



# **Antipasti**

# Arancini balls – 4 pieces (v)

our unique risotto balls, panko crumbed and fried to perfection served with napolitana sauce. 18.50

# Tomato bruschetta (v)

diced tomato, basil, fetta, red onion and pecorino cheese drizzled with balsamic glaze. 16.50

# Tre Tuffi (V)

olive tapenade, roasted capsicum pesto and balsamic olive oil served with garlic flat bread. 18.00



# Garlic bread on

freshly toasted with garlic and herb butter. 10.00

# Garlic cheese bread (v)

freshly toasted with garlic, herb butter and melted mozzarella. 12.00

# Herb bread (v)

freshly toasted with garden herb butter. 10.00

# Herb cheese bread (v)

freshly toasted bread with garden herb butter and melted mozzarella. 12.00

# Toppa

# Garlic toppa with cheese (v)

pizza base with cheese, garlic, oil and herbs.

# Tomato toppa with cheese (v) pizza base with cheese, tomato, herbs and garlic.

# Rocket toppa

tomato base, garlic, prosciutto, rocket and pecorino cheese drizzled with olive oil. regular - 14.50 large - 18.50 family - 21.50 party - 28.50

regular - 20.00 large - 25.00 family - 33.00 party - 39.50

# **Pasta**

28.50

risotto (GF), fettuccine, penne, spaghetti or gigli NEW!



# ALL PASTAS SERVED WITH PECORINO FRESHLY GRATED IN HOUSE.

#### **Arrabiata**

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

# **Bolognese**

rich mince beef ragu.

#### Boscaiola

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

# Chef's special

light oil base pasta, tossed with Giuseppes chilli sauce, bacon, pumkin puree, 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.

# Insalata (salads)

#### Chicken caesar salad

chicken, bacon, lettuce, croutons, pecorino cheese and egg with caesar dressing. 32.50

#### Rocket salad M

rocket, sundried tomato, pecorino cheese and balsamic dressing. 18.50

# Gnocchi

our signature light and fluffy potato pasta that we handcraft served with any of our delicious sauces. Additional 4.50

# **Gourmet Pasta**

32.00

risotto (GF), fettuccine, penne, spaghetti or gigli NEW!



#### Carbonara

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

#### Di mamma

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

# Flag of Italy

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

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.

# Smoked salmon

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

pizza dough, gnocchi, pastas with love daily using the fines

# Traditional Pizza

regular - 20.00 large - 25.00 family - 33.00 party - 44.00

#### Australian

tomato base, cheese, ham, bacon and egg.

## Bambini

tomato base, cheese and ham.

# Margherita (v)

tomato base, cheese and oregano.

# Pepperoni

tomato base, cheese and salami.

# **Tropical**

tomato base, cheese, ham and pineapple.

# Bambini Options

15.50 penne, spaghetti

# Napolitana (v)

rich tomato and fresh herb sauce.

# Bolognase

rich mince beef ragu.

# Chicken nuggets and chips

available for children 12 years and under.

# **Premium Pizza**

regular - 24.50 large - 29.50 family - 39.50 party - 62.00

# Bolognese

rich mince sauce with cheese, ham and onion.

#### Calabrese

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

# Caprice

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

#### Chicken

tomato base, cheese, chicken, mushrooms and pineapple.

# Giuseppe's

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

# Jamie's special

tomato base, ham, cheese, pineapple, mushrooms and salami.

# **Meat lovers**

tomato base, cheese, ham, bacon and salami.

#### Mexican

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

# Sam's special

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

# **Cuisine Pizza**

regular - 28.00 large - 35.00 family - 44.00 party - 68.50

# Italian sausage

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

#### Lamb

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

#### Milano

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

# Sticky char siu pork

tomato base, cheese, pork belly with sesame, shallots and sweet chilli mayo.

# Three cheese rocket

garlic base, gorgonzola, mozzarella, pecorino, fresh prosciutto and rocket.

#### Toscana

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

#### Ultimate meatlovers

tomato base, cheese, chicken, ham, bacon, salami, italian sausage, chilli con carne topped with BBQ aioli.

# Vegetarian (v)

tomato base, 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 7.50

and sauces are **hand-made** st ingredients.



# **Mains**

Our meals are carefully designed and prepared, you may remove some items from these dishes but we cannot substitute ingredients.

# Pork belly (GF)

slow cooked pork belly, served with red cabbage and apple slaw, jus and mash. 36.00

## Prawn and avocado bruschetta

lightly toasted ciabatta bread, topped with avocado, king prawns, aioli and drizzled with balsamic glaze. 28.50

# Chilli prawns

king prawns cooked in our chef's creamy chilli sauce with risotto and toasted ciabatta bread. 36.50

# Garlic prawns

king prawns cooked in a creamy garlic sauce served with risotto and toasted ciabatta bread. 36.50

# Chicken parmigana

schnitzel topped with grilled eggplant, napolitana sauce and mozzarella cheese. Served with a side of vegetables. 34.00

# Crispy chicken burger

crispy chicken breast with lettuce, bruschetta mix, cheese and Giuseppes bbq aioli, served with a side of chips. 28.50

#### Saltimbocca

veal scallopini and prosciutto cooked in a garlic, white wine and butter served with asparagus, dutch carrots and roasted potatoes. 47.50

# Scallopini al funghi

veal scallopini topped with creamy portabella mushroom in a diane sauce served with asparagus, dutch carrots and roasted potatoes. 47.50

# italiano

# Cotoletta bolognese

veal schnitzel topped with rich bolognese sauce and mozzarella cheese. Served with a side of vegetables. 41.00

#### Atlantic salmon (GF)

pan fried salmon steak with fresh capsicum salsa and balsamic glaze served with asparagus, dutch carrots and roasted potatoes. 41.00

# Chips (V)

served with tomato or bbg sauce. 12.50

(GF) = gluten free ingredients, not gluten free environment (V) = vegetarian We use products which contain nuts, we are not a nut free environment

