

STARTER

BREAD	4.5
Crusty Italian bread with olive oil and balsamic	
GARLIC BREAD	8.5
Crusty Italian bread with creamy garlic butter	
TRADITIONAL BRUSCHETTA	16
Diced tomatoes, red onion and basil on a toasted ciabatta bread	
PROSCIUTTO E BURRATA	30
Burrata cheese and imported prosciutto served with ciabatta bread, olive oil and basil marinated cherry tomatoes	
ARANCINI	16.5
Three traditional Italian rice balls	
CALAMARI FRITTI	18
Lightly fried calamari served with egg mayonnaise	
CACCIATORE ALLA GRIGLIA	16.5
Grilled Italian sausage, imported olives lightly marinated	
MORTADELLA E BUFALA	28.0
Traditional freshly sliced mortadella, buffalo mozzarella and rocket.	
COZZE AL SUGO (subject to availability)	28
Fresh mussels cooked in white wine, garlic and chilli in a light tomato sauce	

SALAD

INSALATA MISTA GF V	12.5
Garden salad, carrots, cucumber and cherry tomatoes, served with lemon and extra virgin olive oil	
INSALATA DI ARUGULA V	12.5
Rocket, cherry tomatoes and shaved Italian parmesan	
CAPRESE V	14.5
Buffalo mozzarella, tomatoes and basil with olive oil and balsamic glaze	

KIDS MENU

KIDS CHIPS	12
Chips served with tomato sauce	
KIDS PASTA SPAGHETTI OR PENNE	12
Napoletana sauce	
Bolognese sauce	15
KIDS NUGGETS AND CHIPS	15
Chicken nuggets and chips	

(GF) Gluten Free (V) Vegetarian

Please note there may be traces of gluten because we use one kitchen.

PASTA

TAGLIATELLE BOLOGNESE	28
Slow cooked beef ragu with Italian tomatoes and secret Italian spices with fresh parmesan	
GNOCCHI SORRENTINA V	32.5
House made gnocchi tossed in a house made Napolitana sauce, mozzarella and fresh basil	
CHILLI PRAWN FETTUCCINE	36.5
Fettuccine pasta tossed with fresh prawn, chilli, garlic and house made Napolitana sauce	
FETTUCINE ALLA CARBONARA	30
Fettuccine with bacon in a cream sauce	
Add chicken \$4	
LINGUINE ALLE GAMBERI	36.5
Linguine with king prawns, white wine sauce, cherry tomatoes and parsley	
LASAGNA	28
Traditional lasagna with ragu sauce, bechamel, mozzarella cheese, parmesan and basil	
PENNE ARRABIATA	30
Penne tossed with sausage, olives, garlic and chilli in a house made Napolitana sauce	
TORTELLINI ALLA PANNA	32
Beef tortellini with bacon and mushrooms in a cream sauce	
Add chicken \$4	
PENNE ALLA VODKA	34
Chicken with a creamy tomato and mushroom sauce	
BEEF CHEEK RAVIOLI	36.5
House made braised beef cheek-filled ravioli in a garlic butter and thyme sauce	
RAVIOLI STRACCIATELLA E TRUFFLE OIL V	36.5
House made stracciatella and truffle oil-filled ravioli in a braised leek and sage sauce	

GLUTEN FREE PASTA Tagliatelle - \$4 extra | Gnocchi - \$6

MAIN

SALTIMBOCCA ROMANA POLLO	38
Pan-fried chicken breast with sage and prosciutto in a white wine sauce, served with salad	
SCALOPPINI AL FUNGHI	36.5
Tender chicken breast in a creamy white wine and mushroom sauce, served with salad	
SCALOPPINE PIZZAOLA	39.5
Tender pan-fried chicken breast with prawns and black olives in a rose sauce served with salad	
TAGLIATA	42
Scotch fillet grilled and sliced on a bed of fresh rocket, cherry tomatoes, parmesan and balsamic glaze	

PIZZA ROSSE (with tomato sauce)

MARGHERITA	20
San Marzano D.O.P., mozzarella and fresh basil	
PROSCIUTTINA	28
San Marzano D.O.P., mozzarella, fresh rocket and imported Italian prosciutto	
DIAVOLA	28
San Marzano D.O.P., mozzarella, fresh Italian sausage, ventricina salami, mushroom and chilli	
CAPRICCIOSA	28
San Marzano D.O.P., mozzarella, leg ham, mushroom, artichokes and olives	
BURRATA	32
San Marzano D.O.P., burrata, prosciutto, rocket, olive oil and basil	
GAMBERI IL PONTE	34
San Marzano D.O.P. king prawns chorizo, mozzarella, fresh basil	
PIZZA SUPREMA	30
San Marzano D.O.P., mozzarella, fresh Italian sausage, leg ham, ventricina salami and roasted capsicum	
AUSTRALIANA	26
San Marzano D.O.P., mozzarella, fresh Italian sausage and pineapple	
PUTTANESCA	26
San Marzano D.O.P., mozzarella, anchovies, black olives, capers, basil and cherry tomatoes	
CALZONE CLASSICO	28
Tomato, mozzarella, leg ham and mushroom	

PIZZA BIANCA (no tomato sauce)

FUNGHI AND SALSICCIA	28
Mozzarella, mushrooms and fresh Italian sausage	
4 FORMAGGI V	28
Mozzarella, gorgonzola, provolone and parmesan	
VEGETARIAN	28
Mozzarella, cherry tomato, zucchini, eggplant, capsicum and red onion	
GAMBERI	34
Prawns, marinated in garlic and parsley, cherry tomatoes, zucchini, chilli	

PIZZA EXTRAS

Gluten Free Base	4.5
Italian Burrata	8
Italian Buffalo Mozzarella	7
Gorgonzola	3
Prosciutto Crudo	5
Anchovies / Chilli	3
Ham / Salami / Hot Sausage	3

DESSERT

TIRAMISU' 16.5
Freshly made tiramisu' with mascarpone, cream and coffee

AFFOGATO 8
Vanilla gelato served with a double shot of espresso
Add Frangelico \$10

DESSERT OF THE WEEK
Please ask our staff

Cakeage (per person) 2

BYO WINE - TUESDAY TO THURSDAY ONLY

Corkage (per person) 5

DRINKS

375ml Cans 5
Coca Cola, Coke Zero, Lemonade, Lemon Squash

Coffee
Espresso 4.5
Flat White 5
Cappuccino 5
Latte 5
Short Mac 4
Long Black 4
Long Mac 6

Tea
English breakfast 4.5
Lemongrass and ginger 4.5
Peppermint chamomile 4.5

OUR STORY.

Since arriving from Italy, chef Marco and his team have shared a passion to serve their home-made pizza and pasta, using the best locally sourced products alongside Italian flour certified by A.P.I. (Associazione Pizzerie Italiana) to create the perfect thin and crispy base which makes our pizza light and easy to digest. Our premium topping ingredients, namely San Marzano tomato DOP, fior di latte buffalo mozzarella and Parma prosciutto will give you a true and traditional Italian food experience without having to travel to Italy!

WHY DO OUR PIZZAS TASTE SO GOOD?

In order to achieve our authentic Italian pizza we only use San Marzano whole peeled tomatoes which are the Holy Grail of the Italian tomato world. San Marzano tomatoes are grown in the town, as the name suggests, of San Marzano on the slopes of Mt. Vesuvius, Naples Italy, where the volcanic soil is said to contribute to the tomatoes' thick, almost seedless flesh and intense flavour. San Marzano tomatoes are grown, harvested and picked to perfection bursting with flavour and colour and are protected by tight regulations, like many wines and cheeses, obtaining the D.O.P (Denominazione d'Origine Protetta). They are free from artificial flavours, colours and preservatives.

THE
SECRET ITALIAN
PIZZERIA • TRATTORIA

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Catering Available

08JUNE2024

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MENU



DINE-IN