

STARTER *Primo*

TO SHARE

HERB & GARLIC FOCACCIA **VG** 13

CHEESE & GARLIC FOCACCIA **V** 16

GARLIC BREAD **V** 8

Ciabatta bread with garlic & herb butter

BRUSCHETTA (3 PIECES) **V** 12

A classic mix of tomatoes, red onion, fresh basil & olive oil, topped with shaved parmesan cheese & balsamic glaze

MUSSELS 25

Fresh mussels, cooked with garlic, red chilli, fresh herbs & Napoli sauce, served with bread

BREAD & DIP **V** 10

Warm focaccia bread served with dip of the day

PESCATORE SOUP 16

Mix of seafood cooked in a seafood broth and Napoli sauce, served with bread

MINISTRONE SOUP **VG** 12

Served with bread

PIZZA

GLUTEN FREE PIZZA BASE OR VEGAN CHEESE ADD AN EXTRA 3

MARGHERITA **V** 16

Napoli, mozzarella & fresh basil

CAPRICCIOSA 19

Napoli, mozzarella, ham, mushrooms, olives & anchovies

CALABRESE 21

Napoli, mozzarella, hot salami, capsicum & olives

HAWAIIAN 19

Napoli, mozzarella, Virginian ham & pineapple

VEGETARIAN **V** 21

Napoli, mozzarella, grilled eggplant, potato, zucchini, capsicum & onions

MUSHROOM **V** 21

Napoli, mozzarella, mixed mushrooms

MEAT LOVERS 25

Napoli, mozzarella, ham, hot salami, bacon, chicken, sausage & BBQ sauce

BBQ CHICKEN 21

Napoli, mozzarella, chicken pieces, pineapple, BBQ sauce

THE LOT 26

Napoli, mozzarella, ham, hot salami, chicken, bacon, mushrooms, capsicum, onion, olives, pineapple

BRUSCHETTA **V** 21

Napoli, tomatoes, red onion, fresh basil & olive oil, topped with shaved parmesan cheese & balsamic glaze

ITALIAN EATERY

est. 1974

FROM THE GRILL *Secondi*

BARRAMUNDI **GF** 31

Crispy skin barramundi served with a warm kipfler potato salad, spring onions and seeded mustard sauce

SCOTCH FILLET **GF** 45

300gram Scotch fillet, cooked to your liking, served with chips, salad & your choice of gravy, mushroom or peppercorn sauce

PORTERHOUSE FILLET **GF** 39

300gram Porterhouse fillet, cooked to your liking, served with chips, salad & your choice of gravy, mushroom or peppercorn sauce.

HEDONIS BURGER 25

Beef and pork patty with pickled cucumber, spicy mayonnaise, cos lettuce & tomato served on a homemade bun with a side of chips

FAVOURITES *Secondi*

FRIED FISH 26

Homemade beer battered flathead fish served with garden salad and chips

CHICKEN PARMIGIANA 28

Crumbed chicken breast, topped with Napoli sauce and mozzarella cheese, served with garden salad & chips

FRIED CALAMARI **GF** 27

Deep fried calamari pieces dusted with rice flour and lemon pepper seasoning served with salad and chips

VEAL SCALOPPINE **GF** 29

Seared veal scallopini served with mixed mushrooms sauce, mash potato & broccolini

EGGPLANT PARMIGIANA **V** 25

Sliced eggplant layered with Napoli sauce and buffalo mozzarella topped with a mix of mozzarella and parmesan served with bread

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

ITALIAN EATERY

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PASTA O RISOTTO

GLUTEN FREE PENNE OPTION AVAILABLE FOR EXTRA 4

GNOCCHI SORRENTINA **V** 23

Homemade potato gnocchi served on a Napoli sauce, topped with a mix of mozzarella and parmesan cheeses

SPAGHETTI CARBONARA 25

Guanciale, egg yolk, cream, cracked pepper & Pecorino Romano

FETTUCINE BOLOGNESE 24

Traditional homemade bolognese sauce topped with parmesan cheese

LINGUINE MARINARA 32

Mix of Prawns, scallops, vongole, mussels & calamari cooked with garlic, red chilli, cherry tomatoes and Italian parsley

PENNE AMATRICIANA 25

Guanciale, red chilli & Napoli sauce topped with pecorino romano

PENNE PRIMAVERA **VG** 23

Seasonal vegetables tossed with olive oil

CASARECCE RAGU 25

Casarecce pasta tossed with beef cheek and mushroom ragu topped with Pecorino Romano

RISOTTO MUSHROOM **GF V** 23

Mixed mushrooms, white wine & butter, topped with Pecorino Romano. *Add Chicken 6*

RISOTTO PESCATORE **GF** 32

Mix of Prawns, scallops, vongole, mussels & calamari cooked with garlic, red chili and Napoli sauce topped with Italian parsley

CHILDREN'S *Bambini*

ALL 13

served with a complimentary glass of soft drink

7" Margherita Pizza

7" Hawaiian Pizza

Spaghetti Bolognese

Fish & Chips

Chicken Nuggets & Chips

Vanilla Ice Cream with topping - 5.5

IF YOU WOULD LIKE TO SHARE, PLEASE ASK OUR FRIENDLY STAFF FOR OUR PLATTER OPTIONS

PLEASE NOTE THAT PLATTER ORDERS ARE AVAILABLE BY PRE-ORDER ONLY.

PLEASE NOTE: THAT A PUBLIC HOLIDAY SURCHARGE WILL APPLY 15% OF TOTAL BILL.

SALADS *Insalata*

CAESAR SALAD 19

Cos lettuce, crispy pancetta, croutons, anchovies, soft boiled egg, shaved parmesan & homemade Caesar dressing

GRILLED CALAMARI AND SALAD **GF** 19

Grilled calamari marinated in oregano and extra virgin olive oil served with garden salad

GREEK SALAD **V** 19

Tomatoes, cucumbers, capsicum, feta cheese, Kalamata olives, oregano, extra virgin olive oil

SALAD ADD ON

Chicken Tenders 6 - Fried Calamari 8 - Prawns 9 - Barramundi 18

SIDES *Contorni*

CHIPS

	SIDE	6
	BOWL	12

GRILLED OR STEAMED VEGETABLES 10

ROASTED ROSEMARY POTATOES 10

CHARRED BROCCOLINI 12

AUTHENTIC MASH POTATO 8

SENIORS *Anziani*

ALL 18

served with a complimentary glass of beer, wine or soft drink.

Gnocchi Sorrentina 7" Margherita Pizza

Spaghetti Carbonara 7" Hawaiian Pizza

Fettucine Bolognese 7" Calabrese Pizza

Penne Amatriciana 7" Capricciosa Pizza

Risotto with Mushroom 7" Vegetarian Pizza

Fish & Chips 7" Mushroom Pizza

Chicken Parmigiana

Seniors card must be presented when ordering.

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

FOOD ALLERGY ALERT: KINDLY NOTE THAT DISHES PREPARED ON-SITE MAY INCLUDE THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, AND SHELLFISH. WE WILL ENDEAVOUR TO TAKE ALL PRECAUTIONS NECESSARY.

Club Italia
EST 1974