

# BREAKFAST

— AVAILABLE 9.00am - 11.30am —

## **The Hangover - \$27.00**

*Gourmet sausage, bacon, grilled tomato, mushroom, hash brown and 2 eggs cooked to your liking on toasted Italian bread*

## **Eggs Benedict - \$22.00**

*Toasted Italian bread topped with ham, spinach, 2 poached eggs and hollandaise sauce*

*\*Smoked Salmon optional extra*

## **Bacon & Eggs Plate - \$20.00**

*Poached, Fried or Scrambled eggs with bacon on toast*

## **Avo Delight - \$22.00 V**

*Crushed avocado with buttered mushrooms, fetta and basil pesto, and a poached egg on toasted Italian bread*

## **Bacon & Egg Sandwich - \$11.00**

*Crispy bacon and a fried egg on white or multi grain bread*

## **French Toast - \$22.00**

*Sliced Bread dipped in a mixture of seasoned beaten eggs, pan fried until golden served with crispy bacon and maple syrup*

## **Butter Milk Waffles - \$22.00**

*Served with vanilla ice cream, fresh strawberries & maple syrup*

## **MILKLAB**

*Almond, Soy or Lactose Free milk available on request*

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## **EXTRAS**

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*Tomato / Mushroom / Cheese / Spinach / Hash Brown  
\$3.00*

*Italian Pork Sausage / Bacon / Avocado  
Smoked Salmon / Hollandaise Sauce  
\$4.00*

*\*Gluten Free Bread Available on request\**

# LUNCH

— AVAILABLE 12.00pm - 2.30pm —

**Bowl of chips – \$9.50 V, GF**

*Served with tomato sauce*

**Bowl of Wedges - \$13.00 V, GF**

*Served with sweet chili sauce and sour cream*

**Crumbed Calamari - \$24.00 V**

*Served with salad*

**Open Lamb Souvlaki - \$26.00**

*Tender marinated grilled lamb, Greek style salad, warm pita bread, tzatziki sauce served with chips*

**Bacon & Egg Focaccia - \$15.00**

*Crispy bacon and fried egg on a toasted focaccia roll*

**DM Burger - \$25.00**

*Beef patty, bacon, egg, tomato, cheese and BBQ sauce served with chips*

**Chicken Caesar Burger - \$26.00**

*Chicken, fried egg, bacon, cos lettuce, parmesan and aioli served with chips*

**Steak Sandwich - \$26.00**

*Steak, cheese, tomato, egg, bacon and tomato sauce in a toasted italian bread served with chips*

**Chicken Focaccia - \$17.00**

*Chicken, sundried tomato, avocado, spinach, served with salad*

**Mediterranean Focaccia - \$17.00 V**

*Roasted capsicum, eggplant and sundried tomato served with salad*

**Ham, Cheese and Tomato Focaccia - \$17.00**

*Served with salad*

**Ham, Cheese & Tomato Sandwich served with salad - \$14.00**

\*Gluten Free Bread Available on request\*

# WOOD FIRED OVEN PIZZAS

— AVAILABLE FROM 12.00PM —

## **Garlic Pizza - \$22.00 V**

*Olive oil and Garlic base, mozzarella cheese*

## **BBQ Meat Lover - \$25.00**

*Tomato base, salami, bacon, bbq sauce and mozzarella cheese*

## **Capri - \$26.00**

*Tomato base, black olives, anchovies, salami, mushrooms and mozzarella cheese*

## **Dal Mondo's Special - \$28.00**

*Olive oil & Garlic base, prawns, mozzarella cheese, smoked salmon, goat's cheese and rocket & yoghurt dressing*

## **Fiorentina - \$27.00**

*Tomato base, chicken, cherry tomatoes, avocado and mozzarella cheese*

## **Napoletana - \$23.00 V**

*Tomato base, basil and mozzarella cheese*

## **Romana - \$26.00**

*Tomato base, ham, mushrooms, capsicum, and mozzarella cheese*

## **San Daniele - \$28.00**

*Olive oil and Garlic base, provolone cheese, San Daniele Prosciutto and mozzarella cheese*

## **Sicilian – Hot - \$26.00**

*Tomato base, salami roasted capsicum, marinated artichoke, green olives, Nonna's chili and mozzarella cheese*

## **Tropicana - \$25.00**

*San Marzano sauce, bacon, pineapple and mozzarella cheese*

## **Tuscany - \$26.00 V**

*Olive oil and Garlic base, roasted capsicum, green olives, marinated artichoke, grilled eggplant and mozzarella cheese*

## **Abruzzi - \$26.00**

*Olive oil and garlic base, porchetta, potato, Italian wild greens, provolone cheese*

*We apologize for the inconvenience, but no half and half pizzas.*

# ENTREES

— AVAILABLE FROM 12.00PM —

## **Garlic Focaccia (small pizza) - \$16.00 V**

*Olive oil & garlic base, mozzarella cheese*

## **Bruschetta Pizza - \$20.00 V**

*Mozzarella cheese, mixture of olive oil, crushed garlic, parsley, chopped tomato and onion topped with rocket and drizzled with a balsamic glaze.*

## **Crumbed Mozzarella - \$19.50**

*Crumbed Mozzarella lightly fried served with a rocket salad, lemon wedge and garlic aioli*

## **Traditional Meatballs - \$20.00**

*Homemade meatballs in a tomato sugo served with crusty bread and parmesan*

## **Arancini - \$22.00**

*Arancini served with aioli and a side salad*

## **Salt, Pepper Calamari - \$24.00**

*Calamari dusted in pepper and seasoned flour, served with salad and side of aioli*

## **Prosciutto Board - \$22.00**

*San Daniele prosciutto, marinated olives, provolone cheese, crunchy bread*

## **Mixed Dips - \$20.00**

*A selection of "chef's" in house made dips with toasted pitta*

## **Fried Chicken Ribs- \$21.00**

*Spicy fried chicken ribs served with salad and a creamy dipping sauce*

## **Polenta Chips - \$17.00**

*Crispy fried Polenta chips served with Italian tomato salsa*

# PASTA & RISOTTO

— AVAILABLE FROM 12.00PM —

## Risotto Pollo e Funghi - \$34.00 GF

*Trio of field mushrooms, chicken, white wine and cream finished with parmesan cheese*

## Risotto Campagnola - \$33.00 GF

*Chicken, sundried tomato, avocado, baby spinach cream and white wine finished with parmigiano cheese*

## Risotto Primavera - \$33.00 V GF

*Roasted pumpkin, zucchini, capsicum, eggplant and cherry tomatoes, finished with goats' cheese and wild rocket*

## Risotto Gamberi - \$35.00 GF

*Fresh tiger prawns, peas and asparagus cooked in a buttery white wine risotto, finished with crispy pancetta.*

## Nonna's Lasagna - \$30.00

*Traditional "Nonna's" Lasagna served with salad*

## Rigatoni Bolognese- \$30.00

*Veal & Pork slowly braised in a rich tomato and red wine ragu, tossed through rigatoni pasta, finished with parmesan cheese*

## Ferricelli Salsa Rossa - \$33.00

*Hand rolled pasta, chicken, mushroom, sundried tomato, bacon and spring onion in a rose' sauce*

## Tortellini Carbonara - \$32.00

*Veal Tortellini tossed through creamy onion, bacon, mushroom and white wine sauce finished with egg yolk and parmesan cheese*

## Linguine Marinara - \$37.00

*A selection of fresh prawns, green shell mussels, scallops and calamari cooked in a garlic, olive oil, white wine, cherry tomato and fresh chili sauce*

## Gnocchi Al Ragu - \$35.00

*In house made gnocchi with a rich braised beef cheek ragu finished with extra virgin olive oil and parmesan*

## Ferricelli Avelino - \$35.00

*Creamy homemade pesto and tiger prawns with lemon and crispy pancetta finished with parmesan*

\*Gluten Free Pasta Available\*

# MAINS

— AVAILABLE FROM 12.00PM —

## Frutti Di Mare - \$42.00 GF

*{ Seafood Compote } A selection of fresh prawns, scallops, calamari, mussels and fish pieces cooked with tomato, garlic, lemon, parsley and capsicums served sizzling with crunchy bread*

## Barramundi - \$37.00 GF

*Market fresh salt water barramundi pan fried with white wine and lemon, butter and parsley, served with crispy roast potatoes, asparagus, zucchini and broccolini*

## Tuscan Veal Stack - \$37.00

*Tender veal scaloppini encrusted in Italian breadcrumbs, layered with chargrilled eggplant and roasted capsicum, finished with grilled mozzarella cheese and served with & salad*

## Lamb Scottadita - \$38.00

*Italian style crumbed lamb cutlets with a chunky tomato, garlic, Rosmary, lemon and extra virgin olive oil salsa served on creamy mash potato*

## Reef & Beef - \$51.00 GF

*350 gram grain fed Eye fillet cooked to your liking, topped with a selection of fresh prawns, green shell mussels, scallops & calamari cooked in a creamy garlic sauce, served on Italian style garlic mash potato*

## Chicken Involtni Romana - \$35.00 GF

*Chicken breast stuffed with spinach, sundried tomato and fontina cheese pan fried with butter and white wine, served with roast potato, broccolini and asparagus*

## Chicken Parmigiana - \$32.00

*In house crumbed chicken fillet topped with tomato salsa, ham and mozzarella cheese served with chips and salad*

## Pork Ribs Alforno - \$34.00 GF

*Succulent slow cooked woodfired pork ribs with lemon, parsley, garlic and Rosmary served with roast potato and Mediterranean salad*

## Veal Saltimbocca - \$37.00

*Tender veal wrapped with sage and prosciutto, gently fried and deglazed with wine and burnt butter, served with roast potato, broccolini and asparagus*

## Eggplant Stack - \$33.00 V

*Italian style crumbed eggplant layered with a rich tomato Napoli sauce, roasted capsicum and mozzarella cheese topped with rocket and crumbled fetta*

## Salt, Pepper Calamari & Prawns - \$39.00

*Calamari and Prawns dusted in a seasoned pepper flour, served with chips, salad, house made aioli and lemon wedges*

# SALADS - SIDES - SAUCES

— AVAILABLE LUNCH & DINNER —

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## SALADS

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**Chicken Caesar Salad - \$28.00 GF if without crouton**

*Chicken, bacon, cos lettuce, crouton and parmesan cheese tossed  
in a creamy dressing topped with fried egg*

**Warm Chicken Salad - \$26.00 GF**

*Grilled chicken, lettuce, tomato, avocado, cucumber and red onion tossed  
in a tangy mustard dressing*

**Prawn Caesar Salad - \$31.00 GF**

*Prawns, tomato, cucumber, crispy bacon, red onion and cos lettuce  
in a creamy dressing*

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## SIDES

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Seasonal Vegetables - \$11.00 GF    Garden Salad - \$11.00 GF

Chips - \$7.00

Italian Style Roast Potatoes with rosemary & garlic oil - \$9.00 GF

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## SAUCES

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Garlic Sauce, Gravy, Aioli, Mushroom Sauce, Pepper Sauce \$4.00

Creamy Seafood Sauce - \$11.00

# DESSERT

A few of our favourites to tempt you with

Black Forest Cake \$11.00

Sticky Date Pudding \$11.00

Apple Crumble \$11.00

Lemon Tart \$11.00

Choc Volcano Pudding G/F \$11.00

Vanilla Slice \$11.00

Toblerone Cheesecake G/F \$11.00

Lemon Meringue Pie \$11.00

Pecan Tart \$11.00

Apple & Raspberry Slice \$11.00

Orange & Almond Baby Cake G/F \$11.00

Frangelico Affogato \$16.00

Carrot Cake \$11.00

Lemon Poppy Seed Cake G/F \$11.00

Tiramisu \$11.00

*Please see our cake fridge for more options*