

ANTIPASTI

STARTERS

SOUP OF THE DAY

\$14

GARLIC FOCACCIA

\$10

FRIED CALAMARI

Homemade crumbed calamari with lemon & tartare sauce

\$13



CHEESY ARANCINI

Deep fried rice balls with mozzarella cheese

\$12

TOMATO BRUSCHETTA

\$11

CHIPS

Lightly salted deep fried potato chips

\$11

SALADS

GARDEN SALAD

\$18

Mixed lettuce, vine ripened tomato, cucumber, Spanish onion and olives finished with Juventino dressing

CEASAR SALAD

\$20

Add Chicken

\$3

Cos lettuce, crispy bacon, shaved parmesan cheese, croutons and anchovies tossed in house made ceasar dressing complete with a poached egg

GRILLED CHICKEN SALAD

\$23

Marinated grilled chicken with baby spinach, roasted pumpkin, sun-dried tomatoes, Spanish onion with Juventino dressing

GREEK SALAD

\$ 20

Add Chicken

\$ 3

Mixed lettuce, vine ripened tomatoes, capsicum, cucumber, Spanish onion, kalamata olives with Greek feta, finished with house-made vinaigrette dressing

ROASTED PUMPKIN SALAD

\$ 20

Roasted pumpkin, baby spinach, spinach onion, pine nuts and feta cheese with house made balsamic vinegar

GOURMET PIZZA

NO HALF AND HALF
MEDIUM (11 ")



PESTO

\$25

Spanish onion, eggplant, mozzarella cheese, sundried tomato, oregano, cracked pepper, fresh garlic, basil finished with a house made pesto sauce

PROSCIUTTO

\$25

Tomato, cheese, Spanish onion, olive oil, roasted peppers, eggplant, feta cheese with fresh prosciutto, oregano and basil

SALMONE

\$26

Tomato, mozzarella cheese, smoked salmon, cracked pepper, spring onion, cappers and topped with fresh tomato

SEAFOOD

\$26

Tomato, mozzarella, king prawns, scallops, calamari, large mussels finished with fresh garlic and basil

TANDOORI CHICKEN

\$25

Tomato, mozzarella cheese, tandoori spiced chicken, red peppers, garlic finished with spring and Spanish onion

PERI PERI CHICKEN

\$25

Tomato, mozzarella cheese, marinated chicken, capcicum, Spanish onion and peri peri sauces.

PUMPKIN PIZZA

\$25

Roasted pumpkin, baby spinach, red onion, roasted capsicum, spring onion and feta cheese

TRADITIONAL PIZZA

GLUTEN FREE \$5 EXTRA
HALF & HALF \$2 EXTRA



	MED	Lg
HOUSE SPECIAL	\$21	\$25
TOMATO, MOZZARELLA CHEESE, HAM, SALAMI, OLIVES & CAPSICUM		
CAPRICCIOSA	\$21	\$25
TOMATO, MOZZARELLA CHEESE, HAM, MUSHROOM, OLIVES, ANCHOVIES		
MARGHERITA	\$20	\$23
TOMATO, MOZZARELLA CHEESE, BASIL, PARSLEY		
NAPOLETANA	\$20	\$23
TOMATO, MOZZARELLA CHEESE, OLIVES, ANCHOVIES, BASIL, OREGANO		
QUATTRO STAGIONI	\$21	\$24
FOUR SEASONS: HAWAIIAN, MARINARA, MEXICAN, CATARI		
MARINARA	\$22	\$26
TOMATO, MOZZARELLA CHEESE, PRAWNS, ANCHOVIES, MUSSELD, ORGANO, PARSLEY		
MUSHROOM	\$21	\$25
TOMATO, MOZZARELLA CHEESE, MUSHROOM, OREGANO		
AMERICANA	\$21	\$25
TOMATO, MOZZARELLA CHEESE, SALAMI, HAM		
AUSTRALIANA	\$21	\$25
TOMATO, MOZZARELLA CHEESE, HAM, BACON, EGG		
CATARI	\$20	\$23
TOMATO, MOZZARELLA CHEESE, HAM, AND MUSHROOM		

BBQ CHICKEN	\$21	\$25
<i>TOMATO, MOZZARELLA CHEESE, BBQ SAUCE, CHICKEN</i>		
HAWAIIAN	\$21	\$25
<i>TOMATO, MOZZARELLA CHEESE, HAM, PINEAPPLE</i>		
VEGETARIAN	\$20	\$24
<i>TOMATO, MOZZARELLA CHEESE, SPINACH, ONION, MUSHROOM, GREEN PEPPERS</i>		
MEXICAN	\$21	\$25
<i>TOMATO, MOZZARELLA CHEESE, HOT SALAMI, CAPCISUM, MUSHROOMS, JALAPENOS</i>		
CON TUTTO	\$22	\$26
<i>WITH THE LOT</i>		
VULCAN	\$21	\$25
<i>TOMATO, MOZZARELLA CHEESE, HOT SALAMI, JALAPENOS, CHILLIE FLAKES</i>		
BBQ MEAT LOVERS	\$22	\$26
<i>TOMATO, MOZZARELLA CHEESE, HAM, BACON, SALAMI WITH BBQ SAUCE</i>		
BBQ CHICKEN SUPREME	\$22.50	\$26.50
<i>TOMATO, MOZZARELLA CHEESE, CHICKEN, MUSHROOM, BACON, PINEAPPLE, SUNDRIED TOMATO</i>		
GARLIC PIZZA	\$16	\$19
<i>GARLIC, MOZZARELLA CHEESE</i>		
JUVENTINO SPECIAL	\$20	\$23
<i>TOMATO, MOZZARELLA CHEESE, SALAMI, AND MUSHROOM</i>		

GOURMET PASTA

MARINARA

\$29

Scallops, king prawns, calamari, mussels sauteed in garlic, sun-dried tomatoes, capers and olive oil with fresh parsley

POLLO AVOCADO

\$27

Marinated Chicken, avocado, mushroom and baby spinach with parmesan cheese and cream sauce.

CHICKEN PESTO

\$28

Marinated chicken, pine nuts, roasted pumpkin, baby spinach, feta cheese with basil pesto.

WILD MUSHROOM AND FETA

\$27

Mix wild mushroom, baby spinach, feta and olive oil influence with truffle oil.

GAMBARI

\$29

Prawn, tomato, onion, basil, baby spinach with homemade Napoli sauce

POLO SPINACH

\$27

Marinate chicken, avocado, mushroom, baby spinach, parmesan cheese with touch of cream sauce



PASTA

FRESH PASTA MADE IN PREMISES
SPAGHETTI, FETTUCCINE, RIGATONI,
GNOCCHI, SPINACH & RICOTTA
RAVIOLI AND TORTELLINI

CARBONARA **\$26**

Bacon, egg, cracked pepper and parmesan cheese in a cream sauce

BOLOGNESE **\$26**

Traditional house made meat sauce with vine ripened tomatoes

NAPOLETANA **\$24**

Fresh vine ripened tomatoes in slow cooked Italian style, cheese

VEGETARIAN **\$24**

Seasonal vegetables sautéed with baby spinach and Napoli sauce

JUVENTINO SPECIAL **\$29**

Saffron influence garlic prawn, fresh tomato with cream and touch of Napoli sauce

AMATRICIANA **\$26**

Chilli, bacon, spring onion, in a Napoli sauce

CALABRESE **\$26**

Hot salami, capsicum, olives with rich Napoli sauce

LASAGNE **\$28**

Traditional house-made lasagna sheets complete with Bolognese and bechamel layers baked and topped with grilled mozzarella cheese and served with side salad

ALLA ZUCCA **\$25**

Roasted pumpkin, baby spinach, fresh parsley, pine nuts, feta cheese and olive oil with a touch of cream

ALLA FUNGI **\$25**

Mushroom, onion, garlic, fresh parsley, parmesan cheese with Napoli souce and touch of cream

SECONDI PIATTI

“ MAIN ”

ALL MAINS SERVED WITH CHIPS WITH
SAUTEED VEGETABLES OR FRESH SALAD

PORTERHOUSE STEAK

\$30

Cooked to your liking

Served with mushroom sauce/pepper sauce or garlic butter

VEAL VINO BIANCO

\$33

Veal scallops lightly tenderized, capers, fresh parsley and seared with rich olive oil completed with a white wine jus

VEAL FLORENTINE

\$33

Veal scallops light tenderized and seared with rich olive oil served with cream, bacon, and mushroom

VEAL PARMIGIANA

\$33

Veal schnitzel (crumbed fresh in-house) topped with grilled mozzarella cheese, prosciutto and Napoli sauce

CHICKEN

CHICKEN VALENTINO

\$32

Flame grilled chicken breast topped with avocado, baby spinach and bacon in a rich cream sauce

CHICKEN CACCIATORE

\$32

Flame grilled chicken breast topped with Kalamata olives. Onion and capsicum in a spicy Napoli sauce

CHICKEN PARMIGIANA

\$32

Homemade crumbed Chicken breast topped with grilled mozzarella cheese and Napoli sauce

CHICKEN SCHNITZEL

\$30

Crumbed chicken breast served with your choice of sides and served with mushroom sauce/pepper sauce or garlic butter

MEXICAN CHICKEN PARMIGIANA

\$32

Napoli, mozzarella cheese, hot salami and jalapeno

AUSSI CHICKEN PARMIGIANA

\$32

Napoli, mozzarella cheese, ham, bacon

HAWAIIAN CHICKEN PARMIGIANA

\$32

Napoli, mozzarella cheese, ham, pineapple

SEAFOOD

GARLIC PRAWNS

\$33

Garlic marinated prawns, cream garlic sauce served with saffron infused rice and a choice of chips or garden salad.

CHILLI PRAWNS

\$33

Chilli marinated king prawns, spicy Napoli sauce served with saffron infused rice and a choice of chips or garden salad.

FISH OF THE DAY

\$33

Catch of the day fish, grilled and topped with a lemon jus served with a side of chips and house salad

PAELLA

\$33

Mix of seafood and chicken, tomatoes, green peas with saffron infused rice and a touch of Napoli sauce.



RISOTTO

ARBORIO RICE INFUSED WITH HOUSE MADE STOCK

MAIN ONLY

RISOTTO ALLA PESCATORE

\$29

Scallops king prawns, calamari, mussels, and fresh tomato in a garlic & white wine sauce tossed with fresh parsley and Napoli

RISOTTO POLO SPINACH

\$28

Marinated chicken, roasted pumpkin, baby spinach with parmesan cheese with touch of cream.

WILD MUSHROOM RISOTTO WITH FETA

\$27

Add chicken \$ 3

Mix wild mushroom, baby spinach, feta and olive oil influence with truffle oil.

RISOTTO ALLA ZUCCA

\$27

Add chicken \$ 3

Roasted pumpkin, baby Spinach, fresh parsley, pine nuts, feta cheese, parmesan, and olive oil with touch of cream

GAMBARI

\$29

Prawn, tomato, onion, basil, baby spinach with home made Napoli sauce

CHICKEN & PESTO

\$29

Marinated Chicken, roasted pumpkin, baby spinach, pine nuts, feta cheese with basil pesto and olive oil

SMOKE SALMON

\$29

Salmon, baby spinach, cappers, parmesan cheese, Napoli sauce with touch of cream.

POLLO AVACADO

\$29

Marinated chicken, avacado, mushroom, baby spinach, parmesan cheese with cream sause.

VEGAN MENU

VEGAN RISOTTO **\$23**

Mix roasted vegetable and baby spinach with Napoli sauce

RISOTTO ALLA ZUCCA **\$23**

Roasted pumpkin, pine nuts, baby Spinach, fresh parsley with olive oil

VEGAN PAELLA **\$23**

Roasted vegetable with saffron infuse rice and Napoli sauce.

DESSERT

ALL DESSERTS SERVED WITH A SCOOP OF VANILLA BEAN GELATO

CHOCOLATE MOUSSE **\$13**

TIRAMUSU **\$14**

MIXED GELATO **\$10**