



Starters

Minestrone Soup – Mama’s vegetable soup.....	\$14
Vegetable Medley – Vegetables in Napoli sauce.....	\$14
Prawn cocktail – Shrimp prawns in cocktail sauce.....	\$16
Calamari – Crumbed & served with salad	\$18
Four Cheese Arancini	\$12
Pea & Mushroom Arancini	\$12

Sides

Garlic Bread // Herb Bread.....	\$4
Garlic Pizza // Herb Pizza.....	\$15
Bruschetta Pizza Bread.....	\$15
Italian Salad.....	\$15
Bowl Of Fries.....	\$8

Pizza

Regular 11 inch / Large 13 inch (Large pizza’s \$4+) (Gluten Free Pizza \$4+)

Margherita – Cheese, tomato & herbs	\$18
Napolitana – Cheese, anchovies & olives.....	\$18
Ham & pineapple – Cheese, ham & pineapple	\$18
Mexicana – Cheese, capsicum, pepperoni & chilli.....	\$18
Australiana – Cheese, ham & egg.....	\$18
Vegetarian – Cheese, mushrooms, capsicum, onions & olives.....	\$18
Capricciosa – Cheese, ham, mushrooms & olives.....	\$20
Siciliana – Cheese, anchovies, onions, garlic & tobasco sauce.....	\$20
Marinara – Cheese, prawns, octopus, scallops, mussels & anchovies.....	\$20
Meat Lovers – Cheese, ground beef, pepperoni, ham & cabanossi.....	\$20
BBQ Chicken – Cheese, chicken, onion, mushroom & BBQ sauce.....	\$20
Venezia – Cheese, grilled eggplant, mushroom, char grilled pepper’s & Pesto oil.....	\$20
Roma – Cheese, artichoke, olives & grilled eggplant.....	\$20
Gambero – Cheese, garlic, king prawns & pesto oil.....	\$20
Ezzelino’s Supreme – Cheese, mushroom, capsicum,	\$20
onions, pepperoni, cabanossi, ham & olives	

Pasta

Spaghetti – Penne – Fettucine – Beef Tortellini – Potato Gnocchi

Lasagna – Bolognese sauce between layers of pasta.....	\$16
Aglio & Olio – Olive oil, garlic and dried chilli.....	\$16
Al Pesto – Basil pesto, pine nuts & cream sauce	\$18
Amatriciana – Bacon, Onion & chilli in Napoli sauce.....	\$18
Boscaiola – Ham, mushroom & cream sauce.....	\$18
Vegetarian – Fresh mixed vegetables in Napoli sauce.....	\$18
Alfredo – Bacon, parmesan cheese & cream sauce.....	\$18
Arrabbiata – Basil pesto, chilli & garlic in Napoli sauce.....	\$18
Funghi – Mushrooms & cream sauce.....	\$18
Carbonara – Bacon, egg & cream sauce.....	\$18
Bolognese – Traditional juicy meat sauce.....	\$18
Gorgonzola – Gorgonzola blue cheese & cream sauce.....	\$19
Pingara – Bacon, mushroom, onion, capsicum & chilli in pink sauce	\$19
Larnakana – Chicken, mushroom, peppercorn & cream sauce.....	\$19
Marinara – Mixed seafood in spicy Napoli sauce	\$19
Chilli King Prawns – King prawns in spicy Napoli sauce.....	\$20



All Veal, Steak & Chicken dishes are served with vegetables & potatoes.

Veal

Scallopini Vino Bianco - Tender veal with mushroom in a white wine cream sauce.....	\$29
Boscaiola - Topped with ham & mushroom in cream sauce.....	\$29
Schnitzel - Traditionally crumbed & golden fried.....	\$29
Parmigiana - Eggplant & veal baked in the oven with Napoli & mozzarella	\$29

Chicken

Bosciaola - Ham & mushroom in cream sauce	\$27
Schnitzel & Mango - Crumbed chicken breast, juicy sweet mangoes & cream sauce.....	\$29
Parmigiana - Eggplant & tender chicken breast baked in the oven	\$29
topped with Napoli sauce & mozzarella cheese	
Schnitzel Pizzaiola - Crumbed & golden fried chicken breast topped.....	\$27
with mozzarella cheese & Napoli sauce & baked in the oven	

Steak

Pepper - Green peppercorn, Worcestershire & cream sauce.....	\$32
Mushroom - Mushroom, Worcestershire & cream sauce	\$32
Dianne - Garlic, Worcestershire & cream sauce.....	\$32
Mexicana - Roast capsicum & onion in spicy Napoli sauce.....	\$32
Pizzaiola - Topped with mozzarella cheese & Napoli sauce	\$32

Seafood

Calamari - Crumbed golden rings served with tartare sauce & salad.....	\$32
Prawn Cutlets - Fresh king prawns crumbed & served on a bed of salad.....	\$36
Spicy King Prawns - King prawns with fresh vegetables in chilli & Napoli sauce	\$36

Beverages

COLD DRINKS

Coke \$4
Coke No Sugar \$4
Lemonade \$4
Lemon Squash \$4
Lemon, Lime & Bitters \$5
Chinotto \$5
Sparkling Mineral Water \$8
Apple Juice//Orange Juice \$5

HOT DRINKS

White//Black Coffee \$4
Cappucino \$4
Espresso \$4
Mocha \$5
Latte \$5
Affogato \$6 + Liqueur (\$5)
Tea \$4
Hot Chocolate \$5

ALCOHOLIC DRINKS (see wine list)

Espresso Martini
Aperol Spritz
Negroni
Campari
Prosecco
Apple Cider
Spirits
Cocktails

Home made desserts

Tiramisu \$14	Crème Brulee \$12	Belgian Waffle w/ salted caramel & Vanilla Ice Cream \$16
Gelato menu available - refer to staff		

All meals are cooked to order, certain meals take longer to prepare, we appreciate your patience.

Gluten Free options available, refer to staff.

Corkage \$3 per bottle. Minimum order \$20 per person. Public Holiday surcharge 10%. No split bills.