

## APERITIVI

<b>BELLINI</b> prosecco & seasonal fruit puree	10
<b>APEROL SPRITZ</b> aperol, prosecco, soda, orange twist	11
<b>AMERICANO</b> campari, cinzano rosso, soda water, orange twist, lemon slice	12.9

## STARTERS

<b>CRUSTS</b> <i>[hand stretched pizza, oval in shape, 8 pieces – no half/half]</i>	
<b>CAPRESE</b> [v] garlic, seasonal pomodoro, evoo, oregano, basil, sea salt	20.9
<b>GARLIC MOZZARELLA</b> [v] garlic, fior di latte mozzarella, evoo	17.5
<b>MARINARA (NO SEAFOOD)</b> [v,df,c] tomato, garlic, oregano, chilli, parsley, salt	17.5
<b>SIMPLY GARLIC</b> [v,df] garlic, evoo, sea salt, parsley	13.5

### ASSAGGINI *[little plates]*

<b>ARANCINI BALLS</b> [4] bolognese & mozzarella, breaded & fried, with parmesan & parsley	12.9
<b>FRIED 4 CHEESE RAVIOLI</b> [6] [v,c] fried, with spicy arrabbiata sauce	9.5
<b>WARM MIXED OLIVES</b> served with grissini [v,df]	9.5
<b>PANE DI CASA</b>	1.5

## ANTIPASTO

<b>[AFFE-TTA-TI] MISTI</b> , local & imported cured meats, cheese, olives & grissini	36
<b>TRE FRITTE</b> a selection of arancini balls, calamari fritti, fried 4 cheese ravioli	35
<b>TROUT CARPACCIO</b> thinly sliced raw ocean trout, shaved fennel, chives & evoo [gf]	20
<b>CALAMARI FRITTI</b> lightly dusted with flour, flash fried, balsamic aioli	20
<b>VITELLO TONNATO</b> seared veal, tuna aioli, capers & evoo	18.9
<b>COZZE ALL' ARRABBIATA</b> [c] mussels, garlic, white wine, lemon, chilli. Pane di casa [df]	18.9

## INSALATA & CONTORNI

<b>ITALIAN MIXED SALAD</b> rocket, radicchio, fennel, parmesan & house vinaigrette [v,gf]	14.9
<b>SEASONAL VEGETABLE</b> [ask server] [v]	10
<b>FRENCH FRIES</b> [v,df]	10
<b>ROSEMARY ROAST POTATO</b> [v,gf]	7.5

[v] VEGETARIAN      [c] CONTAINS CHILLI      [df] DAIRY FREE      [gf] GLUTEN FREE (TRACES MAY STILL BE PRESENT)

>ADDITIONS WILL INCUR EXTRA CHARGES  
>PLEASE ADVISE OUR STAFF OF ANY FOOD INTOLERANCES OR ALLERGIES UPON ORDERING  
>PLEASE REFRAIN FROM MODIFYING DISHES, WE DO NOT ACCEPT RESPONSIBILITY FOR UNFAVOURABLE OUTCOMES  
>\*PIZZA MAY COME OUT OF KITCHEN AT DIFFERENT TIMES TO OTHER FOOD, IN PARTICULAR ON BUSY NIGHTS  
>DISHES CONTAINING OLIVES MAY CONTAIN PIPS      >RAGU, FISH & GAME DISHES MAY CONTAIN SMALL BONES  
>NO BYO - WE ARE FULLY LICENSED      >PASTA ITALIA PROMOTES THE RESPONSIBLE SERVICE OF ALCOHOL  
>10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS & SUNDAYS      >WE DO ACCEPT CELEBRATORY CAKES HOWEVER, \$2.50 PP SERVICE FEE APPLIES  
>NO SPLIT BILLS – PAYMENT ACCEPTED BY CASH, EFTPOS, VISA & MASTERCARD [SURCHARGE APPLIES TO CARDS]



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**PASTA** [AWARD WINNING FRESH PASTA, HOUSE-MADE DAILY WITH FRESH EGG & DURUM WHEAT SEMOLINA]

<b>SPAGHETTI MARINARA</b> [df]	33
mussels, calamari, smoked salmon, prawn, tomato, garlic, white wine, basil & parsley	
<b>SPAGHETTI CRAB</b> [c,df]	33
spanner crab meat, grape tomato, basil, parsley, <b>chilli</b> , garlic & evoo	
<b>LINGUINE PRAWN</b>	30
prawn, zucchini, garlic & white wine in a rose sauce with rocket folded through	
<b>PAPARDELLE LAMB RAGU</b>	27
slow-cooked lamb shank, pulled off the bone with evoo & parmesan	
<b>SPAGHETTI ALLA CHITARRA JULIANO</b>	24
pork sausage, mushroom, rocket, wine, lemon, parsley, parmesan, evoo & toasted crumb	
<b>PENNE FABIANO</b>	24
chicken, semi-dried tomato, shallots in a rose sauce	
<b>SPAGHETTI ALLA CHITARRA SALMONE</b>	24
smoked salmon, garlic, shallot, vodka in a rose sauce	
<b>LINGUINE CHICKEN BOSCAIOLA</b>	24
chicken, mushroom, garlic, white wine, shallot, parmesan in a cream sauce	
<b>FETTUCCINE BOSCAIOLA CLASSICO</b>	24
pancetta, mushroom, shallot, parmesan in a cream sauce	
<b>ROASTED PUMPKIN AGNOLOTTI</b> [v]	24
burnt butter, sage & shaved goats cheese	
<b>MUSHROOM AGNOLOTTI</b> [v]	23
pea, truffle paste & cream [add pancetta +3]	
<b>RICOTTA &amp; LEMON RAVIOLONI</b> [v]	23
mint infused butter sauce & shaved parmesan	
<b>POTATO GNOCCHI PESTO</b>	23
fresh basil, garlic, pine nut, parmesan & evoo pesto finished with cream	
<b>PASTA E FAGIOLI</b> [v,df]	21
borlotti beans, carrot, celery, potato, tomato, garlic, onion, vegetable broth, slow-cooked to traditional methods, a very rustic & traditional meal	
<b>SPAGHETTI BOLOGNESE</b>	20
traditional slow-cooked beef mince ragu & parmesan	
<b>RICOTTA &amp; SPINACH RAVIOLONI</b> [v]	20
in a Napoli sauce	
<b>POTATO GNOCCHI</b> [v]	20
in a Napoli sauce & parmesan	
<b>PENNE ALL' ARRABBIATA</b> [v,c]	19
garlic, <b>chilli</b> , parsley in a Napoli sauce	

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## PIZZA\*

OUR PIZZAS ARE NATURALLY RISEN FOR 48HRS, HAND STRETCHED AND MADE TO ORDER, THEY ARE THIN, LIGHT & DIGESTED EASILY. 13" IN SIZE. NO HALF/HALF.

### BIANCHE

[NO SAUCE, OIL BASE WITH FIOR DI LATTE MOZZARELLA]

#### **RUSTICA**

mozza/gorgonzola/salami/radicchio

23

#### **4 FORMAGGI [v]**

mozza/provolone/gorgonzola/parmesan

24

### ROSSE

[TOMATO BASE WITH FIOR DI LATTE MOZZARELLA]

#### **MARGHERITA [v]**

tomato/mozza/basil

18

#### **TONNO [c]**

tomato/mozza/tuna flakes/red onion/chilli

19.5

#### **NAPOLI [df,c]**

tomato/olive/capers/anchovy/chilli

19.5

#### **FUNGHI [v]**

tomato/mozza/mushroom/garlic

19.5

#### **CAPRICCIOSA**

tomato/mozza/mushroom/smoked ham/artichoke/olive

23

#### **CALABRESE [c]**

tomato/mozza/pork sausage/salami/roast capsicum/olive/chilli

24

#### **ADIANO**

tomato/mozza/smoked ham/pork sausage/salami

24.5

#### **SUPREMO**

tomato/mozza/smoked ham/salami/roast capsicum/onion/olive

24.5

#### **VERDURA [v]**

tomato/mozza/mushroom/zucchini/eggplant/red onion/rocket

24.5

#### **PROSCIUTTO**

tomato/mozza/prosciutto San Daniele/fresh tomato/rocket/shaved parmesan/evoo

25

#### **FRUITTI DI MARE**

tomato/mozza/prawn/calamari/smoked salmon/garlic/parsley

25.5

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## SECONDI

### VITELLO AI FERRI

28.9

thin slices of veal, grilled & served with salmoriglio, lemon cheek

### POLLO AL FUNGHI

28.9

chicken breast fillet, sautéed in mushroom, garlic, onion, white wine & parsley

[served with house vegetables of the day]

See our Chef's Creation Menu for more options.

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## BAMBINI MENU [11 & UNDER]

### PENNE NAPOLETANA

11

### SPAGHETTI BOLOGNESE

11

### GNOCCHI NAPOLETANA

13.5

### PENNE BOSCAIOLA

12.5

### CHICKEN SCHNITZEL sliced, served with French fries

14.5

### CALAMARI served with French fries

14.5

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## DOLCE

### TIRAMISU

13.9

layers of espresso soaked savoiardi biscuits & fluffy mascarpone cream, cocoa powder

### STICKY DATE PUDDING

12.9

served warm with decadent butterscotch sauce & vanilla bean gelato

### VANILLA BEAN CRÈME BRULÉE

11.0

rich vanilla bean custard finished with a crisp burnt sugar crust

### AFFOGATO

8.0

vanilla bean gelato & espresso coffee + Frangelico or Kahlua or Baileys

11.0

### NUTELLA BOMBS [serves 4]

20

fried pizza, lashings of Nutella & icing sugar

### GELATO

1 SCOOP

4

2 SCOOP

7

3 SCOOP

10

\*Ask your friendly waitstaff for today's gelato flavours & Chef's creations.

FOOD, FAMILY, FRIENDS & GOOD TIMES.....WELCOME TO OUR FAMILY TABLE!  
THANK YOU FOR DINING WITH US AT PASTA ITALIA CUCINA.  
WE HOPE YOUR EXPERIENCE WAS ENJOYABLE & MEMORABLE.

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