

# Mamma Mia

CREATO CON PASSIONE, ISPIRATO DALLA TRADIZIONE

## DINE IN MENU

### APPETISERS

	Entrée	Main
<b>BRUSHCETTA</b> Topped with fresh tomato, parsley, basil and parmesan	\$15	
<b>FRESH OYSTER</b> Served with olive oil, balsamic vinegar and a slice of lemon	\$28	\$49
<b>SHRIMP COCKTAIL</b> Classic shrimp cocktail with lemon	\$21	
<b>TEMPURA PRAWNS</b> Lightly battered prawns on a bed of thousand island sauce	\$25	
<b>RISOTTO BALLS</b> Filled with chicken and mushrooms, served with cheese on tartare sauce	\$25	
<b>CALAMARI</b> Squid rings, grilled with garlic, lightly sprinkled with salt and cracked pepper	\$26	\$34
<b>MUSSELS</b> Mussels with white wine, a touch of cream and Neapolitan sauce	\$24	\$34
<b>SCALLOPS</b> Scallops with garlic and oregano on fettuccine topped with tomato cream sauce	\$28	\$39
<b>GAMBERONI ALL'AGLIO</b> King prawns with garlic, cracked pepper and oregano on green salad	\$28	\$39
<b>SEAFOOD CHOWDER</b> Creamy soup with a blend of fresh seafood	\$25	

### SIDES

<b>FRIES</b> Crispy fries seasoned with Parmesan and drizzled with truffle oil	\$14
<b>SEASONAL VEGETABLES</b> Fresh, seasonal vegetables sautéed to perfection.	\$15
<b>OLIVES</b> An assortment of flavourful olives	\$10
<b>SOUP OF THE DAY</b>	\$19

### MAINS

ALL STEAK, CHICKEN AND VEAL DISHES INCLUDE COMPLIMENTARY VEGETABLES	
<b>FILETTO MAMMA MIA</b> With garlic, parsley, cracked pepper, mushrooms and topped with creamy mustard sauce	\$39
<b>RIB EYE</b> Rib eye steak with roasted veggies and Beef Jus	\$42
<b>SCALOPPINI MICHELANGELO</b> Escalopes of Veal with a creamy sauce of sliced mushrooms and marsala wine	\$39
<b>COTOLETTE ALLA MILANESE</b> Escalopes of crumbed Veal with slices of fresh lemon	\$39
<b>POLLO ALLA CREMA</b> Chicken breast with garlic, mushrooms and creamy mushroom	\$35
<b>POLLO ALLA PARMIGIANA</b> Crumbed chicken breast topped with Neapolitan sauce and cheese	\$35
<b>SLOW COOKED PORKBELLY</b> Tender, slow-cooked pork belly accompanied by creamy kumara mash and a refreshing apple sauce bokchoy	\$34
<b>PAN FRIED SNAPPER</b> Perfectly pan-seared snapper on zesty lemon risotto, topped with avocado salsa.	\$38
<b>ITALIAN SEAFOOD HOT POT</b> A mix of shellfish, calamari, prawns, and fish in a tomato and coconut cream broth	\$43
<b>SURF N TURF</b> Scotch fillet steak served over mashed potatoes, topped with spinach and succulent prawns.	\$51

### INSALATA

<b>INSALATA MISTO STAGIONALE</b> Fresh crispy side salad with our special Italian dressing	\$17
<b>INSALATA DI POLLO E AVOCADO</b> Fresh crispy salad selection with grilled chicken and avocado	\$32
<b>CAPRESE SALAD</b> Vine-ripened tomatoes with fresh basil, mozzarella, and a touch of balsamic glaze	\$25

### PIZZA

	small	large *	jumbo
<b>GARLIC PIZZA BREAD</b> We highly recommend!	\$9	\$14	
<b>MARGHERITA</b> Neapolitan, cheese, fresh tomato slices, fresh basil, oregano	\$19	\$32	\$37
<b>MAMMA MIA</b> Neapolitan, cheese, ham, mushroom, pineapple	\$23	\$34	\$42
<b>SUPER SPECIAL</b> Neapolitan, cheese, ham, onion, mushroom, green pepper, bacon, pineapple, shrimps	\$25	\$39	\$45
<b>HAWAIIAN</b> Neapolitan, cheese, ham, pineapple	\$23	\$36	\$42
<b>SEAFOOD</b> Neapolitan, cheese, fish, anchovies, shrimps	\$23	\$39	\$45
<b>PEPPERONI</b> Neapolitan, cheese, salami, green pepper	\$23	\$34	\$42
<b>FOUR SEASONS</b> Neapolitan, cheese, ham, mushroom, shrimps	\$24	\$37	\$43
<b>VEGETARIAN</b> Neapolitan, cheese, onion, mushroom, green pepper, olives, feta, spinach	\$23	\$35	\$42
<b>MEAT LOVERS</b> Neapolitan, cheese, bacon, ham, salami	\$25	\$39	\$45
<b>TANDOORI CHICKEN</b> Neapolitan, cheese, chicken with tandoori spices, feta cheese, spinach	\$25	\$39	\$45
<b>BBQ CHICKEN</b> Neapolitan, cheese, chicken with bbq and chilli sauce, green pepper	\$25	\$39	\$45
<b>SALMON</b> Neapolitan, cheese, salmon, capers, onion	\$26	\$40	\$45
<b>PESTO CHICKEN</b> Spinach, chicken, capsicum and Mushroom	\$25	\$39	\$45
*Gluten free bases available for \$3 surcharge			

### PASTA

<b>LASAGNA AL FORNO</b> Alternating layers of pasta with lean beef ragu, silverside beef, béchamel, Neapolitan sauce and cheese	\$29
<b>SPAGHETTI BOLOGNESE</b> Spaghetti with lean beef bolognese and neapolitan sauce	\$28
<b>SPAGHETTI CARBONARA</b> Spaghetti with ham, mushroom, onion, garlic bonded with egg and parmigiano cheese	\$29
<b>SPAGHETTI MARINARA</b> Spaghetti with a selection of seafood and neapolitan sauce	\$34
<b>FETTUCCINE AL POLLO E CREMA</b> Fettuccine with chicken thigh pieces, mushrooms, onion, garlic and cream sauce	\$32
<b>FETTUCCINE AL SALMONE AFFUMICATO</b> Fettuccine with smoked salmon pieces, mushrooms, capers, onion, garlic and neapolitan cream sauce	\$34
<b>FETTUCCINE BATTUTO</b> Fettuccine with vegetables, herbs and neapolitan sauce	\$32
<b>FPENNE AL POLLO PESTO</b> Penne with chicken thigh pieces, mushrooms, sun-dried tomatoes, olives, feta cheese, and our pesto cream sauce	\$32
<b>PENNE PAVAROTTI</b> Penne with spicy lean beef meatballs and chilli neapolitan sauce	\$32
<b>RISOTTO</b> Choice of Chicken, beef, seafood or vegetarian	\$32

\*Gluten free pasta available for \$3 surcharge

### DESSERTS

<i>Our chef's freshly made treats</i>	\$16.50 each
Tiramisu	
Cheesecake	
Apple Pie with Gelato	
Affogato	
Gelato Selection	

