

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

<b>Extra Pizza Toppings</b>	\$ 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**

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

# Risottos

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

# Meats & Seafood

**FROM THE GRILL**

<b>T- Bone Steak - 380g</b>	\$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	
<b>Black Angus Scotch Fillet - 260g</b>	\$36.90
Juicy and tender steak served with potato and caponata vegetable rösti	
<b>Kangaroo Fillet</b>	\$31.00
Sherry glazed and served on top of pumpkin, peas and sun-dried tomato risotto	
<b>VEAL SCALLOPPINE</b> - subject to availability	
Served with creamy mashed potato and vegetables	
<b>Veal Siciliana</b>	\$31.90
Pan fried baby veal in a Napoli sauce with capscium, onions, olives chilli and garlic	
<b>Veal Funghi</b>	\$31.90
Pan fried baby veal in a creamy mushroom sauce	
<b>Veal Vino Bianco</b>	\$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	
<b>Chicken Schnitzel</b>	\$25.90
<b>Chicken Parmigiana</b>	\$27.90
<b>Chicken Cacciatore</b>	\$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	
<b>Chicken Mushroom Marsala</b>	\$27.90
Pan-grilled tender thigh fillets, finished in a creamy mushroom Marsala sauce	

**SEAFOOD**

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

# Sides

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

# Toppers

<b>\$ 10.00</b>
<b>1. Garlic or Chilli Prawns</b>
<b>2. Salt &amp; Pepper Squid</b>
<b>3. Sauteed Garlic Mushrooms</b>