

# *I Nostri Antipasti*

## Our Soup, Salad and Starters

<b>Zuppa del Giorno</b> Soup of the Day	<b>18.00</b>
<b>Insalata al Caprino Caldo</b> Mixed Greens with Walnuts, Sundried Tomato, Honey and Balsamic Vinegar Dressing served with Warm Goat Cheese on Bread	<b>25.00</b>
<b>Melanzane alla Parmigiana</b> Oven baked Eggplants slices layered with Mozzarella, Tomato Sauce, Parmesan Cheese and Basil	<b>27.00</b>
<b>Burratina</b> Fresh Burratina Cheese served with confit Cherry Tomatoes, Parma Ham and Pork Mortadella	<b>34.80</b>
<b>Gamberetti con Pancetta e Spinaci</b> Four pan-fried Shrimps wrapped with Italian Bacon "Pancetta" Served with sauteed Spinach (Additional Shrimps -- \$6.75)	<b>27.00</b>
<b>Capesante con Funghi</b> Three Scallops gently pan-fried, served with Mushrooms Sauce and Baby Spinach ( Additional Scallops - \$9.33)	<b>28.00</b>
<b>Calamari Italian Fritti</b> Deep-fried Italian Calamari Rings serve with Spicy Tomato Sauce	<b>32.00</b>

First basket of bread complimentary: additional baskets \$5++ each

Prices are subject to 10% service charge and 9%gst

# *Le Nostre Paste*

Our fresh Pasta made by chef Roberto,  
dry Pasta and Risottos

<b>Fettuccine Nere alla Polpa di Granchio</b>	<b>34.00</b>
Homemade Squid Ink Pasta with Crabmeat tossed in Tomato Sauce with a touch of Cream	
<b>Tagliatelle alla Coda di Bue</b>	<b>36.00</b>
Homemade Egg Pasta tossed with tender braised Wagyu Beef Oxtail Sauce	
<b>Paccheri al Ragu` di Maiale</b>	<b>34.00</b>
Hollow short Pasta "Paccheri" tossed in tender braised Pork Ragout Sauce	
<b>Ravioli di Ricotta e Spinaci al Burro e Salvia</b>	<b>32.00</b>
Homemade Ravioli stuffed with Ricotta Cheese and Spinach tossed with Butter, Parmesan Cheese and Sage	
<b>Linguine con Vongole</b>	<b>34.00</b>
Linguine with Live Clams tossed in White Wine Sauce	
<b>Spaghetti al Gambero</b>	<b>34.00</b>
Spaghetti with wild caught King Prawn "Aglio, Olio e Peperoncino" Garlic, Olive Oil and Chillies	
<b>Risotto allo Zafferano e Salsiccia</b>	<b>34.00</b>
Risotto with Saffron topped with Pork Sausage (Waiting time of approximately 25 minutes is required)	
<b>Risotto ai Funghi</b>	<b>34.00</b>
Risotto with Porcini and Portobello Mushrooms (Waiting time of approximately 25 minutes is required)	

\*Gluten-free Spaghetti are available upon request,  
but will require at least 20 mins preparation and cooking time

Prices are subject to 10% service charge and 9% GST

# *I Nostri Secondi*

## Our Mains

(approx. 20-25 Minutes waiting time)

### **Stinco di Agnello Brasato**

**43.00**

Oven-Baked Lamb Shank Braised with Vegetables and Herbs,  
served with Potatoes

### **Costoletta di Maiale**

**46.00**

Pan-fried Spanish Black Pork Chops, served with Rosemary Sauce,  
Vegetables and Potatoes

### **Tagliata alla Griglia (min. order 300gr)**

**22.00\***

(Chef Recommendation 400-500gr)

Per 100gm

Australian Black Angus Beef Ribeye (200 days grain fed) from Stockyard  
grilled and sliced, served with Vegetables and Potatoes

Stockyard do not use hormones growth or antibiotics,  
animal by products or genetically modify.

The breeding location is in Darling Downs, Queensland, Australia,  
an area famous for the high-quality supply of grain and water.

The feedlot is design for the cattle to enjoy clean and stress-free environment.

Stockyard Angus have received numerous gold and champion awards for beef challenges.

**\*For charging purpose there might be a maximum 30gr tolerance  
since the cut is done by hand, price my vary.**

**Prices are subject to 10% service charge and 9% gst**

# *Le Nostre Pizze*

## Our Pizzas

RED – with a tomato sauce base

**Pizza Margherita** **30.00**

Tomato and Mozzarella

**Pizza Hawaiiiana** **33.00**

Tomato, Mozzarella, Cooked Ham and Pineapple

**Pizza Ortolana** **33.00**

Tomato, Mozzarella and mixed Vegetables

**Pizza Napoletana (Salty)** **33.00**

Tomato, Mozzarella, Capers, Anchovies and Oregano

**Pizza Prosciutto e Funghi** **34.00**

Tomato, Mozzarella, Cooked Ham and Mushrooms

**Pizza Diavola**  **35.00**

Tomato, Mozzarella, Pork Salami and Chillies

**Pizza Rucola e Parma** **36.00**

Tomato, Mozzarella, Parma Ham, Arugula and shaved Parmesan Cheese

**Pizza Acqua e Farina** **37.00**

Tomato, Mozzarella, Ricotta Cheese, Salami and sautéed Spinach

**For extra toppings** **3.00**

**For additional Parma Ham** **7.00**

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# *Le Nostre Pizze*

## Our Pizzas

WHITE – with a cheese base

<b>Pizza Quattro Formaggi</b>	<b>36.00</b>
Pizza with Four Cheeses: Mozzarella, Gorgonzola (Blue Cheese), smoked Scamorza and Asiago	
<b>Pizza Tartufo</b>	<b>37.00</b>
Pizza with Mascarpone, Mozzarella, Mushrooms and Black Truffle	

# *I Nostri Calzoni*

## Our Folded Pizzas

<b>Calzone Ortolana</b>	<b>33.00</b>
Folded Pizza with Mozzarella and Vegetables	
<b>Calzone Prosciutto e Funghi</b>	<b>34.00</b>
Folded Pizza with Mozzarella, cooked Ham and Mushrooms	
<b>Calzone Napoletana</b>	<b>35.00</b>
Folded Pizza with Mozzarella, Ricotta Cheese and Pork Salami	

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# Desserts

<b>Dessert Platter</b>	19.00
A dessert platter comprising mini portions of Crème Brûlée, Lava Cake, Panna Cotta and Tiramisù	
<b>Crema Caramellata</b>	15.00
Crème Brûlée: Vanilla Custard topped with a layer of crispy Caramel	
<b>Panna Cotta</b>	15.00
Cream and Milk Pudding topped with Berry Sauce	
<b>Tiramisù</b>	16.00
Our Classic Tiramisù`	
<b>Affogato al Caffè`</b>	13.00
Vanilla Ice Cream with Espresso Coffee	
<b>Tortino Caldo con Gelato alla Vaniglia</b>	17.00
(10 minutes cooking time) Hot Chocolate Lava Cake, served with a scoop of Vanilla Ice Cream	
<b>Gelati (Ice Cream)</b>	
A choice of Vanilla or Chocolate Ice Cream	10.00
A choice of Italian Pistachio or Italian Hazelnut Ice Cream	12.00
<b>Cheese Platter</b>	31.00
Combination of Cow Cheese, Sheep Cheese and Goat Cheese served with homemade Capsicum Jam and Bread	

# Hot Drinks

Espresso	6.00
Black Coffee	6.00
Latte	7.00
Cappuccino	7.00
English Breakfast/Earl Grey Tea	6.00
Chamomile/Peppermint Tea	6.00

# Liquors and Amari -by the glass

Limoncello	11.00	Grappa	11.00
Sambuca	11.00	Amaro	11.00

# Cold Drinks

## Italian Beers

## Wine by the Glass



**Peroni**



**Menabrea**



**Craft  
Nazionale**



**House Red**



**House White**



**Prosecco**

330 ml  
\$10.00++

330 ml  
\$10.00++

330 ml  
\$14.00++

Italian Merlot  
\$12.00++

Italian Pinot  
\$12.00++

Prosecco  
\$12.00++

## Spritz & Drinks



**Limoncello  
Spritz**

Limoncello  
Prosecco

\$13.00+ +



**Aperol  
Spritz**

Aperol,  
Prosecco

\$13.00++



**Campari  
Spritz**

Campari,  
Prosecco

\$13.00++



**Gin Tonic**

Italian Gin,  
Tonic Water  
Lemon

\$13.00++



**Negroni**

Italian Gin  
Vermouth  
Campari

\$13.00++



**Negroni  
Sbagliato**

Campari  
Vermouth  
Prosecco

\$13.00++

## Italian Water San Benedetto & Sparkling Juice San Pellegrino



Sparkling or Still  
750 ml \$7.00++



Orange  
200 ml  
\$5.00++



Blood Orange  
200 ml  
\$5.00++



Lemon  
200 ml  
\$5.00++



Grapefruit  
200 ml  
\$5.00++

# *Pre Order Your Birthday Cake*



*Tiramisu*

500gr 4-6 serves \$36++

750gr 6-8 serves \$46++

1 kg 8-12 serves \$56++



*Strawberry Cake*

500 gr not available

750gr 6-8 serves \$52++

1 kg 8-12 serves \$62++

**Please order by 3pm for the following day**