

Salads & Antipasti

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

Desserts

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

Trattoria Italiana

Pizza, Pasta, Grill, Seafood & Bar



Find us and
like us on



DINE IN | TAKE AWAY | DELIVERY

Fully Licenced | Catering Available

PH 4059 2727

www.atasteofitaly.com.au

**Please advise our staff of any food allergies upon ordering*

Breads & Sides

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| 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

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| 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

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|---|----------------|
| 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

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| Farnese Montepulciano D'Abruzzo Farnese | \$39 / \$10.50 |
| Sangiovese | \$39 / \$10.50 |

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| 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

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|------------------------------|-------------------------------|
| 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

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

Hot Beverages

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| 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

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| 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" | 12" | 15" |
|---|---------|---------|---------|
| | S | L | 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 bolgonese, 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 |

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| 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

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| 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 Napoletana sauce | \$26.90 |
| 15. King Gamberi Prawns, eggplant, capsicum, zucchini, fresh herbs, chilli, olive oil, a touch of Napoletana 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

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| 1. Risotto Ortolana Seasonal vegetables in a Napoletana sauce with a touch of cream | \$27.90 |
| 2. Risotto Pescatora Fresh seafood with a touch of garlic in a Napoletana 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 vain, sun-dried tomato and spinach in a creamy sauce | \$28.90 |

Meats & Seafood

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| 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 Selection of seafoods, seasoned, grilled and fried to perfection, served with chips, salad and our homemade tartare sauce | Market Price |
| King Prawns Provinciale (10) Onion, chilli, garlic in a rich Napoletana 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

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