



FOOD MENU

Antipasti

Arancini – 4 pieces (V) \$13.50
rice balls with mushroom and peas served with rocket and warm napolitana sauce.

Calamari \$18.50
crumbed calamari with lettuce, cucumber, spanish onion and orange salad served with tartare sauce.

Prawn tails \$19.50
king prawns cooked in garlic or sweet chilli sauce served with ciabatta.

Prawn cutlets \$19.50
crumbed prawns, lightly fried, served with tartare sauce.

Prawn & avocado bruschetta \$16.50
king prawns, aioli and avocado served on warm ciabatta.

Tomato bruschetta (V) \$9.50
diced tomato, basil, oregano and red onion served on warm ciabatta.

Garlic bread (V) \$6.00
tasty bread with giuseppe's garlic butter.

Garlic cheese bread (V) \$7.00
tasty cheese bread with giuseppe's garlic butter.

Herb bread (V) \$6.00
tasty bread with fresh garden herb butter.

Herb cheese bread (V) \$7.00
tasty cheese bread with fresh garden herb butter.

Chips (V) \$7.00
served with tomato/barbeque/tartare sauce.

Toppa

Tomato toppa (V) \$9.00 reg - \$13.00 large - \$16.00 family - \$20.00 party - \$20.00
pizza base with tomato, herbs and garlic.

Garlic toppa (V) \$2 extra
pizza base with garlic, oil and herbs.

Insalata (salads)

Chicken caesar salad \$18.50
chicken breast, bacon, lettuce, croutons, parmesan cheese and boiled egg with caesar dressing.

Caprese prawn salad (GF) \$19.50
prawns, lettuce, bocconcini cheese and fresh tomatoes topped with balsamic glaze.

Chicken avocado salad (GF) \$18.50
chicken breast, lettuce, cucumber, roasted capsicum, fresh tomato and avocado with mayo.

Salmon salad (GF) \$28.50
salmon fillet, lettuce, cucumber, olives, onion and lemon dressing, with a side of yoghurt and dill sauce.

Garden salad (GF) (V) \$10.00
lettuce, cucumber, fresh tomato, onion, carrot, feta and olives with balsamic dressing.

Panini (rolls)

Chicken cotoletta \$18.00
chicken schnitzel topped with napolitana sauce, mozzarella cheese and lettuce.
Served with a side of chips.

Veal cotoletta \$18.00
veal schnitzel topped with bolognese sauce, mozzarella cheese and lettuce.
Served with a side of chips.

Crispy chicken burger \$18.00
crispy chicken breast, lettuce and tomato with giuseppe's burger sauce.
Served with a side of chips.

Steak roll \$20.00
angus fillet, lettuce, tomato and cheese with giuseppe's burger sauce.
Served with a side of chips.

delizioso

Traditional Pizza

Australian

tomato, cheese, ham, bacon and egg.

Bambini

tomato, cheese and ham.

Margherita (V)

tomato, cheese and oregano.

Mexican

tomato, cheese, ham, capsicum, onion and chilli.

Pepperoni

tomato, cheese and salami.

Tropical

tomato, cheese, ham and pineapple.

Premium Pizza

Bolognese

rich mince sauce with cheese, ham and onion.

Calabrese

tomato, cheese, olives, salami, anchovies and chilli.

Caprice

tomato, cheese, ham, mushrooms, olives and anchovies.

Chicken

tomato, cheese, chicken, mushrooms and pineapple.

Four seasons

tomato, cheese, ham, mushrooms, capsicum and salami.

Giuseppe's

tomato, ham, cheese, mushrooms, capsicum, pineapple, olives, onion, seafood and salami.

Meat lovers

tomato, cheese, ham, bacon and salami.

Sam's special

tomato, cheese, ham, mushrooms, olives and salami.

Spagnola

tomato, cheese, mushrooms, capsicum and salami.

Vegetarian (V)

tomato, cheese, mushrooms, capsicum, pineapple, olives and onion.

reg - \$14.50
large - \$17.50
family - \$24.50
party - \$34.50

Cuisine Pizza

Toscana

tomato base, cheese prosciutto, sun-dried tomatoes, artichokes, basil, roasted capsicum and eggplant.

Rocket

tomato base, garlic, prosciutto, rocket, parmesan cheese and a drizzle of olive oil.

Three cheese rocket

plain base, garlic, gorgonzola, mozzarella, parmesan, fresh prosciutto and rocket.

*half/half option available with
Traditional and Premium pizzas
in large, family and party size.*

*additional cost for extra pizza toppings
- no substitute toppings.*

**Gluten free base available
(large size only) - extra \$7.00*

reg - \$16.50
large - \$21.50
family - \$29.50

Gourmet Pasta

\$23.50

Marinara

king prawns, calamari, scallops and mussels cooked in a napolitana sauce.

Gamberoni

chicken breast, king prawns and mushrooms cooked in a napolitana sauce with a touch of cream.

Di mamma

prosciutto, eggplants, artichokes, olives, basil and spinach cooked in a napolitana sauce.

Chicken & avocado

chicken breast and avocado cooked in a cream sauce.

Gnocchi

hand-made pasta with your choice of sauce.

Pasta

\$19.50

Risotto (GF), **ravioli, fettucine, penne or spaghetti**

Vegetarian (V)

onion, eggplant, mushroom, capsicum, olives and spinach cooked in a napolitana sauce.

Bolognese

rich mince beef ragu.

Napolitana (V)

rich tomato and fresh herb sauce.

Campagnola

bacon and mushroom cooked in a cream sauce.

Boscaiola

bacon and mushroom cooked in a napolitana sauce with a touch of cream.

Gorgonzola (V)

gorgonzola cheese and parsley cooked in a cream sauce.

Arrabiata

bacon, onion and roasted capsicum cooked in a napolitana sauce with chilli.

Chicken & mushroom

chicken breast and mushrooms cooked in a napolitana sauce with a touch of cream.

Puttanesca

olives, anchovies, garlic and basil cooked in a napolitana sauce.

Chef's special

bacon, feta, fresh basil and chilli cooked in olive oil.

Pesto

basil pesto cooked in cream sauce.
(chicken optional).

all pastas served with cheese.

Kids Pasta

\$10.00

penne, spaghetti

Napolitana

rich tomato and fresh herb sauce.

Bolognese

rich mince beef ragu.

all pastas served with cheese.

available for children 12 years and under.

Mains

Pollo al funghi (GF)

chicken breast topped with half cut mushrooms in creamy sauce. Served with a side of vegetables.

\$29.00

Chicken parmigana

schnitzel topped with grilled eggplant, napolitana sauce and mozzarella cheese. Served with side of vegetables (*plain schnitzel available*).

\$26.50

Scallopini al funghi

veal scallopini topped with half cut mushrooms in creamy sauce. Served with a side of vegetables.

\$29.50

Cotoletta bolognese

veal schnitzel topped with rich bolognese sauce and mozzarella cheese. Served with a side of vegetables.

\$28.00

Angus scotch fillet steak (GF)

cooked to your liking and served with mushroom, pepper or diane sauce. Served with a side of vegetables.

\$34.00

Saltimbocca

pan fried scallopini and prosciutto cooked in garlic and white wine. Served with a side of vegetables.

\$29.50

Fillet of barramundi

fillet of barramundi served with our garlic and cream sauce. Served with a side of vegetables.

\$28.50

Atlantic salmon (GF)

pan fried salmon served with a balsamic glaze. Served with a side of vegetables.

\$28.50

Pork belly (GF)

slow cooked pork belly, served with radicchio, apple slaw, pork jus and mash.

\$26.50

*all mains served with vegetables
additional sides / sauces - \$3 each.*

(GF) = gluten free ingredients, not gluten free environment
(V) = vegetarian



DRINK MENU

Wine

Sparkling

	Glass	Bottle
De Bortoli Willowglen NV Brut, Riverina	\$7.50	\$35.00
Calabria NV Prosecco, Italy	\$7.50	\$35.00

White

De Bortoli House White	\$7.00	\$30.00
De Bortoli Willowglen White Moscato	\$7.00	\$30.00
Rutherglen Pinot Grigio, Estate	\$8.00	\$38.00
Richland Sauvignon Blanc, Riverina	\$7.50	\$35.00
Okiwi Bay Sauvignon Blanc, Marlborough NZ	\$7.50	\$35.00
De Bortoli Willowglen Semillion Sauvignon Blanc, Riverina	\$7.00	\$30.00
De Bortoli Willowglen Chardonnay, Riverina	\$7.00	\$35.00

Red

De Bortoli House Red	\$7.50	\$35.00
De Bortoli Willowglen Cabernet Merlot, Riverina	\$7.50	\$35.00
De Bortoli Woodfired Shiraz, Heathcote	-	\$42.00
Calabria Three Bridges Cabernet Sauvignon, Barossa Valley	\$9.00	\$42.00
Calabria Three Bridges Duriff, Riverina	\$9.00	\$42.00
Calabria Three Bridge Shiraz, Barossa Valley	\$9.00	\$42.00
Rutherglen Tempranillo, Estate	\$8.50	\$40.00
Rutherglen Sangiovese, Estate	\$8.50	\$40.00
Calabria Bros Sophie Rose', Barossa Valley	-	\$38.00
De Bortoli La Bossa Merlot, Riverina	-	\$38.00
Calabria Cool Climate Pinot Noir, Tumberumba	-	\$38.00

Spirits

Canadian Club Whisky	\$7.50
Johnnie Walker Red Label Scotch Whisky	\$7.50
Midori	\$7.50
Jack Daniels Tennessee Whisky	\$8.00
Jim Beam Bourbon	\$7.50
Smirnoff Vodka	\$7.50
Bundaberg Rum Original	\$7.50
Gordon's London Dry Gin	\$7.50

Beer

	Bottle
Great Northern Mid Strength	\$7.00
Carlton Dry	\$7.00
Peroni Full Strength	\$8.00
Peroni Mid Strength	\$7.50
Cascade Premium Light	\$6.50
Corona	\$8.00
James Squire 150 lashes Pale Ale	\$8.00
Matilda Bay Fat Yack Pale Ale	\$8.00
Somersby Pear Cider	\$7.00
Somersby Apple Cider	\$7.00

Non-Alcoholic

	Glass	Bottle	Jug
Coke	\$4.00	\$4.50	\$12.00
Coke No Sugar	\$4.00	\$4.50	\$12.00
Sprite	\$4.00	\$4.50	\$12.00
Lift	\$4.00	-	\$12.00
Raspberry	\$4.00	-	\$12.00
Soda Water	\$4.00		
Tonic Water	\$4.00		
Dry Ginger Ale	\$4.00		
Orange Juice	\$4.50		
Lemon Lime Bitters	\$5.50		
Chinotto	\$4.50		
Ginger Beer	\$4.50		
S.Pellegrino Sparkling Mineral Water (750ml)	\$6.50		

“Dove regna il vino non regna il silenzio”

– Where wine reigns, silence does not