EXCUSE ME

Mi scusi

I'M SORRY

Mi dispiace

GOOD NIGHT

Buona notte