

**We'r open
everyday from 5pm**



**Book/Order
www.mulinopizzeria.com.au**

STARTERS

Wood Fired Bread.....\$7
Olive Oil & Sprinkle of Salt

Bruschetta.....\$16
Fresh tomato salsa, fior di latte, basil, balsamic with drizzle of evoo

Arancini.....\$15
Mixed mushroom, truffle, talleggio with Garlic aioli

Tasting Platter.....\$20
A selection of Antipasti & cured meats

Ali Aglio Focaccia.....\$17
Fresh crushed garlic, spring onions, oregano, sea salt, fior di latte

Saganaki.....\$15
Pan fried, served with fig jam, lemon

Lamb-O-ribs.....\$17
Slow cooked ribs, glazed in honey rosemary sticky sauce

Calamari.....\$19
Semolina crumbed calamari, chimichurri, aioli

Meatballs\$16
Beef & Pork meatballs cooked in napoli, toasted breadcrumbs, parmesan

SALADS & SIDES

Rocket & Pear Salad.....\$14
Rocket, pear & parmesan salad, honey mustard dressing

Beer Battered Chips.....\$10
Served with aioli

Polenta Chips.....\$15
Served with grated parmesan and truffle aioli

Buffalo Caprese.....\$17
Buffalo mozzarella, heirloom tomatoes, drizzle of balsamic & olive oil

Iceberg Salad.....\$15
Cherry tomatoes, pickled onions, Feta, Almond vinaigrette

SECONDI

Chicken Parma.....\$30
Crumbed chicken breast, leg ham, napoli sauce, fior di latte oven baked with chips and salad

Eggplant Parmigiana.....\$28
Layered eggplant, napoli, topped with fior di latte, basil

PASTA

Vodka Prawns.....\$28
Rigatoni in a chilli cream & tomato sauce, prawns, panchetta (Vegitarian Option Available)

Nonna's Lasagna.....\$27
Traditional lasagna with bechamel, fior di latte & parmesan

Gnocchi Napoli.....\$26
Napoli, whipped ricotta, basil pesto

Gnocchi Carbonara.....\$28
Creamy pancetta sauce, spring onions, parmigiano

Spaghetti Bolognese.....\$28
Slow cooked beef, pork and veal, parmigiano

Spaghetti Marinara.....\$33
Prawns, scallops & calamari, prawn bisque, tomatoes, pangrattato

Lamb Ragu.....\$29
Rigatoni with slow roasted lamb shoulder, olives, rosemary, parmigiano, gremolata

Wild Mushroom Risotto.....\$27
Mixed mushrooms, truffle oil, fresh herbs, Grana Padano parmesan

P I Z Z A (Medium size/Large size)

Margherita.....\$20/\$23
Italian tomatoes, fior di latte, fresh basil

Veggie.....\$22/\$25
Italian tomatoes, Olives, red onions, mushrooms, capsicum, Feta, garlic, oregano

Diavolo.....\$24/\$27
Italian tomatoes, hot sopresatta, red onions, cherry tomatoes, chilli flakes, arugula, buffalo mozzarella

Capricciosa.....\$22/\$25
Italian tomatoes, fior di latte, ham, mushrooms, olives, marinated artichokes

Little Lamb.....\$25/\$28
Italian tomatoes, fior di latte, slow cooked lamb shoulder, olives, cherry tomatoes, onions topped with an herb yoghurt, topped with Feta

Meatlovers.....\$25/\$28
Italian tomatoes, fior di latte, italian sausage, ham, mild salami, pancetta, onions, BBQ sauce

Chilli Prawns(L).....\$28
Italian tomatoes, chilli and garlic marinated prawns, cherry tomatoes, rocket, parmesan

Margh Di Bufola.....\$24/\$27
Italian tomatoes, cherry tomatoes, buffalo mozzarella, fresh basil

Sicilian.....\$23/\$26
Italian tomatoes, mild salami, roast peppers, fior di latte, olives, basil pesto

Prosciutto Crudo.....\$25/\$28
Italian tomatoes, fior di latte, 24 month di parma prosciutto, cherry tomatoes, rocket and parmesan

Hawaiian.....\$22/\$25
Italian tomatoes, fior di latte, ham, pineapple

Mulino Speciale.....\$24/\$27
Italian tomatoes, fior di latte, ham, roast peppers, mushrooms, red onion, mild salami, spring onions, olives

Italian Sausage.....\$24/\$27
Italian tomatoes, fior di latte, pork & fennel sausage, caramelised onions, mushrooms, chilli

B I A N C O B A S E

Patatino.....\$23/\$26
Confit potato, roast garlic, caramelised onion, taleggio, cracked pepper and rosemary

Pear & Prosciutto....\$24/\$27
Fior di latte, pear, 24 month di parma prosciutto

Funghi.....\$23/\$26
Mushroom truffle paste, fior de latte, mixed mushrooms, taleggio, balsamic glaze

Zuca di Mare(L).....\$28
Charred zucchini pesto, fior di latte, tiger prawns, calamari, scallops, chilli flakes and lemon zest

* Gluten Free Base - \$5 * Additional toppings will be extra \$\$ * No half n half pizza

D E S S E R T S

Chocolate Mousse.....\$13
Topped with a choc ripple biscuit crumble

Tiramisu.....\$15
Savoiardi, mascarpone, coffee, marsala

Panna Cotta.....\$14
Served with Raspberry coulis, amaretti crumb

Bombolone.....\$14
6pc doughnuts, cinnamon sugar, nutella and salted caramel

Nutella Calzone.....\$16
Filled with nutella, banana, walnuts, with vanilla i/c

Grazie & Ciao Ciao