

[www.italiankitchenco.com.au](http://www.italiankitchenco.com.au)

## BREAD AND STARTERS

### ITALIAN BREAD \$5

olive oil, & balsamic vinegar

### GARLIC PIZZA [V] \$15

hand stretched, mozzarella, olive oil, & crushed garlic

### TOMATO AND BUFFALO MOZZARELLA BRUSCHETTA \$14

chargrilled Italian bread, tomato salad, topped with buffalo mozzarella

### CHARGRILLED WILD GOLD COAST JUMBO KING PRAWNS [GF, DF] \$25

### CHARGRILLED OCTOPUS [GF, DF] \$22

South Australian octopus, marinated in olive oil, chilli & Australian garlic

### BLACK MUSSELS [GF, DF] \$18

South Australian Black Mussels, tomato and wine sauce

### AVOCADO SEAFOOD \$19

Australian Octopus, Calamari, Tasmanian Scallops, and Gold Coast wild caught King Prawns, with lemon olive oil drizzle and half Avocado

### ARANCHINI \$18

Hand rolled, bolognese & mozzarella rice ball with toasted Italian bread

**VEGETARIAN [V]**  
**GLUTEN FREE [GF]**  
**DAIRY FREE [DF]**

We are passionate about ethically sourced, quality produce and where possible, support local artisans and farmers.

Bon appétit,  
*Roberto & Natalie Santoro*

# HAND CUT, HOUSE MADE PASTA

OUR PASTA IS MADE IN HOUSE USING LOCALLY FARMED FREE RANGE EGGS & AUSTRALIAN DURUM WHEAT SEMOLINA, OUR NATURAL RESTING PROCESS MAKES IT LIGHT AND EASY TO DIGEST.

GLUTEN FREE \$2

PENNE ARRABBIATA [V]: rich roma tomato based sauce with chilli, garlic, onion & olive oil \$24

FETTUCCINE BOSCAIOLA: bacon, mushroom, shallot, onion and fresh cream \$28

SPAGHETTI PRAWNS: king prawns, parsley, chilli, garlic and olive oil base \$34

PAPPARDELLE CRAB: blue swimmer crab, cherry tomato, basil, chilli, garlic, olive oil base \$36

RICOTTA AND SPINACH RAVIOLI [V]: with napolitana sauce \$34

# HOUSE MADE POTATO GNOCCHI

GNOCCHI BOLOGNESE: classic traditional beef with a napolitana base \$30

GNOCCHI NAPOLI [V]: rich tomato base, with garlic, onion & olive oil \$28

# RISOTTO

RISOTTO MARINARA [GF]: octopus, scallops, calamari, prawns & napolitana base \$36

RISOTTO FUNGI [V, GF]: portobello & porcini mushroom, onion, butter, house made vegetable stock, parsley & parmesan \$32

# HAND STRETCHED HOUSE MADE PIZZA

OUR PIZZA DOUGH IS MADE IN HOUSE & NATURAL LEAVENING PROCESSES REDUCES GLUTEN WHICH INCREASES DIGESTIBILITY. ALL PIZZA HAS MOZZARELLA, EXCEPT VEGAN (GLUTEN FREE OPTION AVAILABLE)

## CLASSICS

FOUR SEASONS: tomato base / ham / capsicum / onion / mushroom / prawns \$20

SUPREME: tomato base / pepperoni / ham / capsicum / mushroom / onion / olives / pineapple \$20

VEGETARIAN: tomato base / capsicum / mushroom / onion / olives / pineapple \$18

HAWAIIAN: tomato base / ham / pineapple \$18

PEPPERONI: tomato base / pepperoni \$18

MARGARITA: tomato base / mozzarella / basil \$17

MEXICANA: tomato base / capsicum / onion / pepperoni / olives / chilli \$19

MEAT LOVERS: bbq base / ham / pepperoni / danish salami \$20

HAM AND CHEESE: tomato base / ham \$18

## GOURMET

MERMAID BEACH: tomato base / prawns / octopus / calamari / scallops \$26

CHICKEN: house made bbq sauce / chicken / bacon rashers / rocket \$24

ITALIAN KITCHEN: tomato base / salami / onion / anchovies / olives \$24

## MAINS

AUSTRALIAN SWORD FISH: chargrilled, served on a bed of tomato, caper and parsley salsa \$36

CHICKEN SCHNITZEL: served with one side of choice \$29

## SIDES

SICILIAN VEGETABLES \$8: olives, artichoke, sun-dried tomato, chargrilled: eggplant & zucchini

POTATO SALAD \$8: potato, garlic, parsley, & balsamic vinaigrette

SEASONAL GREENS: \$8

CHIPS: \$8

## SALADS

ITALIAN SALAD \$12: mixed leaf, olives, spanish onion, oregano and lemon vinaigrette

PEAR AND ROCKET SALAD \$12: rocket, pear and balsamic vinaigrette