buon appetito

# Italian Club



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### **Entrees**

CAPRESE DI BUFALA BUFFALO MOZZARELLA SERVED WITH FRESH TOMATO, BASIL AND FINISHED WITH EVO OIL.	\$21	PANE & OLIVE (V) MIXED OLIVES IN OUR SPECIAL SICILIAN STYLE LEMON-ORANGE MARINADE SERVED WITH THREE SLICES OF TOASTED CIABATTA BREAD.	\$14	
CROCCHETTE DI MELANZANE (V) CRUMBED EGGPLANT CROQUETTES SERVED W/ NAPOLI SAUCE & SHAVED PARMESAN. (5PCS)	\$18	ARANCINI BOLOGNESE TWO MEDIUM SIZED RICE BALLS WITH A BOLOGNESE FILLING, SERVED WITH OUR LUSCIOUS NAPOLETANA SAUCE & PARMESAN CHEESE.  • ADD TWO SLICES OF TOASTED CIABATTA BREAD - EXTRA \$2	\$17	
CARBONARA BITES	\$19	\$ 1.55 1.10 SECES 61 10 JULY 2		
CRUMBED CARBONARA PASTA BITES. SERVED W/ HOMEMADE PEPPER MAYONNAISE & CRUSHED PEPERONE CRUSCO. (4PCS)		ANTIPASTO BOARD FOR ONE OR TWO A SELECTION OF ITALIAN DELI MEATS, CHEESES AND OLIVES. SERVED WITH SLICES OF BREAD*.	(GF)	
FOCACCIA BARESE (V) HOMEMADE FOCACCIA BREAD SQUARES TOPPED WITH TOMATO, OLIVES & OREGANO (4PCS)	\$16	ANTIPASTO FOR ONE	\$23	
		ANTIPASTO FOR TWO	\$36	
our Estation (in Est		*ADD FOCACCIA BARESE INSTEAD OF BREAD - EXTRA \$7		

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LASAGNA CLASSICA

\$33

HOMEMADE PASTA SHEETS LAYERED WITH OUR SIGNATURE RAGU` & BÉCHAMEL SAUCES, MOZZARELLLA & PARMESAN CHEESES.

CANNELLONI RICOTTA E SPINACI (V) \$31

RICOTTA & SPINACH FILLING ROLLED IN FRESH PASTA SHEETS. FINISHED WITH NAPOLETANA SAUCE & PARMESAN CHEESE.

All our pasta for Lasagna & Cannelloni is made in-house.

### Pasta Dishes

A SELECTION OF DIFFERENT PASTAS TOSSED WITH ONE OF OUR SPECIAL SAUCES.		*(GFO) GLUTEN-FREE PASTA OPTIONS AVAILABLE - EXTRA \$3.00		
FETTUCCINE RAGU OUR SIGNATURE BEEF & PORK BOL	I` (GFO) Ognese Sauce, Slow-Cooked to Perfect	\$29 TON.	SPAGHETTI MARINARA (GFO) PRAWNS, CLAMS, MUSSELS IN A TOMATO BASE.	\$37
FETTUCCINE BOSC ITALIAN SAUSAGE, GUANCIALE AND SAUCE. FINISHED WITH PARMESAN.	MUSHROOMS IN A RICH CREAMY	\$31	SPAGHETTI CARBONARA (GFO) GUANCIALE, EGG, PARMESAN AND A DASH OF CREAM.	\$31
GNOCCHI POMOD	ORO (V)	\$29	SPAGHETTI AOP (GFO)	\$27

GNOCCHI POMODORO (V) CLASSIC TOMATO-BASED NAPOLETANA SAUCE.

GARLIC, OIL & CHILLI FINISHED WITH ANCHOVIES & CHERRY TOMATOES.

**ORDER DIRECT FROM YOUR TABLE** 

## Bambini (AVAILABLE FOR CHILDREN ONLY)

CHILDREN'S -SIZED PORTION OF PASTA WITH EITHER BOLOGNESE, POMODORO OR BUTTER SAUCE. \$15



PLEASE REMEMBER TO PUT YOUR TABLE NUMBER IN YOUR ORDER

#### Salads & Extras

INSALATONA AL POLLO (GF)

MIXED SALAD LEAVES + CHERRY TOMATOES + MIXED OLIVES + SHAVED PARMESAN + HOMEMADE BALSAMIC DRESSING - TOPPED W/ GRILLED CHICKEN PIECES.		MIXED SALAD LEAVES + CHERRY TOMATOES + MIXED OLIVES + SHAVED PARMESAN + HOMEMADE BALSAMIC DRESSING .		
\$13	BREAD SELECTION	٥.		
	BREAD BASKET WITH FIVE (5) SLICES CIABATTA BREAD.	\$5 \$8		
		HOMEMADE BALSAMIC DRESSING . \$13 BREAD SELECTION		

INSALATA MEDITERRANEA (V) (GF)

\$16

\$24

#### Desserts

TIRAMISU` CLASSICO ITALIAN SPONGEFINGER BISCUITS DIPPED IN BRANDY AND COFFEE, LAYERED WITH MASCARPONE CREAM.	\$14	COPPA FERRERO FERRERO & CIOCCOLATO GELATO IN NUTELLA COATED GLASS + WAFERS + HAZELNUTS + CREAM.		\$16
PANNACOTTA ALL'AMARENA CREAMY VANILLA DESSERT TOPPED WITH CHERRIES IN SYRUP	\$14	COPPA DUE SICILIE CASSATA SICILIANA GELATO + LIQUORE STREGA + WAFERS + CREAM.		
AFFOGATO FRANGELICO HAZELNUT GELATO + ESPRESSO + FRANGELICO	\$16	DELIZIA ITALIAN GELATO FLAVOURS: CASSATA SICILIANA, PISTACCHIO, LEMON SORBET, HAZELNUT, FERRERO, ITALIAN CAFFE', VANILLA BEAN &		
AFFOGATO DOPPIO CAFFE' ITALIAN CAFFE' GELATO + ESPRESSO	\$11	CIOCCOLATO.  PICCOLO  1 Scoop	GRANDE 2 Scoops	
AFFOGATO CLASSICO YOUR CHOICE OF GELATO + ESPRESSO	\$11	\$6 EXTRAS: WHIPPED CREAM 50c -	\$11	

#### Having a celebration? Try our new Pasta Party!

AVAILABLE FOR GROUPS OF 20 PEOPLE AND OVER.
MUST BE PRE-BOOKED AT LEAST 3 DAYS AHEAD.

Pasta Party embraces traditional Italian hospitality with delectable platters of fresh Antipasto and bowls of delicious pasta placed in the centre for all to share.

Huge range of pasta and sauces to choose from. Two GREAT value price packages.

#### How it works:

It's like a mix & match of pastas!

First select your favourite pasta types and then select matching sauces to complement.

Each PASTA PARTY package includes our classic Antipasto Board (Italian Deli Meats, cheeses, and olives) served with fresh Ciabatta bread slices (one per person) and SHARE-BOWLS of your favourite pastas.

**PASTA PARTY UNO:** \$48 Antipasto Board + Two types of Pasta Bowls **PASTA PARTY DUE:** \$59 Antipasto Board + Three types of Pasta Bowls

#### PASTA TYPES: RIGATONI / PENNE / GNOCCHI with any of the following sauces:

- RAGU` Our signature beef & pork Bolognese sauce simmered for five hours.
- POMODORO (V) Light and fresh Classic slow cooked Tomato Napoletana sauce. Finished with basil.
- SORRENTINA (V) Pomodoro sauce finished with chopped bocconcini mozzarella and fresh basil.
- BOSCAIOLA Creamy sauce made with Italian pork sausage, guanciale & porcini mushrooms finished w/ a dash of cream & Parmesan.
- AMATRICIANA Delicious tomato sauce made with guanciale and a hint of chilli.
- PUTTANESCA Flavoursome tomato-based sauce made with olives, capers, anchovies, and a hint of chilli. OR:
- RISOTTO FUNGHI Long grain rice tossed with a selection of mushrooms including Italian Porcini Mushrooms.