

OPENING HOURS

MONDAY	5:00PM TO 9:00PM
TUESDAY	5:00PM TO 9:00PM
WEDNESDAY	5:00PM TO 9:00PM
THURSDAY	12:00PM TO 9:00PM
FRIDAY	12:00PM TO 9:00PM
SATURDAY	12:00PM TO 9:00PM
SUNDAY	12:00PM TO 9:00PM

633 HUME HIGHWAY, CASULA NEW SOUTH WALES 2170
02 9822 2275

BREADS

HOUSE BAKED BREAD ▼

Pana Di Casa Evo & Salt Flakes

8.0

GARLIC BREAD ▼

House Baked Pana Di Casa Finished With Garlic, Evo Butter, Parsley & Sea Salt

10.0

GARLIC & CHEESE BREAD ▼

House Baked Pana Di Casa Finished With Garlic, Evo Butter, Parsley, Sea Salt & Cheese

15.0

GARLIC CHEESE PIZZA ▼

Confit Garlic & Mozzarella Cheese

S - 12.0

M - 16.0

L - 19.0

STARTERS

WARM MARINATED MIXED OLIVES ▼

8.0

BRUSCHETTA ▼

House Baked Bread W/ Roma Cherry Tomato, Basil, Goats Cheese, Evo Butter & Balsamic Reduction

16.0

CALAMARI FRITTI

W/ Saffron Aioli & Lemon Wedge

18.0

TRUFFLE MUSHROOM ARANCINI (4) ▼

Assorted mushrooms, Arborio Rice W/ Tomato Basil Sauce & Parmesan Cheese

19.0

BELLA MEATBALLS (4)

Italian Braised Beef Meatballs

14.0

GARLIC TAIL ON PRAWNS (6)

Prawns W/ Garlic, Eco Butter, Parsley In A Tomato Sugo Sauce With House Baked Bread

24.0

ANTIPASTO PLATE FOR ONE (1)

Sopressa Salami, Prosciutto, Sliced Ham, Semi Dried Tomato'S, Olives, Buffalo Mozzarella, House Baked Bread & Shaved Parmesan Cheese

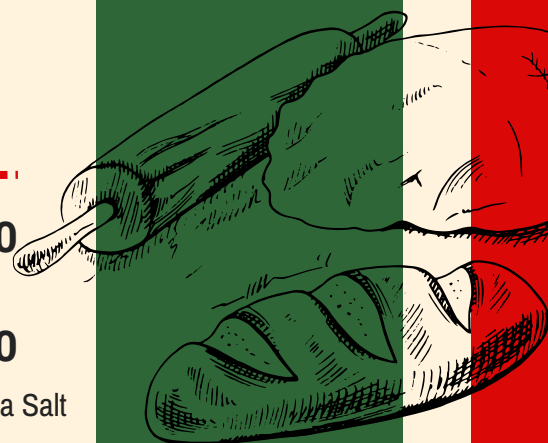
24.0

ANTIPASTO PLATE FOR TWO (2)

Sopressa Salami, Prosciutto, Sliced Ham, Semi Dried Tomato'S, Olives, Buffalo Mozzarella, House Baked Bread & Shaved Parmesan Cheese

40.0

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PASTA

All Pastas can be swapped to Gluten Free

Swap to Gluten Free Pasta +4.0 • Add Chicken +6.0 • Add Prawns +8.0

P A S T A

SPAGHETTI JULIANO 25.0

Pork Italians Sausage Sautéed In Onion, Garlic, Mushroom, Butter, Lemon In A White Wine Sauce With Rocket & Parmesan

ALFREDO CHICKEN & AVOCADO LINGUINE 26.0

Garlic Chicken Breast, Mushroom, Cream, Parmesan, Avocado, Shallots & Parsley

LINGUINE AL GAMBERI 30.0

Garlic Oil, Chilli Oil, Prawn Cutlets, Basil, Confit Cherry Tomatoes With Sugo Napoli

TORTELLINI BOSCAIOLA 25.0

Beef Tortellini, Cream, Mushrooms, Crispy Bacon, Shallots & Parmesan Cheese

SEAFOOD RAVIOLI 36.0

Lobster, Spanner Crab & Prawn Filled Ravioli W/ Parsley, Lemon & Basil Cream Sauce

FETTUCCINE LAMB SHANK RAGU 26.0

Fettuccine W/ Lamb Shank Meat, Confit Cherry Tomatoes, Garlic, Napoli Sugo & Parmesan Cheese

SPAGHETTI MEATBALLS 25.0

Spaghetti W/ Beef Meatballs, Napoli Sugo & Parmesan Cheese

CANNELLONI 25.0

Filled With Ricotta, Spinach, Bechamel, Napoli Sugo, Parsley & Parmesan Cheese W/ Chips & Salad

GNOCCHI 24.0

W/ Gorgonzola, Parsley, Cream & Parmesan Cheese

SPAGHETTI PESTO 24.0

W/ Mushrooms, Pesto, Confit Cherry Tomatoes & Creamy Sauce

SPAGHETTI FRUTTI DI MARE 34.0

Mussels, Tailed Prawns, Calamari, Chilli Oil, Rocket & Napoli Sugo

SPAGHETTI BOLOGNESE 25.0

Rich Veal Mince Sauteed With Onion, Basil, Rosemary, Garlic, Napoli Sugo & Parmesan Cheese

RISOTTO 24.0

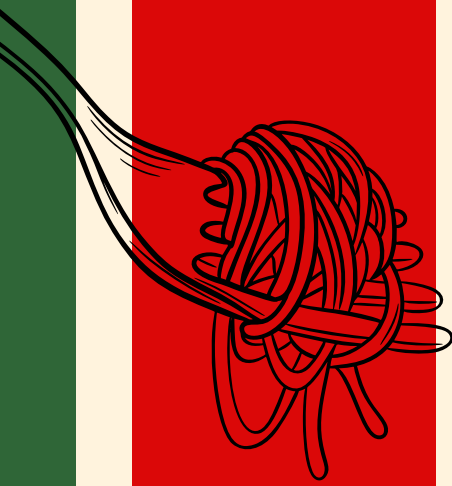
Sauteed Assorted Mushroom Pieces Tossed In A Creamy Garlic Sauce

BEEF LASAGNE 24.0

With Chips & Salad

MUSHROOM RIGATONI 24.0

Sauteed Assorted Mushroom, Garlic, Goat Cheese & Sage Oil In Cream Sauce.



All Pizzas can be swapped to Gluten Free Base +\$6.0

TRADITIONAL

Small 16.0 | Medium 19.0 | Large 22.0

MARGHERITA

Napoli Sugo, Buffalo Mozzarella & Basil Leaves

HAWAIIAN

Napoli Sugo, Sliced Leg Ham, Pineapple & Mozzarella Cheese

PEPPERONI

Napoli Sugo, Pepperoni & Mozzarella Cheese

VEGETARIAN

Napoli Sugo, Mushroom, Capsicum, Red Onion, Olives, & Mozzarella Cheese

MEXICANA

Napoli Sugo, Sopressa Salami, Red Onions, Chilli Flakes, Olives & Mozzarella Cheese

CAPRICCIOSA

Napoli Sugo, Smoked Leg Ham, Mushroom, Artichoke & Olives

BBQ CHICKEN

BBQ Base, Chicken, Mushroom, Red Onion & Mozzarella Cheese

GOURMET

Small 18.0 | Medium 22.0 | Large 26.0

MEATLOVERS

BBQ Sauce, Beef Mince, Crispy Bacon, Chicken, Sopressa Salami & Mozzarella Cheese

SUPREME

Napoli Sugo, Olives, Sliced Leg Ham, Mushrooms, Capsicum, Pepperoni, Sopressa Salami, Red Onions & Mozzarella Cheese

PROSCIUTTO E RUCOLA

Napoli Sugo, Buffalo Mozzarella, Pine Nuts, & Rockets

FOUR SEASONS

Napoli Sugo, Tailed Prawns, Sliced Leg Ham, Mushrooms, Sopressa Salami & Mozzarella Cheese

GOURMET VEGETARIAN

Napoli Sugo, Capsicum, Onion, Artichoke, Pumpkin, Rockets Goat Cheese & Mozzarella Cheese

GOURMET CHICKEN

Tomato & Pesto Base, Bacon, Capsicum, Onion, Mushroom & Mozzarella Cheese

FRUTTI DI MARE

Napoli Sugo, Green Shell Mussel, Tailed Prawns, Calamari, Cherry Tomatoes, Basil Leaves & Mozzarella Cheese



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MAINS

LAMB SHANK **GF** 28.0

Slow Cooked Lamb Shank In Tomato Rich Sauce Served With Mash Potato, Broccoli & Beans

VEAL SCALLOPINI **GF** 32.0

Tender Veal Medallions With Creamy Mushroom Sauce W/ Mash, Beans &

BEEF RIBS 39.0

Choice of Sauce: Traditional Italian Tomato And Chili With Mash And Broccoli -or- American Style BBQ With Fries & Coleslaw

CHICKEN BOSCAIOLA 28.0

Pan Fried Tenderised Chicken Breast Sautéed In Onion, Garlic, Mushroom, Bacon, Cream Served With Mash & Broccoli

CHICKEN SCHNITZEL PARMIGIANA 28.0

Napoli Sugo, Smoked Leg Ham & Mozzarella Cheese W/ Mash & Broccoli Beans

CHICKEN SCHNITZEL DI MARE 34.0

Napoli Sugo, Grilled Calamari, BBQ Prawns & Mozzarella Cheese W/ Mash

SALADS

PANZANELLA SALAD 20.0

Italian Crispy Bread, Roma Cherry Tomatoes, Basil, Buffalo Mozzarella, Red Onion, Extra Virgin Olive Oil & Balsamic Reduction

CAESAR SALAD 20.0

Baby Cos Lettuce, Croutons, Bacon, Boiled Egg, Caesar Dressing & Parmesan Cheese

ROAST PUMPKIN SALAD **V VE** 20.0

Roasted Pumpkin, Sundried Tomatoes, Mesclun, Candied Walnuts, Baby Beetroot, Evo & Italian Dressing

ROCKET, PEAR & WALNUT SALAD **V VEO** 20.0

Rocket, Pear, Candied Walnuts, Shaved Parmesan & Balsamic Glaze



SIDES

BROCCOLINI & GREEN BEANS	V VE	12.0
MASH POTATO	V VEO	8.5
SWEET POTATO FRIES	V GF VE	14.0
GLUTEN FREE BREAD	V GF VE	6.0
BOWL OF FRIES	V GF VE	12.0
TRUFFLE & CHEESE FRIES	V GF	15.0

KIDS MEAL

(12 & Under)
Comes with Kids Ice Cream & Juice

CHEESE PIZZA	16.0
HAWAIIAN PIZZA	16.0
NUGGETS & CHIPS	16.0
SPAGHETTI NAPOLITANA	16.0
SPAGHETTI BOLOGNAISE	16.0

DESSERTS

TIRAMISU	14.0
CRÈME BRULE	12.0
ITALIAN DONUT	14.0
STICKY DATE PUDDING	12.0
GELATO	1 SCOOP 4.0
	2 SCOOPS 8.0
	3 SCOOPS 10.0
AFFOGATO	8.0

Add Liqueur +\$6.0

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