



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

\$20.00

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 Napoletana sauce with garlic, wine and chilli.

Antipasto Della Casa (Platter for two)

\$39.00

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)	\$22.00
Fresh Fettuccine pasta served with basil pesto and cream sauce	
Fettuccine Boscaiola	\$22.00
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) 🌶️	\$20.00
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.

Vesuvian (Veg)

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

Caprese (Veg)

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

Med	Large
\$26.00	
\$26.00	\$29.00
\$26.00	\$29.00



Smoky Calabrese

Smoked Mozzarella, Pepperoni, Bocconcini, Tomato Base.

Figs and Gorgonzola (Veg)

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

Primavera (Veg)

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

\$26.00	\$29.00
\$26.00	\$29.00
\$26.00	\$29.00



Italian Sausage

Mozzarella, Italian sausage (White Base).

Tre Formaggi - 3 Cheese (Veg)

Mozzarella, Bocconcini and Gorgonzola (White Base).

Funghi (Veg)

Mozzarella and Mushrooms (White Base).

\$26.00	\$29.00
\$26.00	\$29.00
\$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 \$3.00 extra.	\$20.00	\$23.00
Margherita (Veg) Mozzarella, Oregano, Fresh Basil, Tomato Base.	\$22.00	\$25.00
Bambino Ham, Mozzarella, Tomato Base.	\$22.00	\$25.00
Hawaiian Ham, Pineapple, Mozzarella, Tomato Base.	\$22.00	\$25.00
Capricciosa Mushrooms, Ham, Olives, Mozzarella, Tomato Base.	\$22.00	\$25.00
Napoletana Anchovies, Olives, Oregano, Mozzarella, Tomato Base.	\$22.00	\$25.00
Pepperoni Pepperoni, Mozzarella, Tomato Base.	\$23.00	\$26.00
Prosciutto Prosciutto Di Parma, Shaved Parmigiano, Wild Rocket, Mozzarella, Tomato Base.	\$24.00	\$27.00
Diavolo 🌶️🌶️🌶️ Cabanossi, Pepperoni, Chilli Flakes, Mozzarella, Tomato Base.	\$23.00	\$26.00
Greed is Good Bacon, Ground Beef, Ham, Cabanossi, Pepperoni, Mozzarella, Tomato Base.	\$23.00	\$26.00
Vegetarian (Veg) Capsicum, Onion, Mushrooms, Olives, Mozzarella, Tomato Base.	\$23.00	\$26.00
Supreme Cabanossi, Ham, Olives, Capsicum, Onion, Mushrooms, Pineapple, Mozzarella, Tomato Base.	\$23.00	\$26.00
Al Pesto (Veg) Artichokes, Roasted Capsicum, Feta, Pesto, Mozzarella, Tomato Base.	\$23.00	\$26.00
Prawns and Bacon 🌶️🌶️🌶️ Prawns, Bacon, Onion, Garlic, Chilli Flakes, Mozzarella, Tomato Base.	\$24.00	\$27.00
Chicken Cacciatore Chicken, Capsicum, Onion, Tabasco Sauce, Mozzarella, Tomato Base.	\$23.00	\$26.00
La Parmigiana (Veg) Roasted Eggplant, Shaved Parmigiano, Oregano, Mozzarella, Tomato Base.	\$23.00	\$26.00
Pizzavelly Special (Veg) Bocconcini, Artichokes, Roasted Capsicum, Grilled Zucchini, Pesto, Sun-dried Tomatoes, Mozzarella, Tomato Base.	\$23.00	\$26.00
Seafood Mix Seafood, Garlic, Oregano, Mozzarella, Tomato Base.	\$23.00	\$26.00
Mexicana 🌶️🌶️🌶️ Pepperoni, Onion, Capsicum, Olives, Jalapenos, Chilli Flakes, Mozzarella, Tomato Base.	\$23.00	\$26.00

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