



Take Away Menu



Eccellenze Italiane

Certified by Eccellenze Italiane in Italy as an Authentic Italian Restaurant

Starters & Side Orders

Garlic Bread

\$5.00

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

\$5.00

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

Bruschetta Al Pomodoro

\$18.00

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

\$2.00

Salads & Antipasti

Insalata Dello Zio Francesco

\$18.00

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

Caprese

\$18.00

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

Pomodoro Al Balsamico

\$18.00

Roma tomato, Spanish onion, basil, on a bed of mixed lettuce and vinaigrette dressing. Extra Options: Chicken or Avocado \$2.00 Extra.

Gamberi alla Diavola 🦐

\$25.00

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

Antipasto Della Casa (Platter for two)

\$35.00

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)



Pasta & Main Dishes

Gnocchi Vivaldi <i>(Francesco's Signature Dish)</i>	\$26.00
Potato Gnocchi cooked with a dash of Cognac, ocean wild catch prawns, bacon, in a Napoletana and cream sauce.	
Gnocchi Gorgonzola (Veg)	\$26.00
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 🍷	\$26.00
Linguini pasta cooked with ocean wild catch prawns, served in a Napoletana and chilli sauce.	
Spaghetti Casareccia	\$22.00
Spaghetti tossed with cherry tomatoes, garlic, capers, olives, anchovies, basil, olive oil and a touch of chilli.	
Ravioli Mare Monti	\$26.00
Ricotta and spinach ravioli cooked with ocean wild catch prawns and broccoli in a Napoletana and cream sauce.	
Ravioli Orto Mare	\$26.00
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>	\$26.00
Spaghetti with mixed seafood, cooked in a Napoletana sauce, white wine, garlic and a touch of chilli.	
Fettuccine Al Pesto (Veg)	\$18.00
Fresh Fettuccine pasta served with basil pesto and cream sauce	
Fettuccine Boscaiola	\$18.00
Fresh Fettuccine pasta served with mushrooms, bacon and cream sauce, and topped with Parmesan cheese.	
Spaghetti Bolognese	\$18.00
Spaghetti cooked in a traditional Bolognese sauce and topped with Parmesan cheese.	
Lasagna Pizzavelly	\$18.00
Fresh Lasagna layered with a rich Bolognese sauce, ham and Mozzarella cheese.	
Penne Arrabbiate (Veg) 🍷	\$18.00
Penne served in a rich Napoletana and chilli sauce	



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**

\$9.50

Savoiardi biscuits dipped in coffee, cognac and marsala, layered with mascarpone and cocoa.

Cannoli

\$8.50

Crunchy pastry tube filled with Ricotta, Chocolate or Vanilla.

Sfogliatelle

\$8.50

Layers of flaky pastry shell encase ricotta with hints of cinnamon and citrus peel.

Zuccherati

\$8.50

Sugar rolled doughnut pastry filled with vanilla custard

Napoli

\$4.50

Shortbread biscuit filled with crushed dates, sultanas & mixed peels.

Baked Ricotta Pie

\$8.50

Shortbread pie filled with scrumptious mix of ricotta cheese.

Chocolate Mud Cake

\$8.50

Rich chocolate mud sponge centre and topped with chocolate ganache

Chocolate Profiteroles Cup

\$9.50

Cream filled profiteroles topped with dark chocolate and Chantilly cream.

Limoncello Gelato Flute

\$9.50

Lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce.



GOURMET PIZZAS

Calzone (One size only)

Tomato Base, Mozzarella, Ham, Olives, Bocconcini.

Med	Large
\$24.00	

Vesuvian (Veg)

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

\$24.00	\$27.00
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Caprese (Veg)

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

\$24.00	\$27.00
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Smoky Calabrese

Smoked Mozzarella, Calabrese Salami, Bocconcini, Tomato Base.

\$24.00	\$27.00
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Figs and Gorgonzola (Veg)

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

\$24.00	\$27.00
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Primavera (Veg)

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

\$24.00	\$27.00
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Italian Sausage

Mozzarella, Italian sausage (White Base).

\$24.00	\$27.00
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Tre Formaggi - 3 Cheese (Veg)

Mozzarella, Bocconcini and Gorgonzola (White Base).

\$24.00	\$27.00
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Funghi (Veg)

Mozzarella and Mushrooms (White Base).

\$24.00	\$27.00
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TRADITIONAL PIZZAS

	Med	Large
L'Originale (Veg) Fresh Basil, Oregano, Olive Oil, Garlic, Tomato Base (No Cheese).	\$19.00	\$22.00
Garlic Pizza (Veg) Olive Oil, Garlic, Oregano (White Base) Mozzarella cheese \$3.00 extra.	\$18.00	\$21.00
Margherita (Veg) Mozzarella, Oregano, Fresh Basil, Tomato Base.	\$20.00	\$23.00
Bambino Ham, Mozzarella, Tomato Base.	\$20.00	\$23.00
Hawaiian Ham, Pineapple, Mozzarella, Tomato Base.	\$20.00	\$23.00
Capricciosa Mushrooms, Ham, Olives, Mozzarella, Tomato Base.	\$20.00	\$23.00
Napoletana Anchovies, Olives, Oregano, Mozzarella, Tomato Base.	\$20.00	\$23.00
Pepperoni Salami, Mozzarella, Tomato Base.	\$21.00	\$24.00
Prosciutto Prosciutto Di Parma, Shaved Parmigiano, Wild Rocket, Mozzarella, Tomato Base.	\$21.00	\$24.00
Diavolo 🌶️🌶️🌶️ Cabanossi, Salami, Chilli Flakes, Mozzarella, Tomato Base.	\$21.00	\$24.00
Greed is Good Bacon, Ground Beef, Ham, Cabanossi, Salami, Mozzarella, Tomato Base.	\$21.00	\$24.00
Vegetarian (Veg) Capsicum, Onion, Mushrooms, Olives, Mozzarella, Tomato Base.	\$21.00	\$24.00
Supreme Cabanossi, Ham, Olives, Capsicum, Onion, Mushrooms, Pineapple, Mozzarella, Tomato Base.	\$21.00	\$24.00
Al Pesto (Veg) Artichokes, Roasted Capsicum, Feta, Pesto, Mozzarella, Tomato Base.	\$21.00	\$24.00
Prawns and Bacon 🌶️🌶️🌶️ Prawns, Bacon, Onion, Garlic, Chilli Flakes, Mozzarella, Tomato Base.	\$21.00	\$24.00
Chicken Cacciatore Chicken, Capsicum, Onion, Tabasco Sauce, Mozzarella, Tomato Base.	\$21.00	\$24.00
La Parmigiana (Veg) Roasted Eggplant, Shaved Parmigiano, Oregano, Mozzarella, Tomato Base.	\$21.00	\$24.00
Pizzavelly Special (Veg) Bocconcini, Artichokes, Roasted Capsicum, Grilled Zucchini, Pesto, Sun-dried Tomatoes, Mozzarella, Tomato Base.	\$21.00	\$24.00
Seafood Mix Seafood, Garlic, Oregano, Mozzarella, Tomato Base.	\$21.00	\$24.00
Mexicana 🌶️🌶️🌶️ Salami, Onion, Capsicum, Olives, Jalapenos, Chilli Flakes, Mozzarella, Tomato Base.	\$21.00	\$24.00

PIZZA EXTRA ADD-ONS

- Tomato Base, Garlic, Chilli Flakes, Chilli Oil, Oregano, 50c
- Tabasco, BBQ Sauce, Jalapenos, Fresh Basil, Pineapple, Olives, Anchovies, Capsicum, Roasted Capsicum, Onion, Mushroom, Artichokes, Sun-Dried Tomato, Grilled Zucchini, Grilled Eggplant \$1.00
- Shaved Parmigiano, Mozzarella Cheese, Ham, Salami, Cabanossi, Bacon, Ground Beef, Feta Cheese, Wild Rocket, Sliced Fresh Tomato, Pesto \$2.00
- Chicken, Prawns, Bocconcini, Gorgonzola \$4.00
- Prosciutto, Italian Sausage \$5.00

Apologies - No Half & Half Pizzas

Gluten Free Pizza Option Available – Med size only \$4 Extra



WINES & BEERS



Small Bottle



Big Bottle

SPARKLING

TENUTA SANT'ANNA *Prosecco* DOC

\$30.00

HENKELL *Sparkling White* Wine 200mL

\$11.00

ROSE

MINCHINBURY *Blush Rosé Cuvée* 200mL

\$11.00

LISTEL *Grain De Gris Rosé* 250ml

\$12.00

WHITES

TENUTA SANT'ANNA *Pinot Grigio* DOC

\$28.00

JACOB'S CREEK *Chardonnay Vintage* 187mL

\$10.50

REDS

ROCCA *Montepulciano* d'Abruzzo

\$28.00

DEZZANI *Barbera d'Asti* 'Ronchetti' DOCG

\$55.00

ROCCA *Sangiovese*

\$30.00

MEDICI Ermete *Lambrusco Dolce*

\$28.00

POGGIO AL SALE *Chianti (Flask)* DOC

\$30.00

JACOB'S CREEK *Shiraz Cabernet Vintage* 187mL

\$10.50

FRANCESCO'S SELECTION

PAOLO COTTINI *Valpolicella* DOC

\$39.00

DEZZANI *Monferrato Rosso* DOC

\$44.00

DEZZANI *Barbaresco* Starde Superiore DOCG

\$79.00

BEERS

Crown Lager

\$8.50

Menabrea

\$8.50

Peroni Nastro Azzuro

\$8.50

Peroni Rossa

\$8.50

Moretti

\$8.50

Corona

\$8.50

Buon Appetito!