



Menu



02 4339 2522

Shop 3/36-40 Victoria Street, East Gosford

fedeleseastgosford.com.au

- all card transactions incur surcharge of 1.8%
- Weekend surcharge 10%
- public holiday surcharge 15%

A R A N C I N I

SIGNATURE 25.9

FILLED WITH BOLOGNESE, FIOR DI LATTE MOZZARELLA
SERVED WITH NAPOLITANA SAUCE & GRANA PADANO

PORCINI 25.9

WITH TRUFFLE CREMA AND PARMIGIANO (VG)

CLASSICO 25.9

SAFFRON ARANCINI FILLED WITH GREEN
PEAS AND MOZZARELLA

P R I M I P I A T T I

GARLIC PIZZA (VG) 19.9

OLIVE TAPENADE PIZZA (VG) 19.9

BRUSCHETTA (VG) 21.9

GARLIC & CHEESE PIZZA, TOPPED
WITH FRESH TOMATO, BASIL,
BALSAMIC GLAZE & EVO

ANTIPASTO 39.9

SELECTION OF CURED MEATS,
CHEESE, GRILLED & MARINATED
VEGETABLES, MIXED OLIVES,
FRIED CHILLI & GARLIC PIZZA
(SERVES 2)

BURRATA (VG) 25.9

WHOLE CREAMY BURRATA WITH
STICKY CHERRY TRUSS
TOMATOES, EVO, BASIL PESTO &
CRUSTY BREAD

POLPETTE 25.9

NONNA'S CALABRESE STYLE
TENDER VEAL AND PORK
MEATBALLS, SLOW BRAISED IN
TOMATO SUGO WITH FRESH BASIL
& CRUSTY BREAD

SIZZLING GARLIC PRAWNS 31.9

SIZZLING PRAWNS COOKED IN
CHERRY TOMATO, GARLIC, BASIL
AND EXTRA VIRGIN OLIVE OIL
WITH A TOUCH OF CHILLI &
CRUSTY BREAD

CALAMARI FRITTI 28.9

TENDER FRIED CALAMARI WITH
NDUJA & ROASTED GARLIC
MAYONNAISE

FOCCACIA (VG) 13.9

TRADITIONAL HOUSE MADE
FOCCACIA SERVED WITH
BALSAMIC & OLIVE OIL

ADD:

WARM RAINBOW OLIVES 7.9

INSALATA

ROCKET & PARMESAN 17.9

ROCKET, PARMESAN, AND PEAR
WITH BALSAMIC GLAZE (GF) (VG)

CAPRESE 21.9

SLICED ROMA TOMATOES, BUFFALO
MOZZARELLA & FRESH BASIL, DRIZZLED
WITH EVO & BALSAMIC GLAZE (GF) (VG)

ITALIAN 20.9

ROCKET, ROMA TOMATOES, CUCUMBER,
RED ONION, OLIVES & FRESH BASIL WITH
A RED WINE VINAIGRETTE (GF) (VG)

BAMBINI

ALL KIDS MEALS 19.9

INCLUDES
DRINK & ICE CREAM

CHOICE OF

SPAGHETTI BOLOGNESE
FETTUCCINE AL FREDO
CHEESE PIZZA
HAM & CHEESE PIZZA
CHICKEN NUGGETS & CHIPS

PASTA

LASAGNE AL FORNO 31.9

RICH BOLOGNESE, BECHAMEL,
PARMAGIANO, FIOR DI LATTE
MOZZARELLA AND FRESH PASTA,
BAKED AND SERVED WITH GRATED
PARMAGIANO

GNOCCHI AMATRICIANA 32.9

HOMEMADE GNOCCHI WITH
PANCETTA, ONION, CHILLI, BASIL &
TOMATO SUGO, TOPPED WITH
PANEGRATTATO

GNOCCHI SORRENTINA 32.9

HOMEMADE GNOCCHI OVEN BAKED
WITH A CREAMY NAPOLITANA
SAUCE, FRESH BASIL, AND MELTED
BUFFALO MOZZARELLA CHEESE (VG)

RAVIOLI (VG) 33.9

SPINACH & RICOTTA RAVIOLI IN A
CREAMY NAPOLITANA SAUCE

GAMBERI 37.9

SPAGHETTI WITH KING PRAWNS IN A
TOMATO SUGO WITH A TOUCH OF
CHILLI, GARLIC, FRESH BASIL AND
TOPPED WITH PANEGRATTATO

BOLOGNESE 29.9

SPAGHETTI PASTA WITH FEDELE'S
FAMILY RECIPE OF SLOW COOKED
BOLOGNESE SAUCE, TOPPED WITH
GRANA PADANO

BOSCAIOLA 31.9

FETTUCCINE PASTA WITH BACON,
MUSHROOMS, GARLIC & ONION IN A
CREAMY WHITE WINE SAUCE

TORTELLINI 33.9

BEEF FILLED TORTELLINI IN A CREAMY
MUSHROOM AND TRUFFLE SAUCE
TOPPED WITH GRANA PADANO

ZINGARA 37.9

FETTUCCINE WITH KING PRAWNS &
MUSHROOM IN A GARLIC & WHITE
WINE CREAM SAUCE

MARINARA 37.9

SPAGHETTI WITH A SELECTION OF
FRESH SEAFOOD, GARLIC & A TOUCH
OF CHILLI IN A NAPOLITANA SAUCE

PUTTANSECA 31.9

SPAGHETTI WITH CAPERS, OLIVES,
AND ANCHOVIES IN A NAPOLITANA
SAUCE AND TOPPED WITH
PANEGRATTATO

GLUTEN FREE PENNE AVAILABLE \$4

R I S O T T O

SEAFOOD 37.9

A SELECTION OF FRESH SEAFOOD IN A GARLIC & WHITE WINE CREAM SAUCE (GF)

CRAB & PRAWN 37.9

BLUE SWIMMER CRAB & PRAWNS WITH A TOUCH OF CHILLI, GARLIC & WHITE WINE IN A CREAMY NAPOLITANA SAUCE (GF)

POLLO E FUNGHI 32.9

CHICKEN & MUSHROOM RISOTTO WITH GARLIC AND WHITE WINE IN A CREAM SAUCE (GF)

M A I N S

BBQ PORK RIBS (650G) 52.9

SUCCULENT PORK RIBS SLOW COOKED IN HOMEMADE BBQ SAUCE, SERVED WITH BEER BATTERED FRIES

PESCE (GF) 39.9

GRILLED WHITSUNDAYS BARRAMUNDI SERVED WITH CRISPY CHAT POTATOES, BASIL PESTO & VINE RIPENED TRUSS TOMATOES

POLLO PESTO 40.9

PAN FRIED CHICKEN BREAST WITH PRAWNS IN A CREAMY WHITE WINE & PESTO SAUCE, SERVED WITH ROASTED VEGETABLES (GF ON REQUEST)

POLLO MARSALA 39.9

PAN FRIED CHICKEN BREAST IN A CREAMY MUSHROOM & MARSALA SAUCE, SERVED WITH ROASTED VEGETABLES (GF ON REQUEST)

COTOLETTA PARMIGIANA 39.9

HERB & PARMESAN CHICKEN SCHNITZEL, TOPPED WITH NAPOLITANA SAUCE AND MELTED MOZZARELLA, SERVED WITH ROASTED VEGETABLES

SCALLOPINE FUNGHI 40.9

TENDER VEAL BACKSTRAP WITH CREAMY MUSHROOM, GARLIC & WHITE WINE SAUCE, SERVED WITH ROASTED VEGETABLES (GF ON REQUEST)

SALTIMBOCCA 40.9

TENDER VEAL BACKSTRAP TOPPED WITH PROSCIUTTO & COOKED IN A BURNT BUTTER & SAGE SAUCE, SERVED WITH ROASTED VEGETABLES (GF ON REQUEST)

F E D E L E ' S F E A S T

\$ 5 9 P P - M I N 4 P E O P L E

PIZZA BREAD, DIPS & MIXED OLIVES

CHOICE OF 2 ENTRÉE PER TABLE

SIGNATURE ARANCINI

PORCINI ARANCINI

BRUSCHETTA

POLPETTE

***SIZZLING GARLIC PRAWNS**

CHOICE OF 2 PASTAS PER TABLE

FETTUCCINE BOSCAIOLA

SPAGHETTI BOLOGNESE

SPAGHETTI PUTTANSECA

GNOCCHI SORRENTINA

***SPAGHETTI GAMBERI**

***FETTUCCINE ZINGARA**

CHOICE OF 2 PIZZAS PER TABLE

MARGHERITA

QUATTRO CARNE

SICILIANA

CALABRESE

***PORTOFINO**

***GAMBERI PICANTE**

***INCURS A CHARGE OF \$7 PER ITEM PER PERSON**

PIZZA ROSSO

DIABOLO 29.9

SPICY NDUJA, FIOR DI LATTE, SALAMI, PORK & FENNEL SAUSAGE, SPANISH ONIONS & GRANA PADANO CHEESE

MARGHERITA 28.9

SAN MARZANO TOMATO SAUCE, BUFFALO MOZZARELLA, FRESH BASIL & EXTRA OLIVE OIL (VG)

NAPOLITANA 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, ANCHOVIES, OLIVES & FRESH BASIL

POLLO 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, CHICKEN, SPANISH ONION & BBQ SAUCE

CALABRESE 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, SALAMI, OLIVES, CAPSICUM, SPANISH ONION & CHILLI

CAPRICCIOSA 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, HAM, MUSHROOM OLIVES & ANCHOVIES

QUATTRO CARNE 29.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, HAM, SALAMI, BACON, ITALIAN SAUSAGE (BBQ SAUCE OPTIONAL)

SICILIANA 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, MUSHROOM, CAPSICUM, SPANISH ONION & OLIVES (VG)

GAMBERI PICANTE 32.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, SALAMI, PRAWNS & CHILLI

REGGIO 30.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, SALAMI, MUSHROOM, BUFFALO MOZZARELLA & FRESH BASIL

AMERICANA 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, SALAMI & FRESH BASIL

**GLUTEN FREE PIZZA AVAILABLE \$5
(NOT COELIAC FRIENDLY)**

PIZZA BIANCO

TARTUFO 31.9

TRUFFLE CREMA, MUSHROOM, FIOR DI LATTE & SHAVED GRANA PADANO

PORTOFINO 32.9

GARLIC & CHILLI PRAWNS, FRESH TOMATO, FIOR DI LATTE, ROCKET & A DRIZZLE OF EXTRA VIRGIN OLIVE OIL

PESTO 29.9

BASIL PESTO BASE, FIOR DI LATTE, CHICKEN, SPANISH ONION & SEMIDRIED TOMATO

SALSICCIA E PATATE 31.9

OLIVE OIL BASE, FIOR DI LATTE, ROASTED ROSEMARY POTATOES, PORK & FENNEL SAUSAGE

**GLUTEN FREE PIZZA AVAILABLE \$5
(NOT COELIAC FRIENDLY)**

DESSERT

TIRAMISU 19

TRADITIONAL LAYERS OF CREAMY MASCARPONE & COFFEE-SOAKED SPONGE BISCUITS

TRIO OF GELATO 19

SERVED ON OREO CRUMBS
PLEASE SEE WAITSTAFF FOR FLAVOURS

CREME BRULEE 19

WHITE CHOCOLATE AND PASSIONFRUIT BRULEE

GELATO LIMONCELLO 20

LEMON GELATO, FRESH LEMON & MINT SERVED WITH A SHOT OF LIMONCELLO

AFFOGATO 20

VANILLA GELATO, DOUBLE SHOT ESPRESSO & FRANGELICO LIQUEUR