

STARTERS

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

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

SIDES

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

PIZZE

MARGHERITA - V VGO GFO Pomodoro, mozzarella, basil and EVO oil (add Buffalo mozzarella +\$6)	\$ 17
PROVOLA E PEPE - V VGO GFO Pomodoro, smoked provola, basil and black cracked pepper	\$ 14
CAPRICCIOSA - VGO GFO Pomodoro, mozzarella, ham, mushrooms and olives	\$ 20
HAWAIIAN - VGO GFO Pomodoro, mozzarella, ham and pineapple	\$ 13
PARMA - GFO Pomodoro, mozzarella, Prosciutto di Parma, roquette (add Buffalo mozzarella +\$6)	\$ 20
CALABRESE - VGO GFO Pomodoro, mozzarella, mild salami, chilli flakes, olives and basil puree (add cupsicum+\$3)	\$ 16
VEGETARIANA - V VGO GFO Yellow tomato sauce, mozzarella, zucchini, roasted potatoes, capsicum and crispy shallots	\$ 24
UMBRA - V VGO GFO Truffle paste base, smoked provola, mozzarella, mushrooms and truffle oil (add pancetta +\$4)	\$ 19
SICILIANA - VGO GFO Spinach puree, mozzarella, ricotta, pancetta, crispy shallots (add roasted potatoes +\$3)	\$ 21
SALSICCIA E ZUCCA - VGO GFO Pumpkin puree, smoked scamorza, italian sausages and pumpkin seeds	\$ 14
LIGURE - GFO 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 Lightly crumbed calamari served with aioli	\$ 39
PARMIGIANA DELLA NONNA - V GFO VGO Layers of fried eggplants, napoli sauce, parmesan and basil	\$ 30
AGNELLO ARROSTO - GFO Slow cooked lamb, served with, smashed potato puree, asparagus and reduced lamb's sauce	\$ 44
PESCE DEL GIORNO - Fish Market price (check special or ask waiter)	

PASTA

TORTELLONI DI MELANZANE - V Home made tortelloni filled with eggplant and scamorza cheese served with zucchini mint sauce, topped with roasted cupsicum, basil oil and olive's dust	\$ 24	\$ 34
PESCATORA DI MARE - GFO Linguine served with bisque, clams, mixed fish, prawns, rich napoli sauce, and parsley	\$ 25	\$ 43
RISOTTO FUNGHI E ZAFFERANO - V GFO VGO Saffron risotto served with kings and enoki mushrooms, topped with fried leeks and parsley oil	\$ 28	\$ 31
TAGLIATELLE ALLA BOSCAIOLA - GFO VGO Home made tagliatelle, served with taleggio cheese sauce, porcini mushrooms, 'nduja, truffle oil, crispy guanciale (pork's cheek)	\$ 27	\$ 34
CALAMARATA AL SUGO DI CAPRETTO - GFO Calamarata pasta (short ring) served with a slow cooked goat in a rich napoli sauce and topped with grated pecorino romano DOP cheese	\$ 30	\$ 32
LASAGNA - VGO Fresh pasta sheets with beef bolognese sauce and bechamel	\$ 28	\$ 30
GNOCCHI BOLOGNESE - VGO GFO Home made potato gnocchi served with beef bolognese	\$ 29	\$ 30

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

BAMBINI

NAPOLI OR BOLOGNESE - VGO GFO PASTA CHOICE: Short pasta or Gnocchi	\$ 20
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

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TOP
PIZZA