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Emilio's
R I S T O R A N T E

OPEN FOR LUNCH
& DINNER... 6 DAYS

“food is the ingredient that binds us together...”



www.emiliositalian.com.au

ENTREES

GARLIC BREAD (V)	8
GARLIC, MOZZARELLA AND HERB CRUST (V)	20
BRUSCHETTA CRUST (V, VGO)	18
ANTIPASTO PLATTER	45
<i>Mixed cured meats, house roasted capsicum and eggplant, mixed olives, arancini, cauliflower fritters, gorgonzola and burrata cheese, grapes and figs served with wood-fired pizza bread</i>	
WARM MIXED OLIVES (VG)	18
<i>Served with wood-fired bread</i>	
CAULIFLOWER FRITTERS (V)	16
<i>Southern Italian style battered cauliflower florets served with garlic aioli</i>	
GARLIC PRAWNS (GFO)	19
<i>Pan fried in garlic and olive oil, served in a hot pot with wood-fired pizza bread</i>	
CHILLI OCTOPUS (GFO)	19
<i>Pan fried in garlic and chilli oil, served in a hot pot with wood-fired pizza bread</i>	
ARANCINI SICILIAN STYLE (one of each per serve)	18
<i>- Roasted capsicum and ricotta cheese (V)</i>	
<i>- Mushroom and mozzarella (V)</i>	
POLPETTE AL SUGO	18
<i>Homemade Italian meatballs served in our spicy aurora sauce</i>	
CRISPY ITALIAN GARLIC ROASTED POTATOES (V, VGO)	12
<i>With fresh rosemary and sea salt served with aioli</i>	
BOWL OF CHIPS (V, VGO)	12
<i>Served with aioli and tomato sauce</i>	

INSALATA

INSALATA ITALIAN (V, VGO)	18
<i>Mixed lettuce, red capsicum, onion, cherry tomatoes, cucumber, olives, fetta cheese with our house vinaigrette</i>	
INSALATA DI PERE E RUCOLA (V)	20
<i>Rocket leaves, pear, walnuts, shaved parmesan, croutons with lemon vinaigrette</i>	
INSALATA CAPRESE (V)	22
<i>Buffalo mozzarella, tomatoes, fresh basil, dressed in olive oil and a balsamic glaze</i>	

PASTA

GLUTEN FREE +4	
CANNELLONI	28
<i>Homemade cannelloni filled with slow cooked pork and beef mince, oven baked in napolitana sauce, served with salad</i>	
RIGATONI ALL' AMATRICIANA (VO, VGO)	25
<i>Thick tube pasta, napolitana sauce, pancetta, onion, garlic, pecorino cheese and chilli</i>	
SPAGHETTI CON LE POLPETTE	26
<i>Napolitana sauce, chilli and basil served with homemade Italian meatballs</i>	
PAPPADELLE ALLA BOSCAIOLA	26
<i>Thick ribbon pasta cooked with mushroom, bacon, shallots, white wine, cream and parmesan cheese</i>	
SPAGHETTI BOLOGNESE	24
<i>Emilio's house Bolognese sauce</i>	
RAVIOLI AURORA (V)	30
<i>Homemade ravioli filled with ricotta and spinach served with a creamy basil Napolitana sauce</i>	
FETTUCCINE FRUTTI DI MARE	34
<i>Fresh mussels, green prawns, baby octopus, calamari, in a tomato seafood sauce with white wine, chilli and garlic</i>	
FETTUCCINE CON GAMBERI	31
<i>Fettuccine pasta with garlic prawns, cherry tomatoes, in Emilio's aurora sauce</i>	
GNOCCHI NAPOLITANA (V)	26
<i>Homemade gnocchi served with napolitana sauce</i>	
GNOCCHI GORGONZOLA (V)	28
<i>Homemade gnocchi with gorgonzola cheese, cream, baby spinach, pine nuts and parmesan cheese</i>	
PENNE AL POLLO	26
<i>Penne pasta cooked in a creamy pesto sauce with chicken, mushrooms and parmesan cheese</i>	
PENNE E VERDURE (V, VGO)	26
<i>Penne pasta with wood-fired capsicum and eggplant, mushroom, onion, cherry tomatoes, spinach, garlic and chilli oil, tossed with napolitana sauce</i>	

LASAGNE AL FORNO

LASAGNE AL FORNO	25
<i>Fresh pasta sheets layered with Bolognese and mozzarella cheese, oven baked and served with salad</i>	
EGGPLANT LASAGNE (V)	28
<i>Layers of lightly fried eggplant, mozzarella and parmesan cheese, oven baked with housemade napolitana sauce, served with salad</i>	

RISOTTO (GF)

RISOTTO ALLE VERDURE (V, VGO)	28
<i>Arborio rice cooked with tender capsicum and eggplant, mushrooms and onion with pecorino cheese and parsley</i>	
RISOTTO ALLA PESCATORA	36
<i>Arborio rice cooked with garlic and chilli prawns, octopus, calamari in a tomato seafood sauce</i>	
RISOTTO CON POLLO E FUNGI	30
<i>Arborio rice cooked in a chicken mushroom pesto sauce, with white wine and parmesan cheese</i>	

MAINS

OSSO BUCO	38
<i>Slow-cooked braised beef knuckles cooked in a rich tomato red wine sauce on a bed of garlic mash</i>	
POLLO CON CALAMARI E GAMBERI (GF)	34
<i>Chicken breast topped with tender calamari rings, garlic, green prawns cooked in a creamy napolitana sauce served with seasoned vegetables and garlic potatoes</i>	
VEAL SALTIMBOCCA (GF)	35
<i>Veal roll filled with prosciutto, mozzarella topped with a creamy mushroom, garlic butter and shallots sauce, served with season vegetables and garlic potatoes</i>	
EMILIO'S SPECIAL SEAFOOD (GFO)	38
<i>Fried mixed seafood platter, cooked in garlic, chilli and olive oil, served with wood-fired bread</i>	
CHICKEN or VEAL SCALOPINI (GF)	34
<i>Pan fried fillets cooked in creamy mushroom and white wine sauce, served with season vegetables and garlic potatoes</i>	

BAMBINI (UNDER 12 YEARS ONLY)

PENNE NAPOLITANA (VG)	15	SPAGHETTI BOLOGNESE	15
MARGHERITA PIZZA (V, VGO, GFO)	15	HAM & PINEAPPLE PIZZA (GFO)	15
BAMBINO PIZZA (GFO)	15	NUTELLA PIZZA	15

Margherita pizza topped with chips

WOOD-FIRED PIZZA

GLUTEN FREE +4	
ROSSO (TOMATO BASE)	
1. MARGHERITA	23
<i>Buffalo mozzarella, basil, oregano</i>	
2. LAGO DI CAMO	24
<i>Mozzarella, ham, pineapple, oregano</i>	
3. COLOSSEO	25
<i>Mozzarella, mushrooms, onions, olives, capsicum, ham, salami, bacon</i>	
4. PADRINO	25
<i>Mozzarella, mushrooms, bacon, chicken, oregano</i>	
5. ARRABIATA CHILLI	25
<i>Mozzarella, pepperoni, oregano, chilli</i>	
6. SAN MARCO CHILLI	25
<i>Buffalo mozzarella, italian sausage, mushrooms, garlic and chilli oil, oregano, basil</i>	
7. ADRIATICA	26
<i>Mozzarella, garlic prawns, calamari, mussels, parsley</i>	
8. VENEZIA (V, VGO)	25
<i>Mozzarella, mushrooms, onions, olives, eggplant, capsicum, cherry tomatoes, artichokes, oregano</i>	
9. TROPEA	25
<i>Mozzarella, mushrooms, olives, ham, basil, oregano</i>	
10. PALERMO	25
<i>Mozzarella, olives, roasted capsicum, pepperoni, sausages, basil, oregano</i>	
11. ASSISI	25
<i>Buffalo mozzarella, mushrooms, cherry tomatoes, artichokes, prosciutto, ricotta cheese, oregano, basil</i>	
12. CINQUE TERRE	26
<i>Cherry tomatoes, roasted eggplant, prosciutto, rocket, burrata cheese, shaved parmesan</i>	

BIANCO (FORMAGGIO BASE)

13. MARANELLO	25
<i>Mozzarella, capsicum, crushed meatballs, shaved parmesan, basil</i>	
14. NAPOLETANA	25
<i>Mozzarella, olives, anchovies, basil, chilli</i>	
15. AMALFI	25
<i>Garlic, mozzarella, roasted capsicum, prawns, chilli, rocket</i>	
16. DOLOMITI (Four cheese) (V)	25
<i>Mozzarella, gorgonzola, pecorino, parmesan</i>	
17. REGINA	25
<i>Mozzarella, pear, prosciutto, gorgonzola cheese, walnuts, balsamic glaze</i>	
18. SANTA LUCIA (V, VGO)	25
<i>Mozzarella, garlic potatoes, roasted capsicum, marinated tomatoes, rosemary garlic and chilli oil</i>	
19. VATICANO	25
<i>Mozzarella, figs, prosciutto, ricotta cheese, rocket, walnuts, balsamic glaze</i>	

CALZONE (FOLDED PIZZA)

20. ABRUZZO (V)	22
<i>Mozzarella, eggplant, ricotta cheese, garlic potatoes</i>	
21. CALABRIA	22
<i>Mozzarella, ham, salami, mushrooms</i>	

DOLCE

TIRAMISU	15
<i>Nonna's way...</i>	
CANNOLI	13
<i>Crispy Italian pastry shell filled with dark chocolate custard and vanilla bean custard</i>	
ZEPPOLE	18
<i>Deep fried choux pastry donuts coated in cinnamon, filled with lemon ricotta and Nutella, topped with lemon gelato</i>	
BAKED RICOTTA CHEESECAKE OF THE DAY	15
AFFOGATO	16
<i>Hazelnut gelato, shot of espresso and Frangelico topped with honeycomb chocolate</i>	
CIAO BELLA	14
<i>Calzone pizza dough filled with Nutella, crushed pistachio and mixed berries served with hazelnut gelato</i>	

GELATO

Gelato	9
<i>Lemon - layers of torrone, chocolate, hazelnut and zabaione gelato with a liquor infused sponge centre</i>	
<i>Lemon - zesty lemon gelato presented in lemon shell (GF)</i>	
<i>Baci kiss - choc and hazelnut gelato wrapped around a nougat centre encased in a layer of nutty chocolate (GF)</i>	
<i>Mango - mango gelato encased in fine white chocolate with a chocolate ball (GF)</i>	
<i>Passionfruit - passionfruit gelato draped in a layer of rich, dark chocolate (GF)</i>	
<i>Tartuffi - Chocolate ball covered in dark chocolate sprinkles, topped with a glazed cherry (GF)</i>	