

Little Italy™

DINE-IN MENU



PIZZA TRADITIONAL

- GLUTEN FREE \$5 EXTRA
- ONE SIZE ONLY (LARGE) NO ½ & ½
- \$2 PER EXTRA TOPPING
- EXTRA \$8 FOR PRAWNS

PIZZA BIANCA	\$14
<i>Extra virgin oil, garlic, oregano, parsley</i>	
<i>With cheese</i>	\$17
MARGHERITA	\$21
<i>Mozzarella, basil, extra virgin oil</i>	
BBQ CHICKEN	\$24
<i>Chicken, onions, mushroom, BBQ sauce</i>	
BBQ MEATLOVERS	\$24
<i>Pepperoni, ham, sausage, BBQ sauce</i>	
CAPRICCIOSA	\$24
<i>Ham, mushroom, olives</i>	
CAMPAGNOLA	\$24
<i>Sausage, mushroom, gorgonzola, fresh rocket</i>	
CALZONE	\$25
<i>Folded pizza filled with ricotta and ham topped with mozzarella and sauce</i>	
HAWAIIAN	\$23
<i>Ham and pineapple</i>	
MARINARA	\$28
<i>4 prawns, calamari, octopus, mussels, anchovies</i>	
MEXICANA	\$23
<i>Pepperoni, capsicum, onions, chilli</i>	
NAPOLETANA	\$23
<i>Basil, olives, anchovies, extra virgin oil</i>	
PATATE E SALSICCIA	\$23
<i>Rosemary, potato, sausage</i>	
SUPREME	\$24
<i>Pepperoni, ham, mushroom, onions, capsicum, olives</i>	
VEGETARIAN	\$23
<i>Mushroom, capsicum, onion, olives, garlic</i>	
4 SEASONS	\$24
<i>Choose 4 toppings of your liking</i>	

GOURMET

CASALINGA	\$26
<i>Mushroom, olives, sliced tomato, prosciutto, fresh ricotta</i>	
DIAVOLA	\$26
<i>Hot salami, olives, basil, buffalo mozzarella, chilli</i>	
GAMBERI	\$28
<i>Garlic, prawns, parsley, extra virgin oil</i>	
VEGETARIAN	\$24
<i>Grilled eggplants, potatoes, zucchini</i>	
PARMA	\$25
<i>Prosciutto, rocket, shaved parmesan, extra virgin oil</i>	
4 FORMAGGI	\$25
<i>Mozzarella, buffalo, gorgonzola, fresh ricotta</i>	
TRE SALUMI	\$25
<i>Salami, pepperoni, Italian sausage and buffalo mozzarella</i>	
GIARDINO	\$26
<i>Sun-dried tomato, eggplant, artichokes, mushroom, green capsicum</i>	

ENTREES

CALAMARI FRITTI	\$18
<i>Lightly floured baby calamari on a bed of rocket salad</i>	
GARLIC PRAWNS	\$19
<i>Large prawns in a napoletana sauce garlic and extra virgin oil</i>	
ARANCINI	\$18
<i>Rice balls filled with bolognese sauce</i>	
MEAT BALLS	\$18
<i>Made in house served with napoletana sauce and plain bread</i>	
BRUSCHETTA(2)	\$14
<i>Toasted Italian bread, fresh tomato, basil, oregano, garlic and red onion</i>	
POLPI ALL'ARRABBIATA	\$18
<i>Octopus in a napoletana sauce with parsley and fresh hot chilli</i>	

PASTA

CHOOSE YOUR PASTA	
– Spaghetti– Fettuccine	
– Penne	
– Tortellini \$2 extra	
– Gnocchi (\$2. made in house)	
CHOOSE YOUR SAUCE	
AGLIO, OLIO E PEPERONCINO	\$16
<i>Garlic, oil, chilli, parsley</i>	
ALL'ARRABBIATA	\$19
<i>Fresh chilli, napoletana sauce</i>	
BOLOGNESE	\$20
<i>Mince meat, tomato</i>	
CARBONARA	\$22
<i>Bacon, shallots, egg, cream</i>	
LAMB RAGU'	\$22
<i>Diced lamb, tomato</i>	
GORGONZOLA	\$23
<i>Gorgonzola, walnuts, roasted pumpkin</i>	
POLLO	\$22
<i>Chicken, mushroom, rocket, cream, tomato or pink sauce</i>	
NONNA MEATBALLS	\$22
<i>(6) meatballs made in house</i>	
AGLIO, OLIO E GAMBERI	\$28
<i>Garlic, oil, prawns (6) parsley, napoletana</i>	
NAPOLETANA	\$19
<i>Tomato, basil</i>	
BOSCAIOLA	\$22
<i>Ham, mushroom, shallots, cream</i>	
SICILIANA	\$22
<i>Eggplant, olives, ricotta, napoletana</i>	
MARINARA	\$28
<i>Fresh seafood mix, white wine, napoletana</i>	
PESTO (CHICKEN)	\$24
<i>Basil, pinenuts, cream (made in house)</i>	
LASAGNA	\$22
<i>Made in house</i>	
CANNELLONI	\$22
<i>Ricotta & spinach filling</i>	

MEATS

VEAL FUNGHI	\$32
<i>Mushroom and white wine</i>	
POLLO PARMIGIANA	\$29
<i>Chicken breast fillet topped with eggplant, mozzarella, white wine sauce with a touch of napoletana, served with oven roasted potatoes</i>	

RISOTTI

FUNGHI	\$23
<i>Wild mushrooms including porcini in a white or red sauce</i>	
MARINARA	\$28
<i>Fresh seafood mix</i>	
VEGETARIAN	\$23
<i>Mixed vegetables</i>	
PRAWN	\$28
<i>King prawns, napoletana topped with rocket</i>	
POLLO	\$24
<i>Chicken, mushroom, rocket (tomato, cream, or pink sauce)</i>	
PRIMAVERA	\$23
<i>Mixed vegetables</i>	

BREADS

GARLIC BREAD	\$6
GARLIC BREAD WITH CHEESE	\$7.50

SALADS

ITALIAN SALAD	\$13
<i>Lettuce, cucumber, tomato, olives</i>	
CAPRESE SALAD	\$16
<i>Sliced Roma tomatoes with buffalo mozzarella and basil, drizzled with extra virgin olive oil</i>	
GREEK SALAD	\$14
<i>Kalamata olives, cucumber, tomato, fetta cheese, oregano, lemon juice</i>	
CAESAR SALAD	\$14
<i>Cos lettuce, in house croutons, crispy bacon, shaved parmesan</i>	
ROCKET SALAD	\$14
<i>Rocket, pinenuts, pear, balsamic glaze, shaved parmesan</i>	

\$2 per extra topping

DRINKS

SOFT DRINKS 1.25L	\$4
<i>Coke, Coke Zero, Lemonade, Lemon Squash, Fanta,</i>	
ITALIAN DRINKS	\$6
<i>Limonata, Aranciata, Chinotto</i>	
MINERAL WATERS	
<i>500ml mineral water.....</i>	
	\$6
<i>500ml Italian mineral water.....</i>	
	\$7
<i>corkage \$3 per person</i>	
<i>1.5% card fee applies</i>	
BEERS	
<i>Peroni Light.....</i>	
	\$8
<i>Peroni.....</i>	
	\$9
<i>Young Henrys Newtowner Pale Ale.....</i>	
	\$9
WINES (SMALL BOTTLES)	\$9
<i>Sauvignon Blanc, Chardonnay Moscato, Prosecco, Pino Grigio, Pale Rose, Merlot, Shiraz, Cabernet Sauvignon</i>	
VODKA CRUISERS	\$9
<i>Raspberry, Watermelon, Lemon, Lime, Pineapple, Strawberry</i>	
HOT DRINKS	
<i>Coffee.....</i>	
	\$4
<i>Tea.....</i>	
	\$4
<i>Hot Chocolate.....</i>	
	\$5
Corkage \$3 per person	
DESSERTS	
NUTELLA PIZZA	\$20
<i>Served with fresh strawberries, roasted almond & icing sugar</i>	
TIRAMISU'	\$12
<i>Made in house</i>	
TRIO OF CANNOLI	\$12
<i>Chocolate, Vanilla & Ricotta</i>	
<i>Individual.....</i>	
	\$5
CHOCOLATE MOUSSE	\$10
GELATO 125ml	\$5.50