



APPETIZERS

Pan Fried Olives	\$13
• Kalamatta pitted black olives sautéed in evo garlic and mixed herbs.	
Salsicce al Forno	\$21
• Sizzling hot pot with Italian pork sausage, roasted pepper strips, topped with grana shavings.	
Zucchini and Corn Fritters	\$19
• Shredded zucchini, corn and cheese together with egg and breadcrumbs, lightly fried and served with a tomato dipping sauce.	
Trlo of Dips, served with croutons pizza	\$21
• Artichoke: artichoke, garlic, grated grana, evo, lemon juice.	
• Kalamatta Olive: olives, parsley, evo, Italian herbs.	
• Spanish Bean: beans, grated grana, garlic, sea salt, parsley, paprika.	

SALADS

Il Piatto's Signature Salad	\$31
• Smoked Tasmanian salmon, North QLD cooked king prawns, asparagus, avocado and dressed with a lemon vinaigrette.	
Caesar Salad	\$17
• Cos lettuce, crispy bacon, parmesan cheese, boiled egg, and croutons, served with a creamy Caesar dressing.	
Add Grilled Chicken - \$4	
Add King Prawns - \$6	
Add Smoked Tasmanian Salmon - \$6	
Rocket / Pear / Walnut Salad	\$18
• Topped with grana shaving and a vinaigrette.	
Gourmet Garden Salad	\$15
• Mixed fresh leaves, tomato, Spanish onion, kalamatta olives, dressed with an Italian balsamic vinaigrette.	
Greek Salad	\$17
• Mixed fresh leaves, tomato, cucumber, capsicum, Spanish onion, kalamatta olives, Danish feta, oregano and lightly dressed with vinaigrette.	

ENTREE

Salt & Pepper Calamari	\$24
• North QLD calamari, lightly seasoned and floured, fried and served with homemade tartare sauce and lemon.	
Garlic Prawn Hot Pot	\$26
• South pacific ocean prawns, sautéed with garlic, evo, basil, napolitana sauce and sea salt.	
Stuffed Zucchini Flowers	\$23
• Local flowers stuffed with creamy ricotta, baby spinach, grana and mozzarella cheese, seasoning, finished off in a light tempura batter and fried.	
Crumbed Bocconcini Cheese	\$21
• Bocconcini balls crumbed, fried and served with a gorgonzola sauce.	
Eggplant Lasagna Parmigana	\$23
• Layers of eggplant, mozzarella cheese, grana, Italian herbs, breadcrumbs and oven baked.	
Boston Bay Mussels	\$25
• Black mussels sautéed with garlic, onion, white wine, parsley and napolitana sauce.	

SIDES

Steakhouse Chips with Tomato Sauce	\$8
Seasoned Roast Potatoes	\$8
Seasonal Fresh Vegetables	\$8
Italian Sour Bread	\$8
Polenta Chips	\$8

SEAFOOD - PESCE

ALL SEAFOOD MAINS SERVED WITH GARDEN SALAD.

Barramundi Fillet (Humpy Doo)	\$42
• Seasoned and grilled, finished in our woodfired oven.	
BBQ King Prawns North QLD	\$44
• Marinated and grilled served with fresh lemon.	
NZ Scampi	\$ Market Price
• Seasoned and BBQ with evo, lemon and finished off in our woodfired oven.	
Chilli Octopus	\$26
• Baby octopus marinated and BBQ, finished off with caramelized sweet chilli sauce.	
Grilled Scallops	\$ Market Price
• U.S scallops grilled in lemon butter sauce.	

PLATTERS FOR 2

Antipasto Di Casa	\$48
• Selection of parma prosciutto, cacciatore salami, Italian cheese, artichokes, semi sun dried tomatoes, olives, roasted capsicum.	
Entrée Platter	\$99
• Choose any three.	
Meat Platter	\$170
• Choose any two sauces, lamb cutlets, chicken breast, pork belly, scotch fillet, roast pot, garden salad.	
Seafood Sensation 2 Tier	\$180
• Cold Plate: Sydney rock oysters, smoked salmon, cooked king prawns, asparagus, avocado.	
• Hot Plate: NZ scampi, BBQ king prawns, octopus, fish fillet, S/P squid, scallops, garlic prawn mussels hot pot.	
Add house bottle wine and garden salad - extra \$30	
Add 600g WA cooked Lobster salad - extra \$80	

MAINS - CARNE

ALL MAINS SERVED WITH MASH POTATO

Black Angus Rib Eye (grass fed) 350g	\$46
Texan Wagyu (+6) 300g	\$ Market Price
Black Angus Scotch Fillet (grass fed) 300g	\$44
Pork Belly (Berkshire)	\$38
Lamb Cutlets (Gippsland)	\$44
Veal Scallopini	\$40
Chicken Breast Fillet	\$38

SAUCES

Wild Mushrooms
• Oyster, enoki, button and field mushrooms, sautéed with onion, garlic, white wine, cream and jus.

Dianne
• Confit garlic, butter, cream, parsley and worcestershire sauce.

Three Pepper Sauce
• Green, red, kibble peppercorns, cream, onion, garlic and jus.

Bernaise
• A rich egg, butter sauce and finished off with tarragon.

Red Wine Jus
• A rich red meat, red wine sauce (gravy).



WOODFIRED PIZZETTA'S (6 SLICES)

Bruschetta	\$18
• Vine ripen truss tomatoes, basil, Spanish onion and drizzled with evo and sea salt.	
Garlic	\$17
• Garlic parsley, evo and sea salt.	
Herb	\$17
• Coated with evo, mixed Italian herbs, evo and sea salt.	
Wild Mushrooms	\$18
• Topped with a wild mushroom ragu, truffle oil, parsley and sea salt.	
WOODFIRED PIZZETTA	
Margherita	\$21
• Bocconcini, basil, olive oil and mozzarella.	
Napolitana	\$22
• Bocconcini, anchovies, olives, basil, olive oil and mozzarella.	
Mamma Mia	\$23
• Bocconcini, prosciutto, pesto, semi-sun dried tomato, eggplant, feta and mozzarella.	
Primavera	\$24
• Bocconcini, prosciutto, pesto, semi-dried tomato, eggplant, feta and mozzarella.	
Salsiccia	\$23
• Mushrooms, Italian sausage, cracked pepper and mozzarella.	
Capricciosa	\$22
• Ham, mushrooms, olives and mozzarella.	
Vegetarian	\$22
• Mushrooms, capsicum, onion, olives, garlic and mozzarella.	
Four Seasons	\$23
• Ham, mushrooms, prawns, garlic and mozzarella.	
Hawaiian	\$22
• Ham, pineapple and mozzarella.	
Capitano	\$25
• Fresh seafood, garlic, parsley and mozzarella.	
Supreme	\$23
• Ham, pepperoni, mushrooms, capsicum, onion, pineapple, olives and mozzarella.	
Pepperoni	\$24
• Pepperoni and mozzarella.	
BBQ Meat Lovers	\$25
• Ham, salami, pepperoni, topped with BBQ sauce and mozzarella.	
Calzone	\$25
• Ricotta, prawns, spinach and rich tomato sauce.	
Mediterranean Chicken	\$25
• Chicken, sundried tomato, honey and sesame seed and mozzarella.	

GOURMET PIZZA AZZURRI

(EXTRA TOPPINGS \$2 EACH).

Azzurri	\$25
• Bianco base with sausage, roast peppers and onion.	
Barese	\$25
• Zucchini flowers, olives, potato and buffalo mozzarella.	
Baggio	\$25
• Prosciutto, buffalo mozzarella, rocket and semi-sundried tomato.	
Del Piero	\$25
• Artichoke, olives, peppers, mushroom and buffalo mozzarella.	
Zoff	\$25
• Buffalo mozzarella, prawns, spinach and chilli.	
Gattuso	\$25
• Prosciutto, tomato, fresh basil and buffalo mozzarella.	
Maldini	\$25
• Sweet potato, pork belly, onion and buffalo mozzarella.	

PASTA

Risotto Blu	\$31
• Carnaroli rice tossed with blue swimmer crab meat, onion, garlic, white wine, in a creamy sauce.	
Risotto Funghi	\$25
• Carnaroli rice tossed with a wild mushroom ragu, white wine, Italian herbs and finished off with porcini and truffle oil.	
Spaghetti Wild Seafood	\$31
• A selection of fresh seafood, prawns, scallop, calamari, mussels in a garlic napolitana sauce tossed with spaghetti.	
Penne Ragu	\$25
• Short pasta tossed with slowly braised beef and Italian vegetables, finished with grated grana and parsley.	
Pappardelle Carbonara	\$25
• Fat ribbon pasta, folded with a bacon creamy white wine egg and grated grana sauce.	
Gnocchi Napolitana	\$25
• Homemade potato dumplings, tossed with a rich napolitana sauce and grated grana.	
Homemade Crab Ravioli	\$33
• Made in house and filled with a creamy mornay crab filling, served with a garlic, white wine cream sauce	
Agnolotti Di Casa	\$25
• Homemade pasta filled with ricotta, spinach, cheese and served with rosa sauce.	

KIDS MEALS

ALL ACCOMPANIED WITH VANILLA ICE CREAM FOR DESSERT.

Fish Cocktails & Chips	\$15
Chicken Schnitzel & Chips	\$15
Spaghetti Napolitana	\$15