

TAKE AWAY MENU 2022

STARTERS

House baked focaccia with black olive dip (v) 9

Cheese & herb focaccia 11
with black olive dip (v)

Salami focaccia 12
Salami, tomato & mozzarella

Mushroom & mozzarella arancini 18
with spinach pesto (6pce) (v)

Crumbed sardine fillets 19
with homemade aioli

Lentil, vegetable & tomato soup 17

PASTA

(Main sizes – gluten free or vegan pasta available)
Spaghetti, Penne, Fettuccine with any sauce below (Gnocchi +\$4)

Napoli (v) 23
tomato, garlic and basil sauce

Bolognese 26
minced beef, onion, red wine and tomato sauce

Pescatora 32
prawns, calamari, fish, mussels, garlic & tomato

Carbonara 26
smoked bacon, cream, egg and parmesan

Al pesto (v) 26
creamy basil & pinenut pesto sauce

Calabrese 26
Spicy salami, black olives, napoli sauce

RISOTTI

(Main sizes – Vegan risotto available)

Pescatora 32
prawns, calamari, fish, mussels, garlic & tomato

Barbabetola (v) 26
roasted beetroot risotto with pecorino cheese & almonds

MAIN COURSES

Calamari 32
grilled marinated calamari & potatoes

Vitello all'avena 36
crumbed veal medallions w. mash

Porchetta 36
roasted pork loin (250g) with baked peppers & potatoes

Pesce del giorno 37
grilled fish Fillet of the day (200g) with mash

Bistecca alla "Geppetto" 49
grilled eye-fillet (250g) with red wine wine gravy and mash

SIDES

Roast rosemary potatoes
Seasonal vegetables
Garden salad
Sautéed spinach
Grilled polenta wedges
Mashed potatoes
Chips

\$12

DESSERTS

Traditional Tiramisù 15

Vanilla Pannacotta
with raspberry coulis 15

Torta di nonna Angela 15
baked ricotta & orange cheesecake

LASAGNE TRAYS

Beef Bolognese or Vegetarian
feeds 4 to 6 people
– cold only- \$60

NINO'S ANTIPASTO PLATTER

The truly Italian way to start your dinner!

Arancini, salami, pickled veg, cheese,
olives, sausage, calamari, prawns,
meatballs & more!
\$60

*ASK ABOUT OUR
SPECIALS OF THE DAY*