

BIBITE

CAFFE E TÈ

Espresso	4
Piccolo latte	4
Macchiato	4
Espresso doppio	5
Caffè Latte	4 5.5
Cappuccino	4 5.5
Flat White	4 5.5
Long Black	4 5.5
Hot Chocolate	4.5 6
Mocha	4.5 6
Chai Latte	4.5 6
Tea <i>english breakfast, earl grey, camomile, green tea & jasmine, chai, peppermint</i>	5
Extras <i>soy, almond milk, decaffeinated, vanilla, hazelnut or caramel syrup</i>	0.5

FREDDI

Affogato	8
Iced <i>chocolate, coffee, mocha or vanilla chai</i>	8
Milkshakes <i>chocolate, caramel, strawberry, vanilla or Nutella</i>	8

BIBITE

San Benedetto 500ml	6.5
San Pellegrino Bibite <i>limonata, aranciata, aranciata rosso, chinotto</i>	5
Soft Drinks <i>lemonade, pink lemonade, fanta, lift, coke, coke zero, diet coke</i>	4
<i>lemon lime bitters</i>	5



daNunzio

●●● CAFFÉ BAR RISTORANTE



VEGETARIAN (V)
GLUTEN FREE OPTION (GF)
PLEASE ASK OUR STAFF ABOUT
VEGAN OPTIONS

PANE AL FORNO A LEGNA

PANE ITALIANO (GF) With basil infused olive oil & balsamic vinegar All'erbe, al aglio, all'acciughe, all'ulive or al pesto	7.5
PIATTO MISTO SERVES 5 Mixed bread - herb, garlic, anchovy, olive & pesto	18.5
FOCACCIA AL ROSMARINO	14.5
BRUSCHETTA (GF) AL POMODORO (V) Toasted Italian bread topped with roma tomato, basil, olive oil, onions and shaved parmesan	16.5
"PIPI FRITTI" E CACIO DI CAPRA (V) Roasted peppers and goats cheese drizzled with olive oil, garlic and parsley	

PRIMI PIATTI

ANTIPASTO RUSTICO	21
BRESAOLA CON CAPRINO Cured beef with caramelised fig and goats cheese	21
CARPACCIO DI MANZO CON RUCHETTA Finely sliced raw beef, marinated with lemon juice, olive oil, garlic and finished with flakes of parmesan and rocket	20
INSALATA DI CALAMARI Lightly pan fried citrus calamari with toasted pine nuts, mesclun and chilli balsamic glaze	20

PASTA

FETTUCCINE CON GAMBERI E ZUCCHINE Pochino tomatoes, garlic, prawns, zucchini, basil, white wine and chilli	28
RISOTTO ALLA ZUCCA Roast pumpkin, onion, white wine, mozzarella and baby spinach	26
RISOTTO FUNGHI PORCINI Porcini mushroom and black truffle oil	26
SPAGHETTI ALLO SCOGLIO Black mussels, clams, prawns and calamari with cherry tomato, garlic, chilli and olive oil	29.5
TAGLIOLINI AL GRANCHIO Blue swimmer crab, diced roma tomato, chilli, garlic and olive oil	29.5
CANNELLONI DI RICOTTA Oven baked fresh crepes filled with spinach, ricotta, Napoli sauce and buffalo mozzarella	26
GNOCCHI AL GORGONZOLA E RADICCHIO Homemade gnocchi tossed with cream, gorgonzola cheese and radicchio	28
GNOCCHI TRICOLORE Homemade gnocchi tossed with napoli sauce, basil and parmesan	26
LASAGNA DELLA NONNA Oven baked fresh layered pasta in a rich bolognese sauce and buffalo mozzarella	26
PENNE POLLO Sun-dried tomatoes, chicken and mushrooms in a creamy pesto sauce	28

(GF - PASTA AVAILABLE)

SECONDI PIATTI

CALAMARI, CHIPS & SALAD Lightly pan fried citrus calamari with toasted pine nuts, chilli balsamic glaze, mixed salad and chips	28
COSTOLETTE D'AGNELLO ALLA SICILIANA Lamb cutlet bread crumbed with fresh garden herbs served on wood fired oven roasted rosemary potatoes and chilli salsa	38
FILETTO DI BUE AL PEPE NERO CON TORTINO DI PATATE E PANCETTA (GF) Fillet steak with mustard, black pepper cream, Italian brandy served with potato mash and crispy pancetta	42
SCALOPPINE BELLA NAPOLI (GF) Veal scaloppine in a tomato sauce with oregano, garlic, chilli and anchovies, topped with mozzarella and served with wood fired oven roasted vegetables	36
SCALOPPINE DA NUNZIO (GF) Veal scaloppine with bacon, mushrooms and marsala cream served with potato mash and rocket	36
SUPREMA DI POLLO AI FICHI E PROSCIUTTO (GF) Breast of chicken with figs and prosciutto in a red wine jus with wood fired oven roasted pesto vegetables alla griglia	34
BISTECCA AL FORNO (GF) Angus beef steak seared and finished in wood fired oven, large king prawn with garlic sauce on a bed of potato mash	42
COSTOLETTE DI AGNELLO ALLA CALABRESE (GF) Char grilled lamb cutlets with olive oil, rosemary, garlic and chilli balsamic glaze with wood fired oven roasted rosemary potatoes	38
POLENTA DEL BOSCO (V) (GF) Mixed mushrooms in creamy garlic sauce served with soft polenta and a side of roasted vegetables	34
POLLO ALLA DIAVOLA (GF) Marinated and deboned char grilled chicken with lemon, olive oil, garlic, chilli and fresh garden herbs served with wood fired oven roasted rosemary potatoes	34

CONTORNI E INSALATE

MOZZARELLA DI BUFALA CAPRESE (V) Ripe roma tomato, mozzarella cheese, basil, oregano and olive oil	19
PATATINE FRITTE Fried potato chips	10
MISTO VEGETALI AL FORNO Wood fired oven vegetables with pesto	12
PATATE AL FORNO CON ROSMARINO E AGLIO Wood fired oven potatoes with rosemary	12
SPINACI SALTATI IN PADELLA Tossed spinach with garlic and olive oil	12
INSALATA MISTA Mixed salad	12
RUCOLA PERE NOCE AL GORGONZOLA Rocket, pear, walnuts and gorgonzola cheese salad	20

PIZZE

BAMBINI Mozzarella, fried potato chips, tomato ketchup	24
BOCELLI Tomato, char-grilled chicken, pesto, olives, roasted capsicum, mushroom, buffalo mozzarella	26
CALABRESE Tomato, hot chilli, salami, black olives, mushroom, oregano, mozzarella	26
DEL MARE Tomato, mozzarella, prawns, mussels, calamari, fresh seasonal fish topped with pesto	28
MARGHERITA Tomato, fresh basil, mozzarella	22
NAPOLETANA Tomato, mozzarella, anchovies, olives, oregano	26
PATATE Potato, rosemary, anchovy, garlic, chilli jam	26
PROSCIUTTO CRUDO Tomato, buffalo mozzarella, rocket, prosciutto, parmesan, pesto oil	28
VEGETARIANA Pesto, onions, spinach, chilli, sun-dried tomatoes, mozzarella	24
SALSICCIA Creamy broccoli, spicy Italian sausage, buffalo mozzarella	28
CAPRICCIOSA Tomato, mozzarella, ham, olives and mushroom	26
DOLCI	
PANNA COTTA Limoncello and amarene cherries	16
TIRAMISU	16
TORTA DEL GIORNO	16
TRIO DI GELATI	16
ZABAIONE AI FRUTTI DI BOSCO Whipped egg yolks with marsala and wild berries	16
FORMAGGI ITALIANI Selection of Italian regional cheeses	20