






## bread + bruschetta

<b>pane casereccio</b> 	5.5
fresh sourdough bread served with butter	
<b>pane all'aglio</b> 	8
thin pizza with garlic, extra virgin olive oil and rosemary	
<b>focaccina rossa</b> 	9
thin pizza with pomodoro sauce, garlic, herbs and extra virgin olive oil	
<b>fresh tomato bruschetta</b> 	12.5
pizza bruschetta with fresh tomatoes, basil & extra virgin olive oil	
<b>bruschetta al salmone</b> 	14
pizza bruschetta with smoked salmon, shaved fennel, rocket, lemon and extra virgin olive oil	

## starters + entrees + salads

<b>olive miste</b> 	7
bowl of black & green marinated olives	
<b>olive fritte</b> 	9
crumbed green olives stuffed with hot chili served with olive tapenade	
<b>patatine fritte</b> 	8
bowl of shoestring fries served with herbs mayonnaise	
<b>porcini mushroom arancini</b> (3 pieces) 	14
fried risotto balls of porcini mushrooms and fontina cheese served on arrabbiata sauce	
<b>polpette al sugo</b>	16
nonna's recipe of Italian beef meatballs cooked in pomodoro & onion, finished with grated parmesan	
<b>calamari fritti</b>	16
fried calamari tossed in salt & pepper, served on fresh rocket with lemon and saffron mayo	
<b>gamberi</b> 	24
sautéed prawns with fresh chili, white wine and Italian parsley served with sourdough bread	
<b>antipasto misto</b>	32
mixed board of prosciutto di parma, salame finocchiona, marinated olives, grilled marinated eggplants and zucchini, semi dried tomatoes, mozzarella and fried pizza bread	
<b>insalata caprese</b>  	16.5
fresh sliced tomatoes with bocconcini, basil, extra virgin olive oil & salt & pepper	
<b>prosciutto e mozzarella</b> 	19
fresh mozzarella on a bed of rocket with thinly sliced prosciutto di parma and extra virgin olive oil	
<b>insalata greca</b>  	14.5
mixed leaves with olives, feta cheese, tomatoes, cucumber and extra virgin olive oil	
<b>rucola e pera</b>  	17
fresh rocket & pear with shaved parmesan, balsamic reduction and extra virgin olive oil	







## pasta

<b>gnocchi alla sorrentina</b> 	25
house made oven baked gnocchi in rustic pomodoro sauce with mozzarella and parmesan <i>house-made gnocchi</i>	
<b>tagliatelle alla Bolognese</b>	26
slow cooked beef & pork ragù in pomodoro sauce & topped with parmesan	
<b>tagliatelle al ragù di agnello</b>	28
slow cooked lamb ragù in pomodoro sauce, rosemary, chili & parmesan	
<b>spaghetti cacio &amp; pepe</b> 	25
grated cacio di Roma & pecorino cheese with freshly ground black pepper in creamy parmesan sauce	
<b>penne al salmone</b>	28
smoked salmon with zucchini, vodka, mascarpone & sesame seeds	
<b>tagliolini al granchio</b>	34
spanner crab in a chili, garlic, pepper, cherry tomatoes and white wine sauce with extra virgin olive oil <i>house-made tagliolini</i>	
<b>tagliolini rosa</b>	33
beetroot tagliolini with scallops, prawns, heirloom tomatoes, shaved almonds, white wine and tarragon <i>house-made tagliolini</i>	
<b>risotto alla milanese</b>	28
saffron infused risotto with zucchini, bungalow pork shredded sausage and topped with parmesan	

## mains

<b>pollo alla griglia</b>	30 / 55
½ or whole char-grilled Burrawong organic chicken, marinated with garlic & herbs	
<b>bistecca alla griglia</b>	38
250g char-grilled scotch fillet steak topped with red wine jus and selection of mustards	
<b>pesce del giorno</b>	market price
ask your friendly waiter for today's fresh fish	

## sides

<b>patate al forno</b> 	9
oven roasted potatoes with rosemary and served with herbs mayonnaise	
<b>verdure della nonna</b>  	9
Italian style steamed vegetables with garlic and extra virgin olive oil	
<b>fagioli verdi piccanti</b>  	9.5
Italian style tossed green beans with chili, garlic and extra virgin olive oil	
<b>insalata verde</b> 	9
mixed leaves garden salad with tomato, reddish and Italian dressing	

## pizza

<b>margherita</b> 	18.5
pomodoro sauce, fior di latte mozzarella, basil and extra virgin olive oil <i>red base pizza</i>	
<b>diavola</b>	22
pomodoro sauce, fior di latte mozzarella and hot salami <i>red base pizza</i>	
<b>spinaci e ricotta</b> 	23
fior di latte mozzarella, fresh ricotta, baby spinach & extra virgin olive oil <i>white base pizza</i>	
<b>vegetariana</b> 	25
pomodoro sauce, fior di latte mozzarella, zucchini, eggplant, olives, capsicums, mushrooms, basil and extra virgin olive oil <i>red base pizza</i>	
<b>cotto e funghi</b>	24
pomodoro sauce, fior di latte mozzarella, prosciutto cotto, mushrooms, oregano and extra virgin olive oil <i>red base pizza</i>	
<b>salsiccia e friarielli</b>	25
fior di latte mozzarella, bungalow pork shredded sausage, friarielli (Italian broccoli leaves), basil and extra virgin olive oil <i>white base pizza</i>	
<b>gamberi</b>	26
fior di latte mozzarella, garlic & chili prawns, cherry tomatoes, rocket and extra virgin olive oil <i>white base pizza</i>	
<b>calzone</b>	24
ricotta, fior di latte mozzarella and bungalow sweet pork ham <i>folded pizza</i>	

## desserts + cheese

<b>cannoli alla nutella</b>	14
crispy Sicilian cannoli filled with smooth ricotta & nutella, toasted hazelnuts	
<b>tiramisu</b>	14
layers of coffee dipped savoiardi biscuit and mascarpone cream, topped with chocolate	
<b>pannacotta alla vanilla</b>	14
vanilla infused panna cotta with fresh strawberries and sweet balsamic reduction	
<b>coppa gelato</b>	14
vanilla ice cream scoops topped with whipped cream and your choice of amarena or chocolate crumble	
<b>formaggi</b>	18
board of 3 seasonal cheeses served with quince paste, dry figs & crispy bread	

C I C C H E T T I  
P I Z Z A + P A S T A B A R



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## kids menu

(for kids 10 years and under)

### spaghetti alla Bolognese 10

slow cooked beef & pork ragù in  
pomodoro sauce and parmesan

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### caserecce al burro (v) 10

short twirl pasta simply cooked  
with butter and parmesan

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### pesce fritto 10

crumbed flathead fillet  
served with chips and salad

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### margherita pizza (v) 10

pomodoro, fior di latte mozzarella,  
basil, extra virgin olive oil

