

Pane / Bread / Bruschetta

CAPRESE BRUSCHETTA cherry tomatoes, buffalo mozzarella, basil	14
GARLIC BREAD roasted garlic puree on a pizza base topped with mozzarella cheese	12
PESTO BREAD flatbread infused with pesto, sun dried tomatoes, feta and mozzarella cheese	14
OLIVE BREAD flat bread infused with olives, mozzarella, pecorino, brushed with olive oil and rosemary salt	14
CRISPY HOUSE MADE BREAD (PLAIN)	50C PER PIECE

Starters

ANTIPASTO (SERVES 2) a selection of cold cured meats, cheese, pickled vegetables and flat bread	29
CHICKEN LIVER & COGNAC PATÉ house made pate` with crusty bread and cornichons	18
SALT AND PEPPER CALAMARI (GF) lightly dusted and pan fried Calamari, with rocket and lemon herb dressing	(E) 18 (M)36
ARANCINI BALLS (3) chef's selection of the day	18

GF - Gluten free
Vegan Options Available

* Please advise staff of any allergies to foods
Augello's takes measures to reduce risks of allergen cross contamination but cannot guarantee to be completely allergen free.

* One bill per table.

Pasta - Selections

FETTUCINE, SPAGHETTI, PENNE, OR HOMEMADE GNOCCHI gluten free pasta available +\$3	
Pasta Sauces	
CACCIATORE prosciutto, salami, mushrooms, olives, chilli, garlic, napolitana sauce	32
CARBONARA bacon, shallots, garlic, egg, cream sauce	30
NAPOLITANA traditional tomato and herb sauce	24
MARINARA seafood combination with your choice of olive oil & garlic, napolitana, or cream sauce	40
PRAWN & CRAB Augello's signature dish of prawns, crab, olive oil, lemon juice, chilli & garlic	40
ZINGARA capers, anchovies, olives, chilli, parsley, and napolitana sauce	30
POLLO & PESTO chicken, homemade pesto and cream sauce	32
PAPPALINA bacon, shallots, mushrooms, cream sauce	30
VEGETARIAN fresh seasonal vegetables with napolitana sauce	28
BOLOGNESE traditional meat sauce	28
LASAGNE Augello's meat lasagne	30
AGLIO OLIO spaghetti with garlic, parsley, chilli and olive oil	24

Special

CHICKEN PARMIGANA panko crusted chicken breast, napoli sauce, leg ham, mozzarella, pecorino, served with roasted kifler and a side salad	34
SAND CRAB LASAGNE lasagna layered with sand crab, Pernod béchamel sauce and pecorino cheese, served with crispy fennel, onion and rocket salad.	36

Risotto

DUCK RISOTTO (GF) crispy skin duck leg, wild mushroom, goats cheese, and spinach risotto	38
VEGETABLE RISOTTO (GF) chargrilled eggplant, pumpkin, baby spinach, broccoli, roasted capsicum, and cherry tomatoes in a stock based risotto	34
CHICKEN CACCIATORE (GF) chicken cacciatore, salami, mushrooms, olives, garlic, chilli	38
PRAWN & SCALLOP (GF) prawns and scallops with cream and parmesan	40

Chef Specials

Please ask wait staff for daily specials and desserts

AUGELLO'S
RISTORANTE & PIZZERIA



(03) 9830 4700

augellosbalwyn.com.au

Credit card fees apply:
1% Mastercard & Visa 1.8% Amex
Please note a 10% surcharge applies on Saturdays and Sundays

Gourmet Pizza

Gluten Free Pizza Base available + \$5 (1 person only)

	1 Person	2 Person
HOT SMOKED SALMON (VOTED WORLD’S BEST PIZZA 2010) dill, and parmesan infused base, Salsa verde, cheese, huon hot smoked salmon, onion jam, baby spinach, parmesan. Finished with a caper and lemon juice aioli and salmon caviar	28	40
THAI CALAMARI & PRAWN sweet chilli base. Spanish onion, calamari, prawns, roasted peppers, panko bread crumbs, finished with a lime & coriander aioli	28	40
MOROCCAN CHICKEN tomato base, with sun dried tomatoes, spanish onion, moroccan chicken, roasted peppers & a lime yoghurt dressing	26	38
WILD ROCKET & PEAR tomato, cheese, walnuts, prosciutto & blue cheese accompanied by a rocket pear & fig salad	26	38
AMANTI DE CARNI (MEAT) bbq sauce, cheese, ham bacon, salami, italian sausage & lamb	26	38
ROASTED LAMB mint sauce, cheese, onions, marinated eggplant, with roast lamb, roast pumpkin, broccoli, feta, and a cucumber yoghurt	26	38
TORINO tomato, cheese, prosciutto, avocado, prawns, chilli	26	38
AUGELLO’S STYLE SUPREME tomato, cheese, ham, salami, onion, sun dried tomato, eggplant, mushrooms, pineapple, capsicum, olives, and artichoke	26	38
MARINARA PIZZA (1 SIZE) napoli base, cheese, calamari, prawns, scallops, fish with lemon and caper aioli	30	

Traditional Pizza

Gluten Free Pizza Base available + \$5 (1 person only)

	1 Person	2 Person
MARGHERITA tomato, basil, garlic, oregano, mozzarella	18	28
SICILIAN tomato, cheese, ham, mushrooms, olives, garlic, oregano	20	30
PACHINO tomato, cheese, ham, bacon, pineapple	20	30
CALABRESE tomato, cheese, sun dried tomato, eggplant, salami, roasted peppers	20	30
FERRARI tomato, pepperoni, salami, olives, anchovies, chilli, garlic, parmesan	20	30
TRAPINI tomato, sun dried tomato, prosciutto, anchovies, baked goats cheese	20	30
VEGETARIAN tomato, cheese, onion, sun dried tomato, eggplant, mushrooms,artichoke, pineapple, olives, roasted peppers,avocado, oregano, garlic	26	38
MOUNT VESUVIUS tomato, cheese, prosciutto, onions, hot salami, roasted peppers, capers, chilli	24	36

Follow us on
Facebook & Instagram
@augellos_balwyn



Insalata

GREEK (GF) cucumber, onion, tomatoes, olives, feta, lettuce, with a red wine & pepper dressing	18
PANZANELLA SALAD cherry tomatoes, crispy bread, capers, red onion, red capsicum, cucumber, basil, buffalo mozzarella, red wine vinaigrette	18
CAESAR croutons, crispy pancetta, anchovies, parmesan, poached egg with an anchovy dressing with Prawns or Chicken	18 26
ROCKET, PEAR & PARMESAN (GF) tossed in balsamic vinegar and olive oil	18
FREEKAH freekah, sweet potato, broccoli, roasted capsicum, feta, onion, toasted almonds & spinach, with a lemon & herb dressing add chicken or prawns to any salad	20 +8

Sides

INSALATA (GF) a selection of fresh garden greens	10
ROASTED KIPFLERS (GF) with rosemary and garlic aioli	10
ROASTED GARLIC MUSHROOMS (GF)	10
GREENS sauteed seasonal greens with garlic, chilli, and toasted breadcrumbs	10

Credit card fees apply:
1% Mastercard & Visa 1.8% Amex
Please note a 10% surcharge applies on Saturdays and Sundays