

# ANTIPASTI

**GARLIC CRUST \$15 V**

**TOMATO BRUSCHETTA \$12 V**

**PATATA FRITI \$9 V, GF**

**ITALIAN SALAD \$15 V, GF**

**GARLIC BREAD \$7 V**

**POLENTA FRITI \$12 V**  
gorgonzola dip

**SALT & PEPPER CALAMARI \$18**  
zucchini fries

**POLPETTE \$15**  
seasoned focaccia bread

**PUMPKIN & SPINACH ARANCINI BALLS \$15 V**  
semi dried tomato & rocket pesto

**CAPRESE SALAD \$16 V, GF**  
roma tomatoes, basil, bocconcini, rocket,  
balsamic glaze

**ROCKET & PARMESAN SALAD \$15 V, GF**  
pine nuts, pumpkin,  
balsamic vinaigrette

**SHARE PLATTER \$35**  
arancini, polpette, salami,  
prosciutto, marinated olives & mushrooms, focaccia

# PIZZA

**MARGHERITA \$20 V**  
basil, bocconcini, mozzarella, drizzled with olive oil

**NAPOLI \$22**  
olives, anchovies, basil

**HAWAIIAN \$22**  
ham, pineapple, mozzarella

**MEXICANA \$22**  
salami, spanish onion, capsicum,  
fresh chilli

**VERDURA \$22 V**  
mushroom, olives, onions, capsicum, garlic, oregano

**SUPREME \$24**  
ham, salami, olives, mushrooms,  
onions, anchovies, capsicums

**POLLO PESTO \$24**  
chicken, mushrooms, onions,  
mozzarella on a basil pesto base

**GAMBERI \$25**  
garlic marinated prawns, chilli, basil, parsley,  
cherry tomato

**II CARNE \$24**  
ham, bacon, salami, beef mince

**PATATA \$22 V**  
shaved potatoes, rosemary, garlic base,  
salt & pepper, olive oil, mozzarella

**PESCATORE \$26**  
mussels, fish, calamari, prawns, chilli, spinach

**PROSCIUTTO \$24**  
bocconcini, basil, mozzarella, rocket, shaved parmesan,  
drizzled with olive oil

**CALZONE PIZZAOLA \$22**  
pomodoro sauce, mozzarella, salami

**CALZONE SPARTAN \$22 V**  
spinach, ricotta

**Gluten Free Base \$2**  
**Additional toppings \$2**

# The ITALIAN KITCHEN

## SECONDI

**CHICKEN CACCIATORE \$28 GF**  
roasted capsicum, onions, capers, olives,  
napoli sauce, roasted potatoes

**350g SIRLOIN \$29**  
on the bone, oven roasted potatoes,  
broccoli, red wine jus

**VITELLO MARSALA \$27**  
pan fried veal, marsala in a creamy sauce,  
patata fritti, salad

**VITELLO LEMONI \$27**  
pan fried veal, lemon butter sauce,  
roasted potatoes, broccoli

**PAN SEARED SALMON \$28 GF**  
pea puree, fennel, mint, radish,  
crushed almond salad

**CHICKEN FUNGI \$28**  
grilled chicken breast, patata fritti,  
creamy mushroom sauce, salad

**ROASTED BARRAMUNDI \$28 GF**  
onions, capers, garlic, parsley, lemoni,  
broccoli, crushed almonds, pickled fennel

**CHICKEN PARMIGANA \$26**  
3 ways – served with patata fritti

### Traditional

pomodoro sauce, shaved ham,  
mozzarella

### Bosciaola

cream, bacon, mushroom

### Mexican

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

# BURGERS

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

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

**VEGGIE BURGER \$20 V**  
chickpea & lentil pattie, pesto aioli  
garlic & chilli marinated charred  
vegetables, beetroot bun

# PASTA

**PENNE POMODORO \$18 V**  
pomodoro sauce, basil, garlic

**SPAGHETTI BOLOGNAISE \$20**  
beef mince, pomodoro sauce

**PENNE BOSCIOLA \$20**  
cream, bacon, mushroom, parsley

**SPAGHETTI GAMBERI \$28**  
chilli, garlic prawns, spinach,  
pomodoro sauce, touch of cream

**SPAGHETTI FRUTTI DI MARE \$29**  
mussels, prawns, fish, calamari, chilli,  
garlic, white wine sauce

**GNOCCHI GORGONZOLA \$24 V**  
cream, blue cheese, parsley, walnuts

**RISOTTO MILANESE \$24**  
butter, onion, saffron, chicken

# DESSERTS

**NUTELLA RICOTTA PIZZA \$20**  
strawberry compote

**VANILLA PANACOTTA \$14**  
passionfruit lime, roasted coconut

**DARK CHOCOLATE MOUSSE \$14**  
galliano cream & crumble

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

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

# WINE BY THE GLASS

## SPARKLING

The Italian Kitchen Brut NV, Victoria	8
Bortolomiol Miol Prosecco, Italy	10

## ROSE

Nericon Rose, South Eastern Australia	8
Dee Vine Estate Pink Moscato, South Eastern Australia	8

## WHITE

The Italian Kitchen Sauvignon Blanc, Marlborough N.Z	8
Forty Four Chardonnay, South Eastern Australia	8
Forty Four Semillon Sauvignon Blanc, SE, Australia	8
Collectors Block Pinot Grigio, South Australia	8
Collectors Block Riesling, South Australia	8
Poletti La Sagrestana Pinot Bianco Veneta, Italy	10
Pasqua 'Romeo & Juliet's Passione' & Sentimento White, Italy	10
Castelli Toscana Bianc, Italy	10

## RED

The Italian Kitchen Cabernet Merlot, South Australia	8
Collectors Block Merlot, South Australia	8
Poletti La Sagrestana Montepulciano d'Abruzzo, Italy	10
Pasqua 'Romeo & Juliet's Passione' & Sentimento Red, Italy	10
Botter Chianti DOCG Veneto, Italy	10
Dee Vine Estate Shiraz/ Cabernet, South Eastern Australia	10
Nericon Pinot Noir, South Eastern Australia	8
Forty Four Shiraz, South Eastern Australia	8
Forty Four Cabernet Merlot, South Eastern Australia	8
Nericon Durif, South Eastern Australia	8

# BEERS

## BEERS ON TAP

Birra Moretti 200ml/ 400ml	7/10
James Squire 150 Lashes	10

## BOTTLE BEER

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

# OTHER

## COCKTAIL

please ask your server for the cocktail of the day	12
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## NON ALCOHOLIC

Coke/ Coke Zero/ Lift/ Sprite/ Fanta/ Pink Lemonade Santa Vittoria	5
Still /Sparkling 500ml/ Chinotto	

## JUICE

Orange/ Apple/ Pineapple	5
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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	35
Bortolomiol Miol Prosecco, Italy	49

## ROSE

Nericon Rose, South Eastern Australia	35
Dee Vine Estate Pink Moscato, South Eastern Australia	35

## WHITE

The Italian Kitchen Sauvignon Blanc, Marlborough N.Z	35
Forty Four Chardonnay, South Eastern Australia	35
Forty Four Semillon Sauvignon Blanc, SE, Australia	35
Collectors Block Pinot Grigio, South Australia	35
Collectors Block Riesling, South Australia	35
Poletti La Sagrestana Pinot Bianco Veneta, Italy	45
Pasqua 'Romeo & Juliet's Passione' & Sentimento White, Italy	45
Castelli Toscana Bianc, Italy	45

## RED

The Italian Kitchen Cabernet Merlot, South Australia	35
Collectors Block Merlot, South Australia	35
Poletti La Sagrestana Montepulciano d'Abruzzo, Italy	45
Pasqua 'Romeo & Juliet's Passione' & Sentimento Red, Italy	45
Botter Chianti DOCG Veneto, Italy	45
Dee Vine Estate Shiraz/ Cabernet, South Eastern Australia	45
Nericon Pinot Noir, South Eastern Australia	35
Forty Four Shiraz, South Eastern Australia	35
Forty Four Cabernet Merlot, South Eastern Australia	35
Nericon Durif, South Eastern Australia	35

# ITALIAN DICTIONARY

## ANTIPASTO

Small quantities of food served at the start of a meal

## POLPETTE

Meatballs

## PATATA FRITI

Fried potato...  
As we know it, chips

## VERDURA

Vegetables / Vegetarian

## GAMBERI

Shrimp/ Prawns

## II CARNE

Meat

## POMODORO

Tomato pasta sauce

## FRUTTI DI MARAO

Fruits of the sea

## VITELLO

Veal

## 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