

Salads & Antipasti

- 1. Italian Salad** \$12.50
Mixed green leaf salad, tomato, cucumber, olives, onion and capsicum, tossed in our homemade Italian dressing
- 2. White Pearl Anchovy Salad** \$20.50
Mixed green leaf lettuces, onion, sundried tomatoes, olives and capers in a zesty lemon and lime dressing
- 3. Grilled Chicken Salad** \$20.50
Tender grilled thigh fillet pieces, served on a mixed green leaf salad with homemade Italian dressing
- 4. Grilled Seafood Salad** \$25.90
A medley of seafood, served on a mixed green leaf salad with chilli mango dressing
- 5. Olive e Pane** \$12.00
Marinated olives in olive oil and herbs served with pane

Desserts & Gelato

- Homemade Tiramisu** \$11.50
- Gelato** \$11.50
- Variety of gourmet desserts, ask our friendly staff** \$11.50

Trattoria Italiana Pizza, Pasta, Grill & Seafood



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DINE IN | TAKE AWAY DELIVERY

Fully Licenced | Catering Available

PH 4059 2727

www.atasteofitaly.com.au

Kids @ \$11.00

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

Wine

Whites

Carafe ½ or full	Market Price
House White: Wayville Sem Sauv Blanc	\$35 / \$7.50
Sparkling: NV Pasqua Piccolo Prosecco - Extra Dry DOC Veneto, Italy 200ml	\$10.50
Berrigan Estate Sauvignon Blanc	\$47 / \$9.50
Berrigan Estate Chardonnay	\$47 / \$9.50
Em's Table Riesling	\$47 / \$9.50
Fantini Cerasuolo Rose DOC, Abruzzo, It	\$42 / \$8.00

Reds

Carafe ½ or full	Market Price
House Red: Wayville Cab Sauv Merlot	\$35 / \$7.50
Berrigan Estate Cabernet Sauvignon	\$47 / \$9.50
JJ Hahn "Homestead" Cabernet Sauvignon	\$47 / \$9.50
JJ Hahn "Reginald" Shiraz Cabernet Sav	\$47 / \$9.50
JJ Hahn "Stelzer Road" Merlot	\$47 / \$9.50

Italian Wine

Farnese Montepulciano D'Abruzzo Farnese	\$35 / \$7.50
Sangiovese	\$35 / \$7.50

Piccini Chianti Raffia	\$42 / \$8.00
Pasqua Pinot Grigio	\$35 / \$7.50
Pasqua 11 Minutes Rose	\$48 / \$9.50
Pasqua Merlot	\$35 / \$7.50
Pasqua Valpolicella	\$41 / \$8.50

Beer & Cider

Peroni Red	\$8.50
Peroni Nastro Azzurro	\$8.50
Great Northern	\$8.50
Corona	\$8.50
Uberbrau	\$6.50
Stella Artois	\$8.50
XXXX Gold	\$6.50
House Cider	MP



Spirits

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

Beverages

Coffee:	
Long Black	\$4.90
Short Black	\$4.90
Macchiato	\$4.90
Latte	\$4.90
Cappuccino	\$4.90
Flat White	\$4.10
Mocha (mug only)	\$5.50
Tea	\$4.00
Iced Coffee	\$6.50
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	\$4.50
Moutain 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



Pizza

Gluten Free extra \$4

	9"	12"	15"
	S	L	F
1. Supreme	\$14.90	\$21.90	\$29.90
Tomato sauce, ham, mushrooms, onion, capsicums, olives, pepperoni, cheese and anchovies			
2. Not Just Pepperoni	\$14.90	\$21.90	\$29.90
Tomato sauce, ham, onion, capsicums, pepperoni and cheese			
3. Australian	\$14.90	\$21.90	\$29.90
Tomato sauce, ham, onion, bacon, cheese and egg			
4. Hawaiian	\$14.90	\$21.90	\$29.90
Tomato sauce, ham, pineapple and cheese			
5. Mexican	\$14.90	\$21.90	\$29.90
Tomato sauce, ham, onion, capsicums, olives, pepperoni, cheese, chilli and garlic			
6. Italian	\$14.90	\$21.90	\$29.90
Tomato sauce, ham, olives, cheese, anchovies, oregano and garlic			
7. Pollo	\$14.90	\$21.90	\$29.90
Tomato sauce, mushrooms, chicken, cheese and pesto *Optional BBQ sauce			
8. Rustica	\$14.90	\$21.90	\$29.90
Tomato sauce, mushrooms, eggplant, zucchini, capsicums, olives, cheese and garlic			
9. Seafood	\$15.90	\$23.90	\$31.90
Tomato sauce, medley of seafood, onion, cheese, prawns and garlic			
10. Margherita	\$13.90	\$20.90	\$25.90
Tomato sauce, herbs and cheese			
11. Plain Garlic	\$10.90	\$16.90	\$19.90
Garlic, herbs and cheese			
12. Gamberi	\$15.90	\$23.90	\$31.90
Tomato sauce, cheese, prawns and garlic			
13. Meat Lovers	\$14.90	\$21.90	\$29.90
Tomato sauce, ham, onion, bacon, beef, pepperoni and cheese *Optional BBQ sauce			
14. Veggie Lovers	\$14.90	\$21.90	\$29.90
Tomato sauce, mushrooms, onion, capsicums, olives, pineapple, cheese and garlic			
15. Funghi	\$14.90	\$21.90	\$29.90
Tomato sauce, mushrooms, onion, cheese and garlic			
16. Mario Special	\$17.90	\$25.90	\$33.90
Tomato sauce, parmesan and mozzarella cheese, pepperoni, prawns, olives, anchovies and chilli			
17. Capriciosa	\$14.90	\$21.90	\$29.90
Tomato sauce, ham, mushrooms, olives, cheese, anchovies, oregano and garlic			
18. Bologna	\$14.90	\$21.90	\$29.90
Tomato sauce, our homemade bolgonese, onion and cheese			
19. Double Pepperoni	\$14.90	\$21.90	\$29.90
Tomato sauce, onion, cheese and lots of pepperoni			
20. Napoli	\$14.90	\$21.90	\$29.90
Tomato sauce, cheese, olives, anchovies, oregano and garlic			

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 \$3

Spaghetti, Fettuccine, Penne, Gnocchi, Tortellini

Add a sauce

1. Quattro Formaggi	\$23.90
Creamy, dreamy four cheese sauce to spoil yourself	
2. Calabrese	\$21.90
Bacon, onion, pepperoni, olives, capers and chilli in a Napoli sauce	
3. Bolgonese	\$21.90
Our special 8hr low and slow local beef and pork bolognese	
4. Carbonara	\$21.90
Bacon, spring onions and egg in a cream sauce	
5. Napoletana	\$19.90
Roma tomatoes, spanish onion, herbs - simmer all day sauce	
6. Ortolana	\$21.90
Seasonal vegetables in a Napoli sauce	
7. Pollo E Funghi	\$22.90
Chicken, avocado and mushrooms in a cream sauce	
8. Maestosa	\$21.90
Bacon, mushrooms and spring onions in a creamy tomato sauce	
9. Amatriciana	\$21.90
Bacon, onion and chilli in a Napoli sauce	
10. Pescatora	\$25.90
Fresh seafood with a touch of garlic in a Napoli sauce	
11. Marinara	\$25.90
Fresh seafood in a white wine and olive oil sauce	
12. Pesto	\$21.90
A blend of fresh basil, pine nuts and parmesan cheese in a cream sauce	
13. Homemade Lasagne and Bechamel	\$23.90
Pasta sheets layered with Bolognese sauce cooked to perfection	
14. Puttanesca	\$21.90
Olives, anchovies, spring onions, garlic, touch of chilli in a rich Napoletana sauce	
15. King Gamberi	\$26.90
Prawns, eggplant, capsicum, zucchini, fresh herbs, chilli, olive oil, a touch of Napoletana in a creamy champagne sauce	
15. Salmone	\$24.90
Smoked salmon, avocado, capers and spring onions in a creamy champagne sauce	
16. Homemade Meatballs	\$23.90
Casalinga style slow cooked meatballs in pea and napoli sauce	

Risottos

1. Risotto Ortolana	\$22.90
Seasonal vegetables in a Napoletana sauce with a touch of cream	
2. Risotto Pescatora	\$25.90
Fresh seafood with a touch of garlic in a Napoletana sauce	
3. Risotto Pollo E Funghi	\$23.90
Chicken, sundried tomatoes and mushrooms in a creamy white wine sauce with fresh herbs	
4. Risotto Pumpkin	\$23.90
Pumpkin, Bulgarian fetta cheese and sun-dried tomato in a creamy rose sauce	
5. Blue Cheese, Sun-dried Tomato & Spinach	\$23.90
King Island blue vain, sun-dried tomato and spinach in a creamy sauce	

Meats & Seafood

FROM THE GRILL

T- Bone Steak - 380g	\$31.90
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	
Black Angus Scotch Fillet - 260g	\$36.90
Juicy and tender steak served with potato and caponata vegetable rösti	
Kangaroo Fillet	\$31.00
Sherry glazed and served on top of pumpkin, peas and sun-dried tomato risotto	
VEAL SCALLOPPINE - subject to availability	
Served with creamy mashed potato and vegetables	
Veal Siciliana	\$31.90
Pan fried baby veal in a Napoli sauce with capscium, onions, olives chilli and garlic	
Veal Funghi	\$31.90
Pan fried baby veal in a creamy mushroom sauce	
Veal Vino Bianco	\$31.90
Pan fried baby veal in a white wine butter and fresh herbs sauce	

CHICKEN

Your choice of chips and salad or creamy mashed potato and vegetables	
Chicken Schnitzel	\$25.90
Chicken Parmigiana	\$27.90
Chicken Cacciatore	\$27.90
Tender thigh fillets pan-grilled and finished in roasted peppers, olives, onions, garlic and a touch of chilli in a rich Napoli sauce	
Chicken Mushroom Marsala	\$27.90
Pan-grilled tender thigh fillets, finished in a creamy mushroom Marsala sauce	

SEAFOOD

Moreton Bay Bugs	Market Price
Pan seared and served atop spaghetti napoli, fresh chilli and basil	
Grilled seafood for two	Market Price
Selection of seafoods, seaonsed and grilled to perfection, chips and salad	
King Prawns Provinciale (10)	\$33.90
Onion, chilli, garlic in a rich Napoletana sauce served with aborio rice and seasonal vegetables	
King Garlic Prawns (10)	\$33.90
Cooked in a creamy garlic herb sauce served with aborio rice and seasonal vegetables	
Fish and Calamari	
Served with chips and homemade tartare sauce	
Tempura Fish and Chips served with salad	\$22.90
Salt and Pepper Calamari served with salad	\$22.90

Sides

1. Garlic Bread	\$6.50
2. Cheesy Garlic Bread	\$8.50
3. Bowl of Chips	\$7.50
4. Sides of Vegetables	\$9.50
5. Steak Sauce	\$6.00
Pepper, mushroom, garlic or diane	

Toppers

\$ 10.00
1. Garlic or Chilli Prawns
2. Salt & Pepper Squid
3. Sauteed Garlic Mushrooms