

STARTERS

FOCACIA - V VGO GFO	\$17
Garlic and herbs confit focaccia (add cheese +\$3)	
BRUSCHETTA - V VGO GFO	\$14
2 pieces of home made bread served with roasted cherry tomatoes (add mozzarella +\$4)	
POLPETTE DI CARNE - VGO GFO	\$20
Home made beef meatballs served with napolitan sauce, basil and shaved parmesan	
PANE E OLIVE - V VGO GFO	\$13
Mixed olives served with homemade bread	
ARANCINI ALLA ZUCCA - V VGO	\$20
Rice balls filled with pumpkin sauce, smoked scamorza cheese, marjoram and served on pumpkin puree	
FRITTATINA DI PASTA CACIO E PEPE - V	\$16
Deep fried pasta croquettes with cacio cheese and black pepper served with Pecorino sauce	
CALAMARI FRITTI	\$24
Lightly crumbed calamari served with aioli	
CAPONATA PALERMITANA - V GFO VGO	\$19
Eggplant, onion, green olives, diced fresh tomato, capers, basil in sweet and sour served with home made bread	
WARM BURRATA - V GFO	\$21
Warm burrata cheese served with tomato coulis, black salt, basil oil and croutons	
BEANS SOUP - V GFO VGO	\$14
Beans cooked with carrots, celery, onions, garlic, tomatoes and touch of chilli and olive oil served with toasted bread	

V - Vegetarian; VGO - Vegan upon request;
GF - Gluten free; GFO - Gluten free upon request

SIDES

INSALATA MISTA - V VGO GF	\$15
Mixed leaves salad, shaved parmesan and balsamic dressing	
INSALATA CAPRESE - V GF	\$20
Mixed cherry tomatoes with Buffalo mozzarella and basil	
BROCCOLINI SCOTTATI - V VGO GF	\$14
Steamed broccolini served with garlic tomatoes confit	
PATATINE FRITTE - V VGO	\$14
Fried hot chips	

PIZZE

MARGHERITA - V VGO GFO	\$24
Pomodoro, mozzarella, basil and EVO oil (add Buffalo mozzarella +\$6)	
PROVOLA E PEPE - V VGO GFO	\$25
Pomodoro, smoked provola, basil and black cracked pepper	
CAPRICCIOSA - VGO GFO	\$28
Pomodoro, mozzarella, ham, mushrooms and olives	
HAWAIIAN - VGO GFO	\$27
Pomodoro, mozzarella, ham and pineapple	
PARMA - GFO	\$30
Pomodoro, mozzarella, Prosciutto di Parma, roquette (add Buffalo mozzarella +\$6)	
CALABRESE - VGO GFO	\$28
Pomodoro, mozzarella, mild salami, chilli flakes, olives and basil puree (add capsicum+\$3)	
VEGETARIANA - V VGO GFO	\$28
Yellow tomato sauce, mozzarella, zucchini, roasted potatoes, capsicum and crispy shallots	
UMBRA - V VGO GFO	\$29
Truffle paste base, smoked provola, mozzarella, mushrooms and truffle oil (add pancetta +\$4)	
SICILIANA - VGO GFO	\$28
Spinach puree, mozzarella, ricotta, pancetta, crispy shallots (add roasted potatoes +\$3)	
SALSICCIA E ZUCCA - VGO GFO	\$29
Pumpkin puree, smoked scamorza, Italian sausages and pumpkin seeds	
LIGURE - GFO	\$30
Yellow tomato sauce, mozzarella, zucchini, prawns, chilly oil and tomato coulis	

PIZZA ADDS ON:

Meats \$4 - Buffalo mozzarella \$6 - Vegetable \$3 - Cheeses \$3
Gluten Free pizza bases \$5 - Make your pizza Vegan +\$1

MAINS

CALAMARI FRITTI	\$39
Lightly crumbed calamari served with aioli	
PARMIGIANA DELLA NONNA - V GFO VGO	\$30
Layers of fried eggplants, napolitan sauce, parmesan and basil	
AGNELLO ARROSTO - GFO	\$44
Slow cooked lamb, served with, smashed potato puree, asparagus and reduced lamb's sauce	
PESCE DEL GIORNO - Fish Market price (check special or ask waiter)	

PASTA

TORTELLONI DI MELANZANE - V	\$34
Home made tortelloni filled with eggplant and scamorza cheese served with zucchini mint sauce, topped with roasted capsicum, basil oil and olive's dust	
PESCATORA DI MARE - GFO	\$43
Linguine served with bisque, clams, mixed fish, prawns, rich napolitan sauce, and parsley	
RISOTTO FUNGHI E ZAFFERANO - V GFO VGO	\$31
Saffron risotto served with kings and enoki mushrooms, topped with fried leeks and parsley oil	
TAGLIATELLE ALLA BOSCAIOLA - GFO VGO	\$34
Home made tagliatelle, served with taleggio cheese sauce, porcini mushrooms, 'nduja, truffle oil, crispy guanciale (pork's cheek)	
CALAMARATA AL SUGO DI CAPRETTO - GFO	\$32
Calamarata pasta (short ring) served with a slow cooked goat in a rich napolitan sauce and topped with grated pecorino romano DOP cheese	
LASAGNA - VGO	\$30
Fresh pasta sheets with beef bolognese sauce and bechamel	
GNOCCHI BOLOGNESE - VGO GFO	\$30
Home made potato gnocchi served with beef bolognese	

Gluten free pasta choice are short pasta or gnocchi \$3

BAMBINI

NAPOLI OR BOLOGNESE - VGO GFO	\$20
PASTA CHOICE: Short pasta or Gnocchi	
LASAGNA - VGO	\$20
MARGHERITA PIZZA - VGO GFO	\$19
CAPRICCIOSA PIZZA - VGO GFO	\$21
HAWAIIAN PIZZA - VGO GFO	\$21

Allergen disclaimer: While we take every effort to avoid cross contamination between products and we do have processes in place to minimize risks, our kitchen and preparation areas handle nuts and some other allergens. We therefore cannot guarantee that any of your requests will be free from traces or higher amounts of the allergens. We accept no responsibilities or liability for any adverse events arising from any of our food consumed in the restaurant or at home.

We are open most public holidays, a 15% surcharge will apply - Sunday surcharge 10% all credit cards accepted with a 1.65% surcharge from a third party, all savings and cheque cards accepted with a flat fee of \$0.45 - CAKEAGE FEE \$2.50 p/p - FULLY LICENSED - NOT B.Y.O.

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PASTA BAR
IL CAMINETTO
PIZZERIA



Winter
2025

50
TOP
PIZZA