

La Margherita



ANTIPASTI / (ENTRÉE)

<i>Panzerotti Fritti</i> (Mini Fried Calzone filled with Mozzarella & Smoked Ham)	14.00
<i>Frutti di Mare al Cartoccio</i> (Baked Seafood Pouches with King Prawns, Baby Calamari, Clams, Tomato Sauce & Capers)	20.00
<i>Frittelle di Zucchine</i> (Zucchini Fritters served with Lemon Wedge)	15.00
<i>Parmigiana</i> (Oven Baked Layers of Eggplant, Mozzarella, Tomato Sauce, Parmesan & Basil)	16.00
<i>Calamari Fritti</i> (Crispy Calamari served with Homemade Mayonnaise)	20.00
<i>Polpette Della Casa</i> (Homemade Veal Meatballs with Neapolitan Sauce & Woodfired Bread)	20.00
<i>Polpo alla Luciana</i> (Slow cooked Octopus with Olives, Capers, Chilli, Garlic, Parsley & Tomato Sauce)	20.00
<i>Antipasto Tradizionale (for 2 people)</i> (A variety of Cured Meats, Cheese & Olives served with Fried Italian Dumplings)	22.00
<i>Pizza all'Aglio/all'Erbe</i> (Garlic or Herb Pizza topped with Extra Virgin Olive Oil)	10.00
<i>Bruschetta</i> (Woodfired Bread topped with Tomato, Garlic, Basil & Extra Virgin Olive Oil)	8.00
<i>Patatine Fritte</i> (Crispy Fried Potato Chips served with Tomato Sauce)	6.00

PIZZE ROSSE (with tomato base)

<i>Margherita</i>	18.00
<i>(Tomato, Bocconcini, Basil, Virgin Olive Oil)</i>	
<i>Napoletana</i>	19.00
<i>(Tomato, Mozzarella, Anchovies, Olives, Oregano)</i>	
<i>Siciliana</i>	19.00
<i>(Tomato, Mozzarella, Eggplant, Salted Ricotta)</i>	
<i>Funghi</i>	20.00
<i>(Tomato, Mozzarella, Smoked Ham, Mushrooms, Shaved Parmesan, Truffle Oil)</i>	
<i>Calabrese</i>	20.00
<i>(Tomato, Mozzarella, Cacciatore Salami, Hot Calabrian N'duja, Capsicum, Olives)</i>	
<i>Capricciosa</i>	20.00
<i>(Tomato, Mozzarella, Smoked Ham, Mushrooms, Olives, Artichokes)</i>	
<i>Vegana</i>	19.00
<i>(Tomato, Mushrooms, Olives, Spanish Onion, Garlic, Oregano)</i>	
<i>Montefiore</i>	19.00
<i>(Tomato, Bocconcini, Smoked Ham, Ricotta, Basil)</i>	
<i>Don Ciccio</i>	20.00
<i>(Tomato, Mozzarella, Cacciatore Salami, Italian Sausage, Sautéed Spinach)</i>	
<i>Carne</i>	22.00
<i>(Tomato, Mozzarella, Cacciatore Salami, Smoked Ham, Italian Sausage, Spanish Onions)</i>	
<i>Gamberi</i>	23.00
<i>(Tomato, Sautéed Prawns, Cherry Tomatoes, Rocket)</i>	
<i>Calzone Rosso</i>	20.00
<i>(Filled with Mozzarella, Cacciatore Salami, Ricotta, topped with Tomato Sauce & Bocconcini)</i>	

(NOTE: Additional Ingredients add \$1.50, Buffalo Mozzarella or Prawns to any pizza add \$3.00)

(NOTE: Gluten Free Option add \$3.00)

PIZZE BIANCHE (no tomato base)

<i>Ortolana</i>	20.00
<i>(Mozzarella, Capsicum, Eggplant, Olives, Spanish Onion)</i>	
<i>Piemontese</i>	21.00
<i>(Mozzarella, Gorgonzola, Walnuts, San Daniele Prosciutto, Rocket)</i>	
<i>Patata E Salsiccia</i>	19.00
<i>(Mozzarella, Sliced Potato, Italian Sausage, Rosemary)</i>	
<i>Zucca</i>	20.00
<i>(Mozzarella, Cream of Pumpkin, Sautéed Spinach, Ricotta, Pine Nuts)</i>	
<i>Primavera</i>	21.00
<i>(Mozzarella, Cherry Tomato, San Daniele Prosciutto, Rocket, Shaved Parmesan)</i>	
<i>Burrata</i>	23.00
<i>(Pizza Crust topped with Burrata, Fresh Prosciutto, Rocket, Cherry Tomatoes, Virgin Olive Oil)</i>	
<i>Cartoccio</i>	22.00
<i>(Double folded Pizza, half filled with 4 Cheeses, half filled with Mushrooms & Smoked Provolone Cheese, topped with Rocket & Fresh Prosciutto)</i>	
<i>(NOTE: Additional Ingredients add \$1.50, Buffalo Mozzarella or Prawns to any pizza add \$3.00)</i>	
<i>(NOTE: Gluten Free Option add \$3.00)</i>	

INSALATA / (SALADS)

<i>Insalata Burrata e Rucola</i>	16.00
<i>(Burrata, Rocket, Cherry Tomatoes, Almond Flakes)</i>	
<i>Insalata Mista</i>	12.00
<i>(Mixed Leaves, Roma Tomatoes, Spanish Onions, Olives, Cucumber & Carrots)</i>	
<i>Insalata Estiva</i>	14.00
<i>(Baby Spinach, Pears, Walnuts, Semi dried Tomatoes, Shaved Parmesan & Balsamic Glaze)</i>	
<i>Caprese con Bufala e Lonza</i>	16.00
<i>(Roma Tomatoes, Buffalo Mozzarella, Freshly Sliced Lonza, Basil & Virgin Olive Oil)</i>	

PRIMI E SECONDI / (MAINS)

Fettuccine al Ragù di Agnello 22.00
(Fettuccine with slow cooked Lamb & Mushroom Ragù)

Gnocchi del Casale 20.00
(Homemade Gnocchi with Italian Sausage, Mushrooms, Spinach & Provolone Cheese)

Spaghetti alla Puttanesca 20.00
(Spaghetti with Olives, Anchovies, Capers, Garlic, Chilli, Oregano & Tomato Sauce)

Penne con Bufala 22.00
(Penne with Basil Pesto, Zucchini, Cherry Tomato, Olives topped with Buffalo Mozzarella)

Linguine Granchio 24.00
(Linguine with Crab Meat, Cherry Tomato, Rocket, Almond Flakes & Lime Zest)

Caserecce alla Norma 20.00
(Caserecce with Eggplant, Basil & Tomato Sauce, topped with Grated Salted Ricotta)

Spaghetti Gamberi 22.00
(Spaghetti with Prawns, Garlic, Parsley, Chilli & Tomato Sauce)

Lasagna fatta in Casa 20.00
(Homemade Lasagna with our Traditional Bolognese Ragù)

Risotto alla Pescatora 26.00
(Mixed Seafood Risotto infused in White Wine with Parsley, Garlic & Chilli)

(NOTE: Spaghetti Bolognese, Fettuccine Boscaiola, Penne Napoletana are available)

Vitello ai Funghi 26.00
(Veal Scaloppine in a Creamy Mushroom & Green Peppercorn Sauce served with Roasted Vegetables)

Grilled Fish of the Day (ask your Waiter) 28.00
(Grilled Fillet served with Basil Pesto, Fregola, Zucchini & Oven Baked Potatoes)

Kids Menu 15.00

A choice of Penne/Spaghetti Pasta with Bolognese, Napoletana or Boscaiola Sauce; OR Margherita Pizza plus 1 topping. Includes a Drink and Gelato.

DOLCI / (DESSERT)

<i>Tre Gelati</i>	10.00
<i>(Choose 3 Scoops: Chocolate, Vanilla Bean, Hazelnut, Pistacchio, Strawberry, Lemon Sorbet)</i>	
<i>Panna Cotta alla Vaniglia</i>	12.00
<i>(Vanilla Panna Cotta topped with either Amarena Cherries or Chocolate Sauce)</i>	
<i>Tiramisu'</i>	12.00
<i>(Layers of Savoiard Biscuits soaked in coffee & topped with Mascarpone)</i>	
<i>Pizza Nutella</i>	19.00
<i>(Nutella Pizza with Hazelnuts & Strawberries)</i>	
<i>Ricotta & Nutella Calzone (for 2 people)</i>	15.00
<i>(Calzone filled with Creamy Ricotta & Nutella)</i>	
<i>Affogato</i>	9.00
<i>(Hazelnut or Vanilla Icecream with Espresso Coffee)</i>	
<i>Affogato con Liquore</i>	14.00
<i>(Hazelnut or Vanilla Icecream with Espresso Coffee & Liquor)</i>	

CAFFE' e LIQUORI

<i>Coffee (Short Black, Macchiato, Cappuccino, Flat White, Latte, Long Black)</i>	3.50
<i>Tea (English Breakfast, Earl Grey, Peppermint, Camomile)</i>	3.50
<i>Hot Chocolate</i>	3.50
<i>Amaro</i>	7.50
<i>Grappa</i>	7.50
<i>Sambuca</i>	7.50
<i>Amaretto</i>	7.50

VINI BIANCHI / WHITE WINES

<i>Antonini Ceresa Prosecco Superiore (Lombardy, Italy)</i>	10.00/35.00
<i>Villa Medoro Trebbiano D'Abruzzo (Abruzzo, Italy)</i>	27.00
<i>Lamberti Pinot Grigio (Veneto, Italy)</i>	9.00/32.00
<i>Luma' Chardonnay (Sicily, Italy)</i>	35.00
<i>Joss Bay Sauvignon Blanc, Barrel Aged (Marlborough, NZ)</i>	9.00/34.00

VINI ROSSI / RED WINES

<i>Vino Della Casa ½ litre or 1 litre</i>	8.00/16.00
<i>Il Conte Villa Prandone Sangiovese (Marche, Italy)</i>	7.00/25.00
<i>Cantina Tramin Pinot Noir/Merlot (Trentino, Italy)</i>	8.00/30.00
<i>Messapi Negroamaro (Puglia, Italy)</i>	32.00
<i>Burchino Chianti Superiore (Tuscany, Italy)</i>	34.00
<i>Stefani Estate Shiraz (Heathcote, Aust)</i>	8.00/30.00
<i>Villa Medoro Montepulciano (Abruzzo, Italy)</i>	35.00
<i>JJ.Hahn Cabernet Sauvignon (Barossa Valley, Aust)</i>	35.00

BIRRE e BIBITE / BEERS & SOFT DRINKS

<i>Nastro Azzurro, Menabrea, James Boags, Corona,</i>	7.00
<i>Hahn Lite</i>	5.00
<i>Fanta, Coke, Diet Coke, Chinotto, Lemonade, Lemon Squash</i>	3.50
<i>Orange Juice, Apple Juice</i>	
<i>Lemon Lime Bitters</i>	4.50
<i>Dolomia Sparkling/Still Water 750ml</i>	7.00

(NOTE: Corkage \$5.00 per bottle)