

Salads & Antipasti

- 1. Italian Salad** \$16.50
Mixed green leaf salad, tomato, cucumber, olives, onion and capsicum, tossed in our homemade Italian dressing
- 2. White Pearl Anchovy Salad** \$24.50
Mixed green leaf lettuces, onion, sundried tomatoes, olives and capers in a zesty lemon and olive oil dressing
- 3. Grilled Chicken Salad** \$24.50
Tender grilled thigh fillet pieces, served on a mixed green leaf salad with homemade Italian dressing
- 4. Grilled Seafood Salad** \$30.90
A medley of seafood, served on a mixed green leaf salad with chilli mango dressing
- 5. Olive e Pane** \$19.00
Marinated olives in olive oil and herbs served with garlic bread

Desserts

- Homemade Tiramisu** \$13.50
Variety of gourmet desserts, ask our friendly staff \$13.50

Trattoria Italiana
Pizza, Pasta, Grill, Seafood & Bar



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Fully Licenced | Catering Available

PH 4059 2727

www.atasteofitaly.com.au

*Please advise our staff of any food allergies upon ordering

Breads & Sides

- 1. Home Made Pane Di Casa** (served with dippings) ^{NEW} \$12.90
- 2. Garlic Bread** \$ 7.90
- 3. Cheesy Garlic Bread** \$10.90
- 4. Loaded Cheesy Garlic Bread** \$10.90
 - Bacon + \$4 • Olives + \$4
 - Rustica Veg Mix + \$4 • Anchovies + \$4
 - Pepperoni + \$4 • Sundried Tomato + \$4
- 5. Bowl of Chips** \$12.00
- 6. Bowl of Sweet Potato Fries & Fetta** \$16.50
- 7. Sides of Vegetables** \$11.50
- 8. Steak Sauce** Pepper, mushroom, garlic or diane \$ 8.00

Wine Whites

- House White** (Please ask your waiter) \$39 / \$10.50
Sparkling: NV Pasqua Piccolo Prosecco - Extra Dry DOC Veneto, Italy 200ml \$14.50
Berrigan Estate Sauvignon Blanc \$51 / \$12.50
Berrigan Estate Chardonnay \$51 / \$12.50
Em's Table Riesling \$51 / \$12.50
Fantini Cerasuolo Rose DOC, Abruzzo, It \$46 / \$11.00

Red Wine

- House Red** (Please ask your waiter) \$39 / \$10.50
Berrigan Estate Cabernet Sauvignon \$51 / \$12.50
JJ Hahn "Homestead" Cabernet Sav \$51 / \$12.50
JJ Hahn "Reginald" Shiraz Cabernet Sav \$51 / \$12.50
JJ Hahn "Stelzer Road" Merlot \$51 / \$12.50

Italian Wine

- Farnese Montepulciano D'Abruzzo Farnese** \$39 / \$10.50
Sangiovese \$39 / \$10.50

- Piccini Chianti Raffia** \$46 / \$11.00
Pasqua Pinot Grigio \$39 / \$10.50
Pasqua 11 Minutes Rose \$52 / \$12.50
Pasqua Merlot \$39 / \$10.50
Pasqua Valpolicella \$45 / \$11.50

Beer & Cider

- Peroni Red** \$9.50
Peroni Nastro Azzurro \$9.50
Great Northern \$9.50
Corona \$9.50
Uberbrau \$7.50
Stella Artois \$9.50
XXXX Gold \$7.50
House Cider \$10.50
Boutique Beer on Tap Small \$9.50 Large \$13.50

Ask our friendly staff
for the cocktail list



Spirits

- Basic Spirits** \$9.50
Top Shelf Spirits \$11.50
Grappa or Lemoncello Shots \$10.50
Campari 60ml \$10.50

Hot Beverages

- Coffee:** (Mug + \$1.50)
Long Black \$4.90
Short Black \$4.90
Macchiato \$4.90
Latte \$4.90
Cappuccino \$4.90
Flat White \$4.90
Mocha \$5.50
Tea \$4.00
Hot Chocolate \$6.50

Soft Drinks 375ml

- Pepsi** \$4.50
Solo \$4.50
Lemonade \$4.50
Coca-Cola \$4.50
Coca-Cola No Sugar \$4.50
Sunkist \$4.50
Ginger Beer \$5.50
Moutain Dew \$4.50
San Pellegrino Sparkling Water 250ml \$5.50
Aranciata Rossa \$5.50
Chinotto \$5.50
Limonata \$5.50
Orange Juice \$5.50
Juices \$5.50
Ice Tea \$5.50



Pizza

Gluten Free extra \$5

	9" S	12" L	15" F
1. Supreme Tomato sauce, ham, mushrooms, onion, capsicums, olives, pepperoni, cheese and anchovies	\$18.90	\$26.90	\$35.90
2. Not Just Pepperoni Tomato sauce, ham, onion, capsicums, pepperoni and cheese	\$18.90	\$26.90	\$35.90
3. Australian Tomato sauce, ham, onion, bacon, cheese and egg	\$18.90	\$26.90	\$35.90
4. Hawaiian Tomato sauce, ham, pineapple and cheese	\$18.90	\$26.90	\$35.90
5. Mexican Tomato sauce, ham, onion, capsicums, olives, pepperoni, cheese, chilli and garlic	\$18.90	\$26.90	\$35.90
6. Italian Tomato sauce, ham, olives, cheese, anchovies, oregano and garlic	\$18.90	\$26.90	\$35.90
7. Pollo Tomato sauce, mushrooms, chicken, cheese and pesto *Optional BBQ sauce	\$18.90	\$26.90	\$35.90
8. Rustica Tomato sauce, mushrooms, eggplant, zucchini, capsicums, olives, cheese and garlic	\$18.90	\$26.90	\$35.90
9. Seafood Tomato sauce, medley of seafood, onion, cheese, prawns and garlic	\$19.90	\$28.90	\$37.90
10. Margherita Tomato sauce, herbs and cheese	\$17.90	\$25.90	\$31.90
11. Plain Garlic Garlic, herbs and cheese	\$14.90	\$21.90	\$25.90
12. Gamberi Tomato sauce, cheese, prawns and garlic	\$19.90	\$28.90	\$37.90
13. Meat Lovers Tomato sauce, ham, onion, bacon, beef, pepperoni and cheese *Optional BBQ sauce	\$18.90	\$26.90	\$35.90
14. Veggie Lovers Tomato sauce, mushrooms, onion, capsicums, olives, pineapple, cheese and garlic	\$18.90	\$26.90	\$35.90
15. Funghi Tomato sauce, mushrooms, onion, cheese and garlic	\$18.90	\$26.90	\$35.90
16. Mario Special Tomato sauce, parmesan and mozzarella cheese, pepperoni, prawns, olives, anchovies and chilli	\$21.90	\$30.90	\$39.90
17. Prosciutto e Camembert Tomato sauce, onions, olives, camembert and mozzarella cheese. finished with prosciutto crudo & rocket	\$21.90	\$30.90	\$39.90
18. Capriciosa Tomato sauce, ham, mushrooms, olives, cheese, anchovies, oregano and garlic	\$18.90	\$26.90	\$35.90
19. Bologna Tomato sauce, our homemade bolognese, onion and cheese	\$18.90	\$26.90	\$35.90
20. Double Pepperoni Tomato sauce, onion, cheese and lots of pepperoni	\$18.90	\$26.90	\$35.90
21. Napoli Tomato sauce, cheese, olives, anchovies, oregano and garlic	\$18.90	\$26.90	\$35.90

Extra Pizza Toppings	\$ 2.00	\$ 3.00	\$ 4.00
Extra cheese, seafood or pearl anchovies	\$ 4.00	\$ 6.00	\$ 8.00
Half and half	N/A	\$ 3.00	\$ 3.00

Pasta

Choose a pasta - Gluten Free add \$5

Spaghetti, Fettuccine, Penne, Gnocchi, Tortellini

Add a sauce

1. Quattro Formaggi Creamy, dreamy four cheese sauce with spinach & sun dried tomato	\$28.90
2. Calabrese Bacon, onion, pepperoni, olives, capers and chilli in a Napoli sauce	\$26.90
3. Bolognese Our special 8hr low and slow local beef and pork bolognese	\$26.90
4. Carbonara Bacon, spring onions and egg in a cream sauce	\$26.90
5. Napoletana Roma tomatoes, spanish onion, herbs - simmer all day sauce	\$24.90
6. Ortolana Seasonal vegetables in a Napoli sauce	\$26.90
7. Pollo E Funghi Chicken, avocado and mushrooms in a cream sauce	\$27.90
8. Maestosa Bacon, mushrooms and spring onions in a creamy tomato sauce	\$26.90
9. Amatriciana Bacon, onion and chilli in a Napoli sauce	\$26.90
10. Pescatora Fresh seafood with a touch of garlic in a Napoli sauce	\$30.90
11. Marinara Fresh seafood in a white wine and olive oil sauce	\$30.90
12. Pesto A blend of fresh basil, pine nuts, parmesan cheese and sundried tomato in a cream sauce	\$26.90
13. Homemade Lasagne Pasta sheets layered with Bolognese sauce cooked to perfection	\$28.90
14. Puttanesca Olives, anchovies, capers, garlic, touch of chilli in a rich Neapolitana sauce	\$26.90
15. King Gamberi Prawns, eggplant, capsicum, zucchini, fresh herbs, chilli, olive oil, a touch of Neapolitana in a creamy champagne sauce	\$31.90
16. Salmone Smoked salmon, avocado, capers and spring onions in a creamy champagne sauce	\$29.90
17. Homemade Meatballs Casalinga style slow cooked meatballs served with peas, spinach, in a cheese Bolognese sauce	\$31.90

Risottos

1. Risotto Ortolana Seasonal vegetables in a Neapolitana sauce with a touch of cream	\$27.90
2. Risotto Pescatora Fresh seafood with a touch of garlic in a Neapolitana sauce	\$30.90
3. Risotto Pollo E Funghi Chicken, sundried tomatoes and mushrooms in a creamy white wine sauce with fresh herbs	\$28.90
4. Risotto Pumpkin Pumpkin, Bulgarian fetta cheese, sun-dried tomato and spinach in a creamy rose sauce	\$28.90
5. Blue Cheese, Sun-dried Tomato & Spinach King Island blue vein, sun-dried tomato and spinach in a creamy sauce	\$28.90

Meats & Seafood

FROM THE GRILL

T-Bone Steak - 400g Local Tableland steak, juicy and tender, seasoned with Murray River salt and cooked to perfection. Your choice of chips and salad or mashed potato and vegetables	\$39.90
Black Angus Scotch Fillet - 320g Prime cut of Black Angus scotch fillet cooked as you like it. Served with your choice of chips & salad or creamy mash & seasonal vegetables, finished off with balsamic reduction	\$43.90
VEAL SCALLOPPINE - subject to availability Served with creamy mashed potato and vegetables	
Veal Siciliana Pan fried baby veal in a Napoli sauce with rustic veg, olives, chilli and garlic	\$39.90
Veal Funghi Pan fried baby veal in a creamy mushroom sauce	\$39.90
Veal Vino Bianco Pan fried baby veal in a white wine butter and fresh herbs sauce	\$39.90

CHICKEN

Your choice of chips and salad or creamy mashed potato and vegetables	
Chicken Schnitzel	\$28.90
Chicken Parmigiana	\$30.90
Chicken Cacciatore Tender thigh fillets pan-grilled and finished in roasted peppers, olives, onions, garlic and a touch of chilli in a rich Napoli sauce	\$31.90
Chicken Mushroom Marsala Pan-grilled tender thigh fillets, finished in a creamy mushroom Marsala sauce	\$31.90
PORK - Butchers Pride Pork Casalinga Sausages (3) Served with creamy mash, peas and caramelised onion jam	\$31.90

SEAFOOD

Pan Grilled Salmon Served atop lemon, capers and herb risotto, fresh salad	\$38.90
Moreton Bay Bugs (Slipper Lobster) Pan seared and served atop spaghetti napoli, fresh chilli and basil	\$49.00
Mixed seafood for two Market Price Selection of seafoods, seasoned, grilled and fried to perfection, served with chips, salad and our homemade tartare sauce	
King Prawns Provinciale (10) Onion, chilli, garlic in a rich Neapolitana sauce served with aborio rice and seasonal vegetables	\$39.90
King Garlic Prawns (10) Cooked in a creamy garlic herb sauce served with aborio rice and seasonal vegetables	\$39.90
Tempura Fish and Chips Served with salad and our homemade tartare sauce	\$27.90
Salt and Pepper Calamari & Chips Served with salad and our homemade tartare sauce	\$27.90

Kids @ \$13.50

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