



FOOD MENU



## Antipasti

**Arancini – 4 pieces (V)** \$15.00  
our unique risotto balls, panko crumbed and fried to perfection served with rocket and napolitana sauce.

**Calamari NEW** \$19.50  
calamari dusted in herbs and spices, lightly fried served with rocket, red cabbage, black sesame salad finished with mango aioli and lemon, lime dressing.

**Chilli prawns NEW** \$22.00  
king prawns cooked in our chef's creamy chilli sauce with risotto and toasted ciabatta bread.

**Garlic prawns NEW** \$22.00  
king prawns cooked in a creamy garlic sauce served with risotto and toasted ciabatta bread.

**Prawn and avocado bruschetta** \$18.50  
king prawns, aioli and avocado served on warm ciabatta.

**Tomato bruschetta (V)** \$12.00  
diced tomato, basil, oregano, red onion and pecorino cheese drizzled with balsamic glaze.

**Tre Tuffi NEW** \$14.50  
olive tapenade, roasted capsicum pesto and balsamic olive oil served with garlic flat bread.

**Garlic bread (V)** \$8.00  
freshly toasted with garlic and herb butter.

**Garlic cheese bread (V)** \$9.00  
freshly toasted with garlic, herb butter and melted mozzarella.

**Herb bread (V)** \$8.00  
freshly toasted with garden herb butter.

**Herb cheese bread (V)** \$9.00  
freshly toasted bread with garden herb butter and melted mozzarella.

**Chips (V)** \$9.00  
served with tomato, bbq or tartare sauce.

## Toppa

**Garlic toppa (V)** reg - \$10.00  
pizza base with garlic, oil and herbs. large - \$14.00  
family - \$17.00  
party - \$22.00

**Tomato toppa (V)** available with cheese  
pizza base with tomato, herbs and garlic.

**Rocket toppa** reg - \$16.50  
tomato base, garlic, prosciutto, rocket and large - \$21.50  
parmesan cheese drizzled with olive oil. family - \$29.50

## Traditional Pizza

reg - \$14.50  
large - \$17.50  
family - \$24.50  
party - \$34.50

### Australian

tomato, cheese, ham, bacon and egg.

### Bambini

tomato, cheese and ham.

### Margherita <sup>(V)</sup>

tomato, cheese and oregano.

### Pepperoni

tomato, cheese and salami.

### Tropical

tomato, cheese, ham and pineapple.

## Bambini Options

\$12.00

penne, spaghetti

all pastas served with cheese.

### Napolitana

rich tomato and fresh herb sauce.

### Bolognese

rich mince beef ragu.

### Chicken nuggets and chips **NEW**

available for children 12 years and under.

## Premium Pizza

reg - \$16.00  
large - \$20.00  
family - \$29.00  
party - \$49.00

### Bolognese

rich mince sauce with cheese, ham and onion.

### Calabrese

tomato, cheese, olives, salami, anchovies and chilli.

### Caprice

tomato, cheese, ham, mushrooms, olives and anchovies.

### Chicken

tomato, cheese, chicken, mushrooms and pineapple.

### Giuseppe's

tomato, ham, cheese, mushrooms, capsicum, pineapple, olives, onion, seafood and salami.

### Meat lovers

tomato, cheese, ham, bacon and salami.

### Mexican **NEW**

tomato, cheese, ham, capsicum, onion and chilli con carne.

### Sam's special

tomato, cheese, ham, mushrooms, olives and salami.

## Cuisine Pizza

reg - \$19.50  
large - \$26.50  
family - \$32.00

### Lamb **NEW**

olive tapenade base, roast lamb, rocket, fetta, pine nuts, balsamic glaze and mozzarella cheese.

### Italian sausage **NEW**

tomato, cheese, Italian sausage, roasted potato, salsa verde and bocconcini.

### Milano **NEW**

garlic base, cheese, bruschetta mix, king prawns, baby spinach, chilli and balsamic glaze.

### Three cheese rocket

plain base, garlic, gorgonzola, mozzarella, parmesan, fresh prosciutto and rocket.

### Toscana

tomato base, cheese prosciutto, sun-dried tomatoes, artichokes, basil, roasted capsicum and eggplant.

### Vegetarian <sup>(V)</sup> **NEW**

tomato, cheese, baby spinach, roasted capsicum, roasted pumpkin, eggplant and fetta.

half/half option available with Traditional and Premium pizzas in large, family and party size.

additional cost for extra pizza toppings - no substitute toppings.

\*Gluten free base available (large size only) - extra \$7.00

# delizioso

## Pasta

\$21.50

risotto (GF), fettuccine,  
penne or spaghetti.

### ALL PASTAS SERVED WITH PECORINO FRESHLY GRATED IN HOUSE.

#### Arrabiata

spicy napolitana sauce with  
bacon, onion, roasted  
capsicum and our own chilli  
sauce.

#### Bolognese

rich mince beef ragu.

#### Boscaiola **NEW**

roasted chicken, bacon and  
mushroom slow cooked in  
napolitana sauce with a  
touch of cream.

#### Carbonara **NEW**

bacon and mushroom  
sautéed in fresh herbs and  
garlic cooked in a rich  
creamy sauce.

#### Chef's special

light oil base pasta tossed  
with Giuseppes chilli sauce,  
bacon, roasted pumpkin,  
fresh basil, red onion and  
finished with fetta.

#### Napolitana (V)

traditional slow cooked  
tomato and herbs napolitana  
sauce, a recipe that has been  
in our family for generations.

#### Vegetarian (V)

fresh roasted eggplant,  
mushroom, capsicum  
sautéed with olives, onion,  
spinach cooked in a rich  
napolitana sauce.

## Gourmet Pasta

\$24.50

risotto (GF), fettuccine, penne or spaghetti.

#### Di mamma

prosciutto wilted through our  
napolitana sauce with eggplant,  
artichokes, olives, basil and  
spinach all sautéed with garlic  
and herbs.

#### Flag of Italy **NEW**

freshly made pesto with herbs  
from our garden matched with  
chicken, avocado and sundried  
tomatoes in a cream sauce.

#### Gorgonzola (V)

rich gorgonzola cheese melted  
through our cream sauce.

#### Gamberoni

king prawns and roasted chicken  
sautéed with mushroom and  
herbs in our napolitana sauce with  
a touch of cream.

#### Italian sausage **NEW**

locally sourced Italian sausage,  
prosciutto, roasted capsicum  
pesto, pine nuts, baby spinach  
cooked in a creamy napolitana  
sauce.

#### Marinara

king prawns, calamari, scallops  
and mussels slow cooked in white  
wine, garlic and butter tossed  
through our rich napolitana  
sauce.

## Insalata (salads)

#### Caprese prawn salad (GF) \$24.50

prawns, lettuce, bocconcini  
cheese and fresh tomatoes  
topped with balsamic glaze.

#### Chicken caesar salad \$21.50

chicken breast, bacon,  
lettuce, croutons, parmesan  
cheese and boiled egg with  
caesar dressing.

#### Dukkah chicken salad **NEW** \$21.50

Dukkah crusted chicken  
breast, roasted capsicum,  
cucumber, tomato, onion and  
pesto aioli.

#### Garden salad (GF) (V) \$14.00

lettuce, cucumber, fresh  
tomato, onion, carrot, feta  
and olives with balsamic  
dressing.

#### Smoked salmon **NEW**

freshly smoked salmon matched  
with capers, red onion, roasted  
capsicum, artichokes in a creamy  
dill sauce.

#### Gnocchi

our signature light and fluffy  
potato pasta that we handcraft  
served with any of our  
delicious sauces.

## Mains

**Angus scotch fillet steak** (GF) \$36.00

cooked to your liking and served with mushroom, pepper or diane sauce.

*served with a side of vegetables.*

**Pork belly** (GF) \$28.50

slow cooked pork belly served with red cabbage, apple slaw, jus and mash.

**Chicken parmigana** \$28.50

schnitzel topped with grilled eggplant, napolitana sauce and mozzarella cheese (plain schnitzel also available).

*served with a side of vegetables.*

**Crispy chicken burger** \$24.50

crispy chicken breast with lettuce, bruschetta mix, cheese and Giuseppes bbq aioli, served with a side of chips.

**Pollo al funghi** (GF) \$32.00

tender chicken breast, wrapped in prosciutto topped with roasted portobello mushroom served with asparagus, dutch carrots and roasted potatoes.

**Saltimbocca** \$32.00

veal scallopini and prosciutto cooked in a garlic, white wine and butter served with asparagus, dutch carrots and roasted potatoes.

**Scallopini al funghi** \$32.00

veal scallopini topped with creamy portabella mushroom in a diane sauce served with asparagus, dutch carrots and roasted potatoes.

**Cotoletta bolognese** \$28.50

veal schnitzel topped with rich bolognese sauce and mozzarella cheese.  
*served with a side of vegetables.*

**Atlantic salmon** (GF) \$28.50

pan fried salmon steak with fresh capsicum salsa and balsamic glaze served with asparagus, dutch carrots and roasted potatoes.

**Fillet of barramundi** \$28.50

fillet of grilled barramundi served with creamy lemon sauce.

*served with a side of vegetables.*

additional sides / sauces - \$4 each

(GF) = gluten free ingredients, not gluten free environment

(V) = vegetarian

We use products which contain nuts, we are not a nut free environment



# italiano



DRINK MENU

# Wine

## Sparkling

	Glass	Bottle
De Bortoli Willowglen NV Brut, <i>Riverina</i>	\$7.50	\$35.00
Calabria NV Prosecco, <i>Italy</i>	\$7.50	\$35.00

## White

De Bortoli House White	\$7.00	\$30.00
De Bortoli Willowglen White Moscato	\$7.00	\$30.00
Rutherglen Pinot Grigio, <i>Estate</i>	\$8.00	\$38.00
Richland Sauvignon Blanc, <i>Riverina</i>	\$7.50	\$35.00
Okiwi Bay Sauvignon Blanc, <i>Marlborough NZ</i>	\$7.50	\$35.00
De Bortoli Willowglen Semillion Sauvignon Blanc, <i>Riverina</i>	\$7.00	\$30.00
De Bortoli Willowglen Chardonnay, <i>Riverina</i>	\$7.00	\$35.00

## Red

De Bortoli House Red	\$7.50	\$35.00
De Bortoli Willowglen Cabernet Merlot, <i>Riverina</i>	\$7.50	\$35.00
De Bortoli Woodfired Shiraz, <i>Heathcote</i>	-	\$42.00
Calabria Three Bridges Cabernet Sauvignon, <i>Barossa Valley</i>	\$9.00	\$42.00
Calabria Three Bridges Duriff, <i>Riverina</i>	\$9.00	\$42.00
Calabria Three Bridge Shiraz, <i>Barossa Valley</i>	\$9.00	\$42.00
Rutherglen Tempranillo, <i>Estate</i>	\$8.50	\$40.00
Rutherglen Sangiovese, <i>Estate</i>	\$8.50	\$40.00
Calabria Bros Sophie Rose', <i>Barossa Valley</i>	-	\$38.00
De Bortoli La Bossa Merlot, <i>Riverina</i>	-	\$38.00
Calabria Cool Climate Pinot Noir, <i>Tumbarumba</i>	-	\$38.00

# Spirits

Canadian Club Whisky	\$7.50
Johnnie Walker Red Label Scotch Whisky	\$7.50
Midori	\$7.50
Jack Daniels Tennessee Whisky	\$8.00
Jim Beam Bourbon	\$7.50
Smirnoff Vodka	\$7.50
Bundaberg Rum Original	\$7.50
Gordon's London Dry Gin	\$7.50

## Beer

	<b>Bottle</b>
Great Northern Mid Strength	\$7.00
Carlton Dry	\$7.00
Peroni Full Strength	\$8.00
Peroni Mid Strength	\$7.50
Cascade Premium Light	\$6.50
Corona	\$8.00
James Squire 150 lashes Pale Ale	\$8.00
Matilda Bay Fat Yack Pale Ale	\$8.00
Somersby Pear Cider	\$7.00
Somersby Apple Cider	\$7.00

## Non-Alcoholic

	<b>Glass</b>	<b>Bottle</b>	<b>Jug</b>
Coke	\$4.00	\$4.50	\$12.00
Coke No Sugar	\$4.00	\$4.50	\$12.00
Sprite	\$4.00	\$4.50	\$12.00
Lift	\$4.00	-	\$12.00
Raspberry	\$4.00	-	\$12.00
Soda Water	\$4.00		
Tonic Water	\$4.00		
Dry Ginger Ale	\$4.00		
Orange Juice	\$4.50		
Lemon Lime Bitters	\$5.50		
Chinotto	\$4.50		
Ginger Beer	\$4.50		
S.Pellegrino Sparkling Mineral Water (750ml)	\$6.50		

“Dove regna il vino non regna il silenzio”

– Where wine reigns, silence does not