



## LA PIZZA

	12" LARGE	15" FAMILY
<b>VEGETARIAN</b>		
<b>Al quattro formaggi (Four Cheeses)</b> - Four cheeses pizza, mozzarella, ricotta, reggiano and gorgonzola.	22	32
<b>Margherita</b> - Tomato sauce, mozzarella and fresh basil.	16	27
<b>Vegetariana</b> - Tomato, mozzarella, eggplant, zucchini, roast peppers, mushroom, olives and onion.	22	33
<b>SEAFOOD</b>		
<b>Al Salmone (Smoked Salmon)</b> - Smoked salmon slices, ricotta cheese, tomato sauce, mozzarella, olives, spinach and capers.	26	37
<b>Ai Gamberi</b> - King prawns, garlic, bruschetta tomato, mozzarella, chilli, roast peppers and spinach.	27	37
<b>Napoletana</b> - Tomato, mozzarella, fillets of anchovies and black olives.	22	34
<b>MEATS</b>		
<b>Prosciutto and parmigiano</b> - Mozzarella and tomato sauce, thinly sliced prosciutto, garnish with shaved parmesan cheese and cherry tomatoes.	27	38
<b>Diavola (Peperoni)</b> - Tomato sauce, mozzarella and hot pepperoni Italian sausage.	22	32
<b>Gorgonzola e prosciutto</b> - Tomato sauce, gorgonzola, mozzarella and slices of prosciutto.	27	38
<b>Capricciosa</b> - Tomato, mozzarella, mushroom, hot sausage, olives, roast peppers and chilli.	24	35
<b>Quattro Stagioni</b> - Tomato, mozzarella, ham, mushroom, anchovies and olives.	24	35
<b>Caffé Italia (Supreme)</b> - Tomato, mozzarella, mushrooms, olives, sausage, ham and mixed Italian herbs.	26	36
<b>Tropicale (Hawaiian)</b> - Tomato sauce, mozzarella, ham and pineapple.	22	34
<b>Carnivora (Meat Lovers)</b> - Mozzarella, tomato sauce, pepperoni Italian sausage, smoked ham, chicken breast fillets, bolognese mince meat and bacon.	26	38
<b>CALZONE PIZZAS</b>		
<b>Calzone Alla Romana</b> - Calzone filled with tomato sauce, mozzarella and ricotta cheese, spinach, parmesan, fillets of capsicum.	22	33
<b>Calzone al Prosciutto</b> - Calzone filled with tomato, mozzarella, smoked ham, roast peppers and Spanish onion.	23	33
<b>Calzone Piccante</b> - Calzone filled with tomato, mozzarella and pieces of spicy salami served with meat sauce.	24	34
<b>BUFFALO MOZZARELLA - PIZZA MADE WITH BUFFALO MOZZARELLA</b>		
<b>Caprese</b> - Buffalo mozzarella cheese, ricotta cheese, grilled cherry tomatoes, oregano and fresh basil.	22	38
<b>Funghi Porcini (Italian Porcini Mushroom)</b> Italian porcini mushrooms, buffalo mozzarella cheese, pecorino cheese and bruschetta tomatoes.	25	38
<b>San Daniele (Italian Prosciutto)</b> - Tomato sauce, buffalo mozzarella cheese and slices of San Daniele prosciutto.	28	39
<b>Piccante Calabrese</b> - Tomato sauce, buffalo mozzarella cheese, nduja salami, hot cacciatore salami and roasted peppers.	27	39
<b>Salsiccia Fresca</b> - Princi fresh sausages, gorgonzola cheese, bruschetta tomatoes and buffalo mozzarella cheese, hot cacciatore salami and roasted peppers.	27	38
<b>Regina Margherita</b> - Tomato sauce, buffalo mozzarella cheese and fresh basil.	22	32
<b>Gamberi (Western Australian Prawns)</b> - Cherry tomatoes, buffalo mozzarella cheese, chilli, fresh garlic, spinach and roast peppers.	28	38

## ANTIPASTI / ENTREE

### PIZZETTA ALL'AGLIO

Pizza base bread, with fresh garlic, San Marzano tomatoes and Italian herbs. 14

### BIANCA

Pizza base bread, puglia olive oil and rosemary. 14

### SALSICCIA CALABRESE ARROSTITA

Princi calabrese sausage sliced and grilled (what a delicacy). SM. 17 LG. 30

### CALAMARI FRITTI

Deep fried local squid served with tartare sauce. SM. 17 LG. 30

### COZZE AL PEPERONCINO

Fresh local mussels in tomato sauce, garlic and chilli. SM. 17 LG. 25

### ARANCINI DI RISO

Rice balls stuffed with reggiano and mozzarella, peas and potatoes (a delicacy from Sicily). 14

### POLPETTE DI CARNE AL SUGO

Homemade Nonna's style meatballs in tomato sauce served with Romano bread. 14

### INSALATA TRICOLORE

Baby spinach, cherry tomatoes, buffalo mozzarella DOP, puglia extra virgin olive oil and pesto sauce. 18

## LE PASTE / PASTA

### FETTUCCHINE ALLA CREMA DI GAMBERETTI E ZUCCHINE

Fettuccine pasta with prawns, zucchini and spinach in light creamy tomato sauce base. 26

### SPAGHETTI ALLA BOLOGNESE

Traditional meat sauce served with parmasen cheese with Meat balls 18 20

### SPAGHETTI AI FRUTTI DI MARE

Spaghetti with clams, mussels, squid and prawns cooked with extra virgin olive oil, garlic, fresh tomatoes and fresh parsley. 28

### LINGUINE CARBONARA

*(Carbonara is our dish from Lazio and more specifically Rome).*  
Linguine with pancetta, eggs, pecorino cheese, cream and black pepper. Served with Chicken 18 20

### PENNE CONTADINA

Penne with chicken, mushrooms, spinach in a fresh tomato cream sauce and reggiano cheese. 20

### LASAGNE AL FORNO

Homemade meat lasagne served with a side garden salad. 20

### RAVIOLI IN SALSA AURORA

Homemade style ravioli stuffed with ricotta cheese & spinach in a light tomato sauce and parmesan cheese. 22

### MACCHERONI ALL'OSSOBUCCO

Traditional calabrese pasta with pieces of ossobuco in tomato sauce & basil. 26

## GNOCCHI

### GNOCCHI ARRABIATA CON SALSICCIA PICCANTE

Gnocchi with tomatoes, olives, capers, garlic and cacciatore sausages (a typical of Southern Italian cuisine.) 23

### GNOCCHI AI SAPORI DEL MARE

Gnocchi with clams, mussels, calamari and prawns cooked in a light aurora sauce 28

### GNOCCHI AL GORGONZOLA CON PANCETTA E SPINACI

Gnocchi with gorgonzola cheese, pancetta and spinach 25

### GNOCCHI PASTICCIATI

Gnocchi with meet sauce and home made meatballs 23

### GNOCCHI AL SALMONE

Gnocchi with tomatoes, olives, capers, garlic and cacciatore sausages (a typical of Southern Italian cuisine.) 28

## SECONDI PIATTI / MAINS

*ALL MAIN COURSES SERVED WITH VEGETABLES AND ROAST POTATOES. Excluding Insalata Con Petto Di Pollo*

### INSALATA CON PETTO DI POLLO

Mixed lettuce, tomato, cucumber, avocado with strips of grilled chicken breast. 22

### INVOLTINO DI POLLO ALLA PAESEANA

Pan fried rolled chicken breast stuffed with prawn and capsicum and dressed in a light cream garlic sauce. 28

### PETTO DI POLO ALLA PARMIGIANA

Crumbed chicken breast schnitzel topped with tomato sauce and mozzarella cheese. 23  
Served with spaghetti bolognese 27

### SALTIMBOCCA ALLA ROBERTO

Veal scallops with parma ham and fresh sage leaves. 30

### SCALOPPINE AL FUNGHI

Veal medallions in a mushroom, cream and marsala sauce. 27

### CALAMARI ALLA GRIGLIA

Local fresh squid marinated and grilled with garlic and chilli. 30

### PESCE FRESCO DELGIORNO

Fresh fish of the day (please ask your wait person). Market Price

### COSTATA DI MANZO AI FERRI

Grilled Western Australian 400g rib eye steak grilled and cooked as you like. 40

### OSSOBUCCO

Veal shank stew in a rich tomato sauce. 28

### PICCATA DI VITELLO AL LIMONE

Veal scallops cooked with lemon and white wine sauce 26

TAKE AWAY MENU  
9221 3100

OPENING TIMES:

LUNCH: THURSDAY, FRIDAY 11:45AM - 3PM

DINNER: MONDAY - SATURDAY 5PM - 10PM