

La Margherita



ANTIPASTI / (ENTRÉE)

<i>Polenta con Gorgonzola</i> <i>(Fried Polenta served with a Creamy Gorgonzola Dip)</i>	16.00
<i>Frittelle di Nannata</i> <i>(White Bait Fritters served with a Yoghurt & Herb Dip)</i>	18.00
<i>Frutti di Mare al Cartoccio</i> <i>(Baked Seafood Pouch with King Prawns, Baby Calamari, Black Mussels, Tomato Sauce & Capers)</i>	20.00
<i>Parmigiana</i> <i>(Oven Baked Layers of Eggplant, Mozzarella, Tomato Sauce, Parmesan & Basil)</i>	16.00
<i>Zuppa di Cozze</i> <i>(Australian Black Mussels cooked in a Chilli Tomato Sauce with Parsley & Garlic)</i>	19.00
<i>Grazing Board (for 2 people)</i> <i>(A variety of Cured Meats, Cheese & Olives served with Gnocco Fritto)</i>	26.00
<i>Calamari Fritti</i> <i>(Crispy Calamari served with Homemade Mayonnaise)</i>	20.00
<i>Polpette Della Casa</i> <i>(Homemade Veal Meatballs with Neapolitan Sauce & Woodfired Bread)</i>	20.00
<i>Bruschetta con Bufala</i> <i>(Woodfired Bread topped with Cherry Tomato, Buffalo Mozzarella, Basil & Extra Virgin Olive Oil)</i>	12.00
<i>Pane al Forno a Legna</i> <i>(Homemade Woodfired Bread served with Marinated Italian Olives)</i>	12.00
<i>Pizza all'Aglio o Pizza all'Erbe</i> <i>(Garlic or Herb Pizza topped with Extra Virgin Olive Oil)</i>	10.00

PIZZE ROSSE (with a San Marzano 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>	21.00
<i>(Tomato, Mozzarella, Cacciatore Salami, Hot Calabrian N'duja, Capsicum, Olives)</i>	
<i>Montefiore</i>	19.00
<i>(Tomato, Bocconcini, Smoked Ham, Ricotta, Basil)</i>	
<i>Contadina</i>	21.00
<i>(Mozzarella, Capsicum, Eggplant, Olives, Sautéed Spinach, Spanish Onion)</i>	
<i>Don Ciccio</i>	20.00
<i>(Tomato, Mozzarella, Cacciatore Salami, Italian Sausage, Sautéed Spinach)</i>	
<i>Capricciosa</i>	21.00
<i>(Tomato, Mozzarella, Smoked Ham, Mushrooms, Olives, Artichokes)</i>	
<i>Vegana</i>	19.00
<i>(Tomato, Mushrooms, Olives, Spanish Onion, Garlic, Oregano)</i>	
<i>Carne</i>	22.00
<i>(Tomato, Mozzarella, Cacciatore Salami, Smoked Ham, Italian Sausage, Spanish Onions)</i>	
<i>Gamberi</i>	26.00
<i>(Tomato, Australian King 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 (with a Fior di Latte Mozzarella base)

<i>Fantasia del Pizzaiolo</i>	22.00
<i>(Leave it up to our Pizzaiolo to create something special)</i>	
<i>Piemontese</i>	22.00
<i>(Mozzarella, Gorgonzola, Walnuts, Prosciutto di Parma, 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, Prosciutto di Parma, Rocket, Shaved Parmesan)</i>	
<i>Burrata</i>	23.00
<i>(Pizza Crust topped with Burrata, Prosciutto di Parma, 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>	

INSALATA e CONTORNI / (SALADS & SIDES)

<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 Prosciutto di Parma</i>	16.00
<i>(Roma Tomatoes, Buffalo Mozzarella, Freshly Sliced Prosciutto, Basil & Virgin Olive Oil)</i>	
<i>Verdure Miste (Seasonal Sautéed Vegetables)</i>	10.00
<i>Patatine Fritte (Beer Battered Fries)</i>	8.00

PRIMI E SECONDI / (MAINS)

Ravioli ai Funghi Porcini 25.00

(Handmade Porcini Mushroom Ravioli with Creamy Gorgonzola, Walnuts & Pears)

Gnocchi al Ragù di Agnello 22.00

(Homemade Gnocchi with slow cooked Lamb & Mushroom Ragù)

Spaghetti Marinara 25.00

(Spaghetti with Australian Mixed Seafood, Garlic, Parsley, Chilli & 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 Blue Swimmer Crab Meat, Cherry Tomato, Rocket, Almond Flakes & Lime Zest)

Fettuccine Salsiccia 22.00

(Egg Fettuccine with Italian Sausage, Pancetta & Zucchini in a Tomato Sauce)

Lasagna fatta in Casa 20.00

(Homemade Lasagna with our Traditional Bolognese Ragù)

Spaghetti alla Puttanesca 20.00

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

Risotto di Terra 26.00

(Risotto with Porcini Mushrooms, Italian Sausage & Provolone Cheese)

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

Vitello ai Funghi o Vitello alla Pizzaiola 26.00

(Veal Scaloppine with a choice of either Creamy Mushroom Sauce or Tomato, Olive & Capers Sauce served with Sautéed Seasonal Vegetables)

Grilled Fish of the Day (ask your Waiter) 28.00

(Grilled Fillet served with Sautéed Seasonal Vegetables)

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>Semifreddo of the Month</i> (Ask your Waiter for this Months Homemade Semifreddo Flavour)	12.00
<i>Panna Cotta al Caffè</i> (Homemade Coffee Panna Cotta with Hazelnut Crumble & Chocolate Sauce)	12.00
<i>Tre Gelati</i> (Choose 3 Scoops: Chocolate, Vanilla Bean, Hazelnut, Pistacchio, Strawberry, Lemon Sorbet)	10.00
<i>Tiramisu</i> (Layers of Savoiardi Biscuits soaked in Coffee & topped with Mascarpone)	14.00
<i>Pizza Nutella</i> (Nutella Pizza with Hazelnuts & Strawberries)	19.00
<i>Ricotta & Nutella Calzone (for 2 people)</i> (Calzone filled with Creamy Ricotta & Nutella)	15.00
<i>Affogato</i> (Hazelnut or Vanilla Gelato with Espresso Coffee)	9.00
<i>Affogato con Liquore</i> (Hazelnut or Vanilla Gelato with Espresso Coffee & Liqueur)	14.00

CAFFÈ' e LIQUORI

<i>Coffee</i> (Short Black, Macchiato, Cappuccino, Flat White, Latte, Long Black)	3.50
<i>Tea</i> (English Breakfast, Earl Grey, Peppermint, Camomile)	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