

# STARTERS

## FOCACCIA - V VGO GFO

Garlic or herbs focaccia (add cheese +\$3)

## FOCACCIA ROSSA - V VGO GFO

Focaccia served with tomato & oregano (add prosciutto+\$4)

## BRUSCHETTA AL POMODORO - V VGO GFO

2 Pieces of bread served with fresh tomato, basil & onions (add Buffalo mozzarella +\$4)

## CROCCHETTE ALLE ZUCCHINE - V

Croquettes filled with zucchini, mozzarella cheese, chive and spring onion & served with celeriac puree

## PANE E OLIVE - V VGO GFO

Warm mixed olives served with homemade bread

## ARANCINI AI FUNGHI - V VGO

Mushrooms, saffron and truffle oil rice balls filled with taleggio cheese & served with taleggio sauce

## FRITTATINA CACIO E PEPE V

Deep fried pasta croquettes with cacio and pepe, served with pecorino sauce

## CALAMARI FRITTI

Lightly crumbed calamari served with aioli sauce

## SPIEDINO DI GAMBERI- GFO

3 grilled prawns on skewer served with pumpkin puree & crumbled pancetta

## POLPETTE DI MANZO - GFO VGO

Beef mince meatballs, served with rich tomato sauce, finished with parmesan & basil

## BURRATA AL POMODORINO ARROSTO - V GFO

Fresh burrata served with warm roasted tomatoes, basil, black salt & croutons

V - Vegetarian; VGO - Vegan upon request;  
GF - Gluten free; GFO - Gluten free upon request

# SIDES

## CAPRESE- V GF

Fresh buffalo mozzarella served with cherry tomatoes

## INSALATA MISTA - V VGO GF

Mixed leaves salad, shaved parmesan and balsamic dressing

## RISO NERO - V GF VGO

Warm black rice served with sundried tomatoes, peas and fresh Buffalo stracciatella

## BROCCOLINI - V VGO GF

Charred broccolini served with garlic and chilli

## PATATINE FRITTE - V VGO

Fried hot chips

# PIZZE

## 17 MARGHERITA - V VGO GFO

Pomodoro, grated Parmigiano Reggiano, mozzarella & basil (add Buffalo mozzarella +\$6)

## 18 SARDA - GFO

Mozzarella, slow cooked lamb, onions, roasted cherry tomatoes & lemon mint's labneh

## 14 CAPRICCIOSA - VGO GFO

Pomodoro, mozzarella, ham, mushrooms & olives

## 19 HAWAIIAN - VGO GFO

Pomodoro, mozzarella, ham & pineapple

## 14 PARMA - GFO

Pomodoro, mozzarella, Prosciutto di Parma & rocket (add Buffalo mozzarella +\$6)

## 21 CALABRESE - VGO GFO

Pomodoro, mozzarella, mild salami, chilli, capsicum & red onions (add olives +\$2)

## 19 VEGETARIANA - V VGO GFO

Mozzarella, zucchini, capsicum, roasted cherry tomatoes & roasted potatoes (add ham +\$4)

## 25 BROCCOLI E SALSICCIA - V VGO GFO

Broccoli sauce, mozzarella, sausages, smoked scamorza cheese & chilli

## 13 UMBRA - V VGO GFO

Mozzarella, mushrooms sauce, porcini, truffle oil, parmesan sauce & thyme (add pancetta +\$4)

## 23 SICILIANA - VGO GFO

Mozzarella, spinach, pancetta, red onions & roasted potatoes

## 22 ZUCCA E GORGONZOLA - VGO GFO

Mozzarella, roasted pumpkin, gorgonzola cheese & spinach (add sausage +\$4)

## FRUTTI DI MARE - GFO

Pomodoro, prawns, mussels, clams, garlic & parsley (add anchovies +\$2)

### PIZZA ADDS ON:

Meats \$4 - Buffalo mozzarella \$6 - Vegetable \$3 - Cheeses \$3  
Gluten Free pizza bases \$5 - Make your pizza Vegan +\$1

21

# MAINS

15

## CALAMARI FRITTI

Lightly crumbed calamari served with aioli

21

## GUANCIA DI MANZO - GFO

Slow cooked beef cheek served with soft polenta, crispy and steam kale

15

## BARRAMUNDI IN PADELLA - GFO

Pan roasted barramundi fillet served with black rice, peas and sundried tomatoes salad and celeriac puree

15

# PASTA

## RAVIOLI RICOTTA E SPINACI - V

Homemade ravioli filled with ricotta, spinach and Parmigiano Reggiano, served with tomato coulis, basil oil & parmesan chips

35

## SPAGHETTI ALLE VONGOLE - GFO

Spaghetti served with clams, anchovies, white wine, garlic, chilli, parsley & breadcrumbs

41

## RISOTTO ZUCCA E SALSICCIA - VGO GFO

Arborio risotto served with pumpkin puree, sausage, taleggio cheese sauce & topped with crispy leeks

32

## TAGLIATELLA AI FUNGHI - V VGO GFO

Homemade tagliatelle, served with mix mushrooms ragu, parmesan, parsley & truffle oil

34

## MEZZE MANICHE CAMINETTO - GFO

Half rigatoni pasta served with smoked eggplants puree, grated Pecorino Romano DOP, basil reduction & crispy pancetta

35

## LASAGNA - VGO

Fresh pasta sheets with beef bolognese sauce, bechamel & grated Parmigiano Reggiano

31

## GNOCCHI BOLOGNESE - VGO GFO

Homemade potato gnocchi & served with beef bolognese

30

Gluten free pasta choice are short pasta or gnocchi add 3

# BAMBINI

## NAPOLI OR BOLOGNESE - VGO GFO

PASTA CHOICE: Short pasta or Gnocchi

20

## LASAGNA - VGO

21

## MARGHERITA PIZZA - VGO GFO

19

## CAPRICCIOSA PIZZA - VGO GFO

21

## HAWAIIAN PIZZA - VGO GFO

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Allergen disclaimer: While we take every effort to avoid cross contamination between products and we do have processes in place to minimize risks, our kitchen and preparation areas handle nuts and some other allergens. We therefore cannot guarantee that any of your requests will be free from traces or higher amounts of the allergens. We accept no responsibilities or liability for any adverse events arising from any of our food consumed in the restaurant or at home.

We are open most public holidays, a 15% surcharge will apply - Sunday surcharge 10% all credit cards accepted with a 1.65% surcharge from a third party, all savings and cheque cards accepted with a flat fee of \$0.45 - CAKEAGE FEE \$2.50 p/p - FULLY LICENSED - NOT B.Y.O.

ME  
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PASTA BAR  
**IL CAMINETTO**  
PIZZERIA



Winter  
2026/27

