

Take Away Menu

Pizze

Marinara Tomato, Garlic, Oregano & Olive Oil	\$17.00
Margherita Tomato & Mozzarella	\$19.00
Funghi Tomato, Mozzarella & Mushrooms	22.00
Gamberi Tomato, Mozzarella & Prawns	\$23.00
4 Stagioni Tomato, Mozzarella, Prosciutto Crudo, Olives, Mushrooms & Eggs	\$22.00
4 Formaggi Mozzarella, Parmesan, Bocconcini & Gorgonzola	\$22.00
Caprese Tomato, Bocconcini, Basil & Olive Oil	\$22.00
Vesuviana Tomato, Mozzarella, Anchovies & Olives	\$22.00
St. Lucia Olive Oil & Rosemary	\$10.00
Scugnizzo Tomato, Mozzarella, Ham & Hot Salami	\$22.00
Carnevale Tomato, Mozzarella, Ham, Mushrooms, Olives, Anchovies & Capsicum	\$23.00
Calzone (Closed Pizza) Mozzarella, Salami, Olives, Mushrooms, Tomato, Parmesan & Olive Oil	\$23.00
Tropicale Tomato, Mozzarella, Ham & Pineapple	\$21.00
Pizza Bruschetta Diced Fresh Tomato, Garlic, Olive Oil & Basil	\$17.00
Pizza Aglio Oil & Garlic	\$10.00
Patata Potatoes, Rosemary, Mozzarella, Onions & Olive Oil	\$22.00
Melanzane Tomato, Eggplant & Mozzarella	\$22.00
Rucola Tomato, mozzarella, rocket, parmesan, olive oil, prociutto crudo	\$23.00

Pasta

Homemade Lasagne Layers of pasta, mince meat, mozzarella	\$19.00
Pasta Al Forno Traditional baked pasta with vegetables	\$19.00
Penne Arrabbiate Napoletana sauce, chillies	\$18.00
Penne Pescatore Napoletana sauce, prawns, bay leaves	\$20.00
Spaghetti Marinara Traditional seafood sauce	\$20.00
Tagliatelle Boscaiola Mushrooms, cream, bacon pieces	\$19.00
Ravioli Zucca Pumpkin and ricotta ravioli with Napoletana sauce	\$19.00
Ravioli Carne Beef ravioli with Napoletana or Bolognese sauce	\$19.00
Risotto Napoli Rice, napoletana sauce, mushroom & chicken pieces	\$19.00
Risotta Marinara Rice, napoletana sauce, traditional seafood sauce	\$20.00
Gnocchi Rosa Homemade potato dumplings in napoletana sauce with a touch of cream	\$19.00

Salads

Mixed Italian Lettuce, olives, tomatoes, cucumber, onions & carrots (serves 2)	\$7.00
Rucola Rocket, shaved parmesan, olives & balsamic dressing (serves 2)	\$8.00
Caprese Bocconcini, tomatoes & basil (serves 2)	\$10.00

Pesce (Fish)

Cozze Sugo Piccante Mussels in napoletana sauce with chillies	\$20.00
Frittelle Di Nannata Fried whitebait patties with salad	\$20.00
Calamari Ripieni Stuffed calamari with seafood, cooked in napoletana sauce served with saled	\$20.00

Carne (Meat)

Vitello Pizzaiola

Veal cooked in napoletana sauce, garlic, olives & oregano, capers

\$20.00

Vitello Funghi

Veal cooked in white wine, mushrooms & a touch of cream

20.00

Vitello Marsala

Veal cooked in marsala with a touch of cream

\$20.00

Vitello Limone

Veal cooked in lemon juice

\$20.00

Pollo (Poultry)

Pollo Cacciatore

Chicken fillet cooked in napoletana sauce with mushrooms & olives

\$21.00

Pollo Boscaiola

Chicken fillet cooked with mushrooms, bacon & cream

\$21.00

Pollo Asparagi

Chicken fillet cooked in white wine, cream & asparagus

\$21.00

Pollo in Bocca

Chicken fillet topped with ham & mozzarella cheese

\$21.00