



Take Away Menu



Eccellenze Italiane

Certified by Eccellenze Italiane in Italy as an Authentic Italian Restaurant

Starters & Side Orders

Garlic Bread

\$6.00

Made in-house, 4 slices of Pane di Casa bread topped with an olive oil spread, oregano and garlic mix. Add Mozzarella cheese \$3.00 Extra.

Herb Bread

\$6.00

Made in-house, 4 slices of Pane di Casa bread drizzled with extra virgin olive oil and sprinkled with herbs.

Bruschetta Al Pomodoro

\$20.00

Two slices of toasted Pane di Casa bread set on a bed of mixed salad topped with tomatoes, Spanish onion, basil and extra virgin olive oil.

Side of Chilli Oil

\$2.00

Side of Parmesan Cheese

\$3.00

Salads & Antipasti

Insalata Dello Zio Francesco

\$20.00

Mixed lettuce, avocado, Gorgonzola cheese, pine nuts and vinaigrette dressing.

Caprese

\$22.00

Traditional Italian salad layered with tomatoes, Fior di Latte Mozzarella and basil on a bed of mixed lettuce and vinaigrette dressing.

Pomodoro Al Balsamico

\$20.00

Roma tomato, Spanish onion, basil, on a bed of mixed lettuce and vinaigrette dressing. Extra Options: Chicken or Avocado \$3.00 Extra.

Gamberi alla Diavola 🍷

\$27.00

Ocean wild catch prawns cooked in a Neapolitan sauce with garlic, wine and chilli.

Antipasto Della Casa (Platter for two)

\$42.00

A selection of pickled and marinated vegetables, asparagus, green beans, artichokes, roasted capsicum, sun-dried tomatoes, grilled zucchinis and eggplant, garnished with Italian Prosciutto di Parma, olives, salami and Provolone cheese. (Vegetarian Option Available)



Nonna's Pastas & Mains

Gnocchi Vivaldi <i>(Francesco's Signature Dish)</i>	\$28.00
Potato Gnocchi cooked with a dash of Cognac, ocean wild catch prawns, bacon, in a Napoletana and cream sauce.	
Gnocchi Gorgonzola (Veg)	\$27.00
Potato Gnocchi served with Gorgonzola cheese and creamy sauce.	
Gnocchi Napoletana (Veg) or Gnocchi Bolognese or Gnocchi Arrabbiate 🍷	\$26.00
Potato Gnocchi served with a rich Napoletana sauce or Bolognese sauce or Arrabbiate sauce.	
Linguini Alla Diavola 🍷	\$28.00
Linguini pasta cooked with ocean wild catch prawns, served in a Napoletana and chilli sauce.	
Spaghetti Casareccia	\$25.00
Spaghetti tossed with cherry tomatoes, garlic, capers, olives, anchovies, basil, olive oil and a touch of chilli.	
Ravioli Mare Monti	\$28.00
Ricotta and spinach ravioli cooked with ocean wild catch prawns and broccoli in a Napoletana and cream sauce.	
Ravioli Orto Mare	\$28.00
Chilli infused ravioli filled with crab-meat and mascarpone, served with broccoli and ocean wild catch prawns, in a Napoletana and cream sauce.	
Spaghetti Marinara <i>(Taline's favourite Dish)</i>	\$28.00
Spaghetti with mixed seafood, cooked in a Napoletana sauce, white wine, garlic and a touch of chilli.	
Fettuccine Al Pesto (Veg)	\$23.00
Fresh Fettuccine pasta served with basil pesto and cream sauce	
Fettuccine Boscaiola	\$23.00
Fresh Fettuccine pasta served with mushrooms, bacon and cream sauce, and topped with Parmesan cheese.	
Spaghetti Bolognese	\$22.00
Spaghetti cooked in a traditional Bolognese sauce and topped with Parmesan cheese.	
Lasagna Pizzavelly	\$22.00
Fresh Lasagna layered with a rich Bolognese sauce, ham and Mozzarella cheese.	
Penne Arrabbiate (Veg) 🍷	\$22.00
Penne served in a rich Napoletana and chilli sauce (also available with no chilli)	



- Scaloppine Di Pollo Ai Funghi Porcini** \$28.00
Pan fried chicken fillets prepared with porcini mushrooms in a creamy sauce.
Served with seasonal vegetables.
- Scaloppine Di Pollo Boscaiola** \$28.00
Pan fried chicken fillets prepared with bacon and mushrooms in a creamy sauce.
Served with seasonal vegetables.
- Pollo Parmigiana** \$28.00
Pan fried chicken fillet layered with eggplant in a Napoletana sauce, topped with Parmesan cheese.
Served with seasonal vegetables.



DOLCI / CAKES

- Tiramisu** \$12.00
Savoardi biscuits dipped in coffee, cognac and marsala, layered with mascarpone and cocoa.
- Cannoli** \$8.50
Crunchy pastry tube filled with Ricotta, Chocolate or Vanilla.
- Zuccherati** \$8.50
Sugar rolled doughnut pastry filled with vanilla custard
- Napoli** \$5.00
Shortbread biscuit filled with crushed dates, sultanas & mixed peels.
- Baked Ricotta Pie** \$9.50
Shortbread pie filled with scrumptious mix of ricotta cheese.
- Chocolate Mud Cake** \$9.50
Rich chocolate mud sponge centre and topped with chocolate ganache
- Limoncello Gelato Flute** \$12.00
Lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce.
- Profiterole** \$12.00
Cream filled profiteroles topped with dark chocolate and Chantilly cream.



GOURMET PIZZAS

Calzone

Tomato Base, Mozzarella, Ham, Olives.

Med **Large**
\$26.00

Vesuvian (Veg)

Tomato Base, Mozzarella, Fresh Tomato, Bocconcini cheese, Oregano.

\$26.00 \$29.00

Caprese (Veg)

Cherry Tomatoes, Basil, Baby Bocconcini, Mozzarella (White Base).

\$26.00 \$29.00



Smoky Calabrese

Smoked Mozzarella, Pepperoni, Bocconcini, Tomato Base.

\$26.00 \$29.00

Figs and Gorgonzola (Veg)

Figs, Gorgonzola Cheese, on a Mozzarella, Tomato Base.

\$26.00 \$29.00

Primavera (Veg)

Yellow Red Green Capsicum, Smoked Mozzarella, Olives, Bocconcini, Chilli Flakes, Tomato Base.

\$26.00 \$29.00



Italian Sausage

Mozzarella, Italian sausage (White Base).

\$26.00 \$29.00

Tre Formaggi - 3 Cheese (Veg)

Mozzarella, Bocconcini and Gorgonzola (White Base).

\$26.00 \$29.00

Funghi (Veg)

Mozzarella and Mushrooms (White Base).

\$26.00 \$29.00



TRADITIONAL PIZZAS

	Med	Large
L'Originale (Veg) Fresh Basil, Oregano, Olive Oil, Garlic, Tomato Base (No Cheese).	\$22.00	\$25.00
Garlic Pizza (Veg) Olive Oil, Garlic, Oregano (White Base) Mozzarella cheese \$4.00 extra.	\$20.00	\$23.00
Margherita (Veg) Mozzarella, Oregano, Fresh Basil, Tomato Base.	\$23.00	\$26.00
Bambino Ham, Mozzarella, Tomato Base.	\$23.00	\$26.00
Hawaiian Ham, Pineapple, Mozzarella, Tomato Base.	\$23.00	\$26.00
Capricciosa Mushrooms, Ham, Olives, Mozzarella, Tomato Base.	\$23.00	\$26.00
Napoletana Anchovies, Olives, Oregano, Mozzarella, Tomato Base.	\$23.00	\$26.00
Pepperoni Pepperoni, Mozzarella, Tomato Base.	\$23.00	\$26.00
Prosciutto Prosciutto Di Parma, Shaved Parmigiano, Wild Rocket, Mozzarella, Tomato Base.	\$25.00	\$28.00
Diavolo 🌶️🌶️🌶️ Cabanossi, Pepperoni, Chilli Flakes, Mozzarella, Tomato Base.	\$24.00	\$27.00
Greed is Good Bacon, Ground Beef, Ham, Cabanossi, Pepperoni, Mozzarella, Tomato Base.	\$24.00	\$27.00
Vegetarian (Veg) Capsicum, Onion, Mushrooms, Olives, Mozzarella, Tomato Base.	\$24.00	\$27.00
Supreme Cabanossi, Ham, Olives, Capsicum, Onion, Mushrooms, Pineapple, Mozzarella, Tomato Base.	\$24.00	\$27.00
Al Pesto (Veg) Artichokes, Roasted Capsicum, Feta, Pesto, Mozzarella, Tomato Base.	\$24.00	\$27.00
Prawns and Bacon 🌶️🌶️🌶️ Prawns, Bacon, Onion, Garlic, Chilli Flakes, Mozzarella, Tomato Base.	\$25.00	\$28.00
Chicken Cacciatore Chicken, Capsicum, Onion, Tabasco Sauce, Mozzarella, Tomato Base.	\$24.00	\$27.00
La Parmigiana (Veg) Roasted Eggplant, Shaved Parmigiano, Oregano, Mozzarella, Tomato Base.	\$24.00	\$27.00
Pizzavelly Special (Veg) Bocconcini, Artichokes, Roasted Capsicum, Grilled Zucchini, Pesto, Sun-dried Tomatoes, Mozzarella, Tomato Base.	\$24.00	\$27.00
Seafood Mix Seafood, Garlic, Oregano, Mozzarella, Tomato Base.	\$24.00	\$27.00
Mexicana 🌶️🌶️🌶️ Pepperoni, Onion, Capsicum, Olives, Jalapenos, Chilli Flakes, Mozzarella, Tomato Base.	\$24.00	\$27.00

Pizza Add-Ons

- **Tomato Base, Garlic, Chilli Flakes, Chilli Oil, Oregano 50c**
- **Tabasco, BBQ Sauce \$1.00**
- **Jalapenos, Fresh Basil, Pesto, Pineapple, Olives, Anchovies, Capsicum, Roasted Capsicum, Onion, Mushroom, Artichokes, Sun-Dried Tomato, Grilled Zucchini, Grilled Eggplant, Wild Rocket, Shaved Parmigiano, Feta, Ham, Pepperoni, Cabanossi, Bacon, Ground Beef, Sliced Fresh Tomato \$4.00**
- **Mozzarella, Chicken, Prawns, Bocconcini, Gorgonzola, Prosciutto, Italian Sausage \$5.00**

Apologies - No Half & Half Pizzas

Gluten Free Pizza Option Available – Med size only \$5 Extra