

ANTIPASTI

GARLIC BREAD \$9 V

TOMATO BRUSCHETTA \$13 V

CHIPS \$9 V, GF

POLENTA FRITI \$14 V, GF
gorgonzola dip

SALT & PEPPER CALAMARI \$19
zucchini fries

MEATBALLS \$17
seasoned focaccia bread

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

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
tomato sauce, mozzarella, salami

Gluten Free Base \$2
Additional toppings \$2

The ITALIAN KITCHEN

SECONDI

CHICKEN PARMIGANA \$28
3 ways – served with chips

Traditional
tomato sauce, shaved ham,
mozzarella

Bosciaola
cream, bacon, mushroom

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

CHICKEN CACCIATORE \$29 GF
roasted capsicum, onions, capers, olives,
tomato 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, lemon,
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

SALAD

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

CAESAR SALAD \$16
bacon, egg, crouton, parmesan, cos lettuce,
caesar dressing, anchovies

ADD CHICKEN \$6

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

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

Surcharges apply on Public Holidays

PASTA

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

SPAGHETTI BOLOGNAISE \$23
beef mince, tomato sauce

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

PRAWN SPAGHETTI \$29
chilli, garlic prawns, spinach,
tomato 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

BURGERS

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

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

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

ITALIAN DICTIONARY

ANTIPASTO
Small quantities of food
served at the start of a meal

PATATA
potato

VERDURA
Vegetables / Vegetarian

GAMBERI
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

GF = Gluten Free V= Vegetarian

WINE LIST

SPARKLING

The Italian Kitchen Brut NV, Victoria 9/36
Bortolomiol Miol Prosecco, Italy 11/49

ROSE

Nericon Rose, South Eastern Australia 9/36
Dee Vine Estate Pink Moscato, South Eastern Australia 9/37

WHITE

The Italian Kitchen Sauvignon Blanc, Marlborough N.Z 9/36
Forty Four Chardonnay, South Eastern Australia 9/36
Collectors Block Pinot Grigio, South Australia 9/37
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 9/36
Collectors Block Merlot, South Australia 9/36
Nericon Pinot Noir, South Eastern Australia 9/37
Forty Four Shiraz, South Eastern Australia 9/36
Poletti La Sagrestana Montepulciano d'Abruzzo, Italy 47
Pasqua 'Romeo & Juliet's Passione' & Sentimento Red, Italy 46
Botter Chianti DOCG Veneto, Italy 46

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

NON ALCOHOLIC

Coke/ Coke Zero/ Lift/ Sprite/ Fanta/ Pink Lemonade 5.5

Santa Vittoria 6
Still 500ml/Sparkling 500ml/ Chinotto

JUICE 6

Orange/ Apple/ Pineapple

HOT BEVERAGE 4.5

Cappuccino / Flat White/ Café Latte/ Long black

Espresso/ Macchiato/ Mocha/ Hot chocolate/ Tea's

The ITALIAN KITCHEN

COCKTAILS - 15

Sicilian spritz

Aperol peach liqueur and pink Moscato make up this intriguing drink, our very own variation of an Aperol spritz!

Long island iced tea

5 white spirits, rum, vodka, triple sec, gin and tequila added to a sweet and sour mix topped with coca cola, an absolute classic!

Mojito

The best mojito in Miranda! Gold rum with homemade raw sugar syrup, fresh limes and mint all muddled together and topped with soda, mmmm!

Espresso martini

For the coffee lovers, vodka coffee liqueur shaken over espresso. Try adding vanilla or Frangelico to the drink for a vanilla or hazelnut twist.

Amaretto sours

Amaretto with fresh squeezed lemon and lime juice with egg white for a smooth finish. It doesn't get much better!

Peach Bellini

For the finer things in life, a homemade peach puree and peach brandy topped with prosecco, stick the little pinky out!

Cosmopolitan

From the streets of New York! Vodka, triple sec, fresh squeezed limes and cranberry juice shaken and topped with flamed orange peel! Mouth-watering!

Sea breeze

A stone's throw away from the beach, the sea breeze comprises of raspberry vodka, cranberry, grapefruit and finished with sugared raspberries. The perfect accompaniment to living by the sea.

SPIRITS

Rum		Tequila	
Havana Especial	8	Jose cuervo Silver	8
Bundeberg white	8	Jose cuervo reposado	8
Havana 3 years	10	Liqueurs	
Havana 7 years	14	Cointreau	9
Mount Gay 1703	8	Frangelico	7
Whiskey		Chambord	8
Johnnie Walker Red	8	Sambuca white/black	8
Johnnie Walker Black	10	Galiano vanilla liqueur	8
Johnnie Walker Blue	33	Midori	8
Bourbon		Baileys	8
Jack Daniels	8	Aperol	8
Wilk Turkey	8	Perno	8
Jim Beam	8	Pimms	8
Vodka		Peach liqueur	
Belvedere	11	Martini bianco	8
Russian Standard	8	Cinzano rosso	8
Gin		Grappa bianco	8
Gordons	8	Maro siciliano	8
Bombay Sapphire	10	Lillet aperitif	9
Brandy		Nolly prat	8
Courvoisier VS	11	Limoncello	8
Hennessy VSOP	15	Port cockburns special reserve	8