

Wine Whites

House White: Wayville Sem Sauv Blanc House	\$35 / \$7.50
Sparkling: NV Pasqua Piccolo Prosecco - Extra Dry DOC Veneto, Italy 200ml	\$9.00
Berrigan Estate Sauvignon Blanc	\$37 / \$8.00
Berrigan Estate Chardonnay	\$37 / \$8.00
Em's Table Riesling	\$37 / \$8.00
Fantini Cerasuolo Rose DOC, Abruzzo, It	\$35 / \$7.50

Reds

House Red: Wayville Cab Sauv Merlot	\$35 / \$7.50
Berrigan Estate Cabernet Sauvignon	\$37 / \$8.00
JJ Hahn "Homestead" Cabernet Sauvignon	\$37 / \$8.00
JJ Hahn "Reginald" Shiraz Cabernet Sauv	\$37 / \$8.00
JJ Hahn "Stelzer Road" Merlot	\$37 / \$8.00

Italian Wine

Farnese Montepulciano D'Abruzzo Farnese Sangiovese	\$35 / \$7.50
Piccini Chianti Raffia	\$37 / \$8.00
Pasqua Pinot Grigio	\$35 / \$7.50
Pasqua 11 Minutes Rose	\$41 / \$8.50
Pasqua Merlot	\$35 / \$7.50
Pasqua Valpolicella	\$41 / \$8.50

Salads & Antipasti



1. Italian Salad	\$10.50
Mixed Green Leaf Lettuces, Tomato, Cucumber, Olives, Onion and Capsicum, Tossed in our Homemade Italian Dressing	
2. White Pearl Anchovy Salad	\$18.50
Mixed Green Leaf Lettuces, Onion, Sundried Tomatoes, Olives and Capers, in a Zesty lemon lime dressing	
3. Grilled Chicken Salad	\$18.50
Tender grilled Thigh Fillet pieces, served on a mixed Green Leaf Salad with Homemade Italian Dressing	
4. Grilled Seafood Salad	\$22.70
A medley of Seafood, served on a mixed Green Leaf salad with Chilli Mango Dressing	

A Taste of Italy

Beer & Cider

Peroni Red	\$7.50
Peroni Nastro Azzurro	\$7.50
Great Northern	\$7.50
Corona	\$7.50
Uberbrau	\$6.50
Stella Artois	\$7.50
XXXX Gold	\$5.50
House Cider	MP

Spirits

Basic Spirits	\$8.50
Top Shelf Spirits	\$9.50

Beverages

Coffee:	
Long Black	\$4.10
Short Black	\$4.10
Macchiato	\$4.10
Latte	\$4.10
Cappuccino	\$4.10
Flat White	\$4.10
Mocha (mug only)	\$4.50
Tea	\$4.00
Iced Coffee	\$5.50
Hot Chocolate	\$5.50

Soft Drinks 375ml

Pepsi	\$3.50
Solo	\$3.50
Lemonade	\$3.50
Coca-Cola	\$3.50
Coca-Cola No Sugar	\$3.50
Sunkist	\$3.50
Ginger Beer	\$3.50
Mountain Dew	\$3.50
San Pellegrino Sparkling Water 250ml	\$4.50
Aranciata Rossa	\$4.50
Chinotto	\$4.50
Pompelmo Grapefruit	\$4.50
Limonata	\$4.50
Charlie's Quenchers:	
Orange Juice	\$4.50
Mango & Orange	\$4.50
Ice Tea	\$4.50



A Taste of Italy

Kids All \$10.00

1. Calamari and Chips
2. Fish and Chips
3. Chicken Nuggets and Chips
4. Pasta
Bolognese, napoli or carbonara

Sides

1. Garlic Bread	\$5.50
2. Bowl of Chips	\$7.00
3. Side of Vegetables	\$9.50
4. Steak Sauce	\$5.00
Pepper, mushroom or garlic	

Desserts

Variety of gourmet desserts, ask our friendly staff. **\$9.50**

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BYO Wine only | Catering Available

PH 4059 2727

www.atasteofitaly.com.au

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Pizza

Gluten Free (Large only) \$23.70

	9" S	12" L	15" F
1. Supreme Tomato sauce, ham, mushrooms, onions, capsicums, olives, pepperoni, cheese and anchovies	\$13.90	\$19.90	\$26.90
2. Pepperoni Tomato sauce, ham, onions, capsicums, pepperoni and cheese	\$13.90	\$19.90	\$26.90
3. Australian Tomato sauce, ham, onions, bacon, cheese and egg	\$13.90	\$19.90	\$26.90
4. Hawaiian Tomato sauce, ham, pineapple and Cheese	\$13.90	\$19.90	\$26.90
5. Mexican Tomato sauce, ham, onions, capsicums, olives, pepperoni, cheese and chilli & garlic	\$13.90	\$19.90	\$26.90
6. Italian Tomato sauce, ham, olives, cheese, anchovies, oregano & garlic	\$13.90	\$19.90	\$26.90
7. Pollo Tomato sauce, mushrooms, chicken, cheese and pesto *Optional with BBQ sauce	\$13.90	\$19.90	\$26.90
8. Rustica Tomato sauce, mushrooms, eggplant, zucchini, capsicum, olives, cheese & garlic	\$13.90	\$19.90	\$26.90
9. Seafood Tomato sauce, medley of seafood, onions, cheese, prawns & garlic	\$14.90	\$21.90	\$27.90
10. Margherita Tomato sauce, herbs and cheese	\$12.90	\$18.90	\$25.90
11. Plain Garlic Garlic, herbs & cheese	\$9.90	\$15.00	\$18.50
12. Gamberi Tomato sauce, cheese, prawns and garlic	\$14.90	\$21.90	\$27.90
13. Meat Lovers Tomato sauce, ham, onions, bacon, beef, pepperoni and cheese *Optional with BBQ sauce	\$13.90	\$19.90	\$26.90
14. Veggie Lovers Tomato sauce, mushrooms, onions, capsicums, olives, pineapple, cheese & garlic	\$13.90	\$19.90	\$26.90
15. Funghi Tomato sauce, mushrooms, onions, cheese & garlic	\$13.90	\$19.90	\$26.90
16. Capriciosa Tomato sauce, ham, mushrooms, olives, cheese, anchovies, oregano & garlic	\$13.90	\$19.90	\$26.90
17. Simply Beef Tomato sauce, beef, onions, cheese	\$13.90	\$19.90	\$26.90
18. Double Pepperoni Tomato Sauce, onions, Cheese, lots of pepperoni	\$13.90	\$19.90	\$26.90
19. Napoli Tomato sauce, cheese, olives, anchovies, oregano & garlic	\$13.90	\$19.90	\$26.90

Extra Pizza Toppings

Extra cheese or seafood	\$1.50	\$2.00	\$3.00
Extra cheese or seafood	\$3.00	\$4.00	\$5.00
Half & half	N/A	\$2.00	\$2.00

Pasta

Choose a pasta - Gluten Free add \$2

Spaghetti, Fettuccine, Penne, Gnocchi, Tortellini

Add a sauce

1. Calabrese Bacon, Onion, Pepperoni, olives, capers & chilli in a Napoli sauce	\$19.90
2. Bolognese Traditional slow cooked Italian meat sauce	\$18.90
3. Carbonara Bacon, spring onions & egg in a cream sauce	\$19.90
4. Neapolitan Traditional slow cooked Tomato sauce with garlic & basil	\$17.90
5. Ortolana Seasonal vegetables in a Napoli sauce	\$19.90
6. Pollo E Funghi Chicken, avocado & mushrooms in a cream sauce	\$20.90
7. Maestosa Bacon, mushrooms & spring onions in a creamy tomato sauce	\$19.90
8. Amatriciana Bacon, onion & chilli in a Napoli sauce	\$19.90
9. Pescatora Fresh seafood with a touch of garlic in a Napoli sauce	\$22.90
10. Marinara Fresh seafood in a white wine & olive oil sauce	\$22.90
11. Pesto A blend of fresh basil, pine nuts & parmesan cheese in a cream sauce	\$19.90
12. Homemade Lasagne & Bechamel Pasta sheets layered with Bolognese sauce cooked to perfection	\$19.90
13. Puttanesca Olives, anchovies, spring onions, garlic, touch of chilli in a rich Neapolitan sauce	\$19.90
14. King Gamberi Prawns, eggplant, capsicum, zucchini, fresh herbs, chilli, olive oil, a touch of Neapolitan in a creamy champagne sauce	\$25.90
15. Salmone Smoked Salmon, avocado, capers and spring onions in a creamy champagne sauce	\$22.90

Risottos

1. Risotto Ortolana Seasonal vegetables in a Neapolitan sauce with a touch of cream	\$20.60
2. Risotto Pescatora Fresh seafood with a touch of garlic in a Neapolitan sauce	\$23.70
3. Risotto Pollo E Funghi Chicken, sundried tomatoes & mushrooms, in a creamy white wine sauce finished with fresh herbs	\$21.60

Mains

1. T-Bone Steak - 380g Local Tableland steak, juicy and tender, seasoned with Murry River pink salt and cooked to perfection. Your choice of chips & salad or mashed potato and vegetables.	\$29.50
2. Veal Scaloppine - subject to availability Served with mashed potato and veg	
Veal Siciliana Pan fried baby veal in a Napoli sauce with capsicum, onions, olives, chilli and garlic	\$27.50
Veal Funghi Pan fried baby veal in a creamy mushroom sauce	\$27.50
Veal Vino Bianco Pan fried baby veal in a white wine butter & fresh herbs sauce	\$27.50
3. Chicken Your choice of chips & salad or mashed potato and vegetables.	
Chicken Schnitzel	\$21.70
Chicken Parmigiana	\$22.80
Chicken Cacciatore Tender thigh fillets pan-grilled & finished in roasted peppers, olives, onions, garlic & a touch of chilli in a rich Napoli sauce	\$27.50
Chicken Mushroom Marsala Pan-grilled tender thigh fillets, finished in a creamy mushroom Marsala sauce	\$27.50
4. Prawns Served with Arborio rice and vegetables	
King Prawns Provinciale (10) Onion, chilli, garlic in a rich Neapolitan sauce	\$32.50
King Garlic Prawns (10) Cooked in creamy garlic herb sauce	\$32.50
5. Fish and Calamari Served with chips and home made tartar sauce	
Tempura Fish and Chips	\$18.60
Salt and Pepper Squid	\$20.60

