

*Life is a combination  
of Magic & Pasta  
– Federico Fellini*

*Appetizers*

- ✔ **PATATINE CON TARTUFO** . . . . \$6  
Classic french fries with truffle oil  
and parmesan cheese
- ✔ **MOZZAREALLA STICKS** . . . . . \$6  
Breaded, fried mozzarella sticks,  
served with arrabiatta 5 pieces
- ✔ **SUPPLI** . . . . . \$6  
Fried, breaded risotto ball with  
cheese, served with arrabiatta sauce,  
3 pieces
- ✔ **INSALATA VERDE** . . . . . \$8  
A simple and refreshing green  
mesclun salad with tomatoes and a  
light olive oil dressing
- ✔ **INSALATA CAPRESE** . . . . . \$16  
Creamy mozzarella, tomatoes, fresh  
basil
- 👑 **INSALATA CASA MANINI** . . . \$18  
Fresh mixed leafy green salad with  
prawns, corn, shiitake mushrooms  
and mandarin oranges
- 🍷★ **CALAMARI FRITTI** . . . . . \$18  
Deep fried squid rings and prawns  
served with tartar sauce

- ♥ **BURATTA CON SAN DANIELE** . . . . . \$25

Creamy buffalo milk mozzarella  
cheese filled with creamy  
straciatella, served on a bed of cured  
prosciutto San Daniele

- ★ **ANTIPASTI MISTO for 2** . . . . \$28  
A selection of Italian cold cuts and  
cheese

*Soup Of The Day*



Please check with our team . . . . . \$10

\* CASA MANINI PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & 7% GST

## Pizza

**V MARGHERITA** . . . . . \$16

Mozzarella, fresh tomatoes and basil leaves

**👍 PROSCIUTTO E FUNGHI** . . . . \$18

Mozzarella, prosciutto cotto and mushrooms

**Sf TONNO E CIPOLLA** . . . . . \$19

Mozzarella, tuna, onions and capers

**👑 CARNIVORE** . . . . . \$19

Perfect for meat lovers - Mozzarella, mortadella, Italian sausages, salame and prosciutto cotto

**🔥♥ PUTTANESCA** . . . . . \$17

A delightfully flavourful and spicy pizza of mozzarella, garlic, chilli and anchovies

**V VIVALDI**

The four seasons - 1/4 Olives, 1/4 ham, 1/4 mushrooms, 1/4 artichokes

## Pasta

**👑♥ LASAGNA CLASSICA** . . . . \$19

Our all-time best seller: Manini family's recipe - baked with a rich beef and pork "Bolognese" and creamy béchamel sauce. Super light!

**V RAVIOLI RICOTTA E** . . . . . \$20

**SPINACI ARRABIATA**

Fresh ravioli filled with ricotta cheese and spinach in an arrabiata sauce

**👍 TORTELLINI AI PORCINI** . . . . \$20

**CON PANNA E COTTO**

Fresh tortellini filled with porcini mushrooms in cream sauce with ham

**★ TAGLIATELLE ALLA** . . . . . \$20

**BOLOGNESE**

Tagliatelle pasta in a rich beef and pork bolognese sauce

**♥ RIGATONI AL BRASATO DI** \$21

**MANZO**

Rigatoni pasta with 4-hour braised wagyu beef sauce. So good!

**Sf♥ SPAGHETTI AGLIO OLIO** \$22

**E GAMBERI**

Spaghetti with garlic, chilli, virgin olive oil and prawns

**♥ SPAGHETTI CARBONARA** . . \$20

Spaghetti with guanciale and San Daniele in a cream sauce topped with a raw egg yolk and parmesan

**🔥 SPICY TUNA SPAGHETTI** . . . \$22

Tomato base spicy tuna pasta with garlic, chilli and capers

**Sf👑 SQUID INK TAGLIOLINI** . . \$23

Squid ink pasta with clams, garlic and chilli

**♥ GNOCCHI GORGONZOLA** \$20

Traditional italian potato dumplings in a creamy, gorgonzola sauce and cooked ham



## Mains

**V♥ RISOTTO AI FUNGHI . . . . . \$20**

Creamy risotto done al dente with porcini and shiitake mushrooms

**Sf👍 SEAFOOD RISOTTO . . . . . \$20**

Tomato base al dente risotto with prawns, squid and herbs

**♥ POLLO ALLA MILANESE . . . \$20**

Breaded boneless chicken thigh with a baked potato and mixed vegetables

**Sf FILETTO DI SALMONE IN .. \$26  
CARTOCCIO**

Fresh, farmed salmon fillet baked in baking paper with cherry tomatoes, olives, capers and brussel sprouts

**👑 COSTATA DI MANZO . . . . . \$29**

Grilled 200g grass-fed Angus beef rib eye served with garden vegetables and fries. Choose between Rare, Medium Rare, Medium, Medium Well, Well Done.

## For The Little People

**♥ SALSICCIA CON PATATINE \$10**

A serving of pork-cheese sausages with fries

**👑 10" PIZZA MARGHERITA . . . \$10**

Mozzarella, fresh tomatoes and basil leaves

**👍 10" PIZZA PROSCIUTTO E .. \$10  
FUNGHI**

Mozzarella, prosciutto cotto and mushrooms

**👑 SPAGHETTI ALLA BOLOGNESE \$12**

Spaghetti in a hearty beef and pork "Bolognese" sauce

## Desserts

♥ **TIRAMISU** ..... \$10

Traditional Venetian dessert with  
sponge biscuits, coffee, mascarpone  
and a dash of Amaretto liquer

\* **GELATO** ..... \$8

Two scoops of Italian gelato - a  
choice of chocolate, vanilla, hazelnut  
or pistacchio

👑 **LAVA CAKE** ..... \$10

Rich chocolate cake with a molten  
chocolate centre topped with a  
scoop of vanilla ice cream

★♥ **SORBETTO AL LIMONE** ... \$11

Whole-frozen lemon fruit ice cream  
sorbet

👑 **AFFOGATO** ..... \$7

A scoop of vanilla ice cream in a shot  
of espresso

## SOBER

SPRITE .....	\$3
COCA COLA .....	\$3
COKE ZERO .....	\$3
ICE LEMON TEA .....	\$3
HOT TEA IN A MUG .....	\$4
Choose from Black, Earl Grey, Green, Peppermint or Chamomile	
ESPRESSO .....	\$4
Single shot	
DOPPIO .....	\$8
Double shot of espresso	
HOT AMERICANO .....	\$4
HOT CAPPUCINO .....	\$5
HOT CAFFE LATTE .....	\$5
HOT FLAT WHITE .....	\$5
* COLD AMERICANO .....	\$5
* COLD CAPPUCINO .....	\$6
* COLD CAFFE LATTE .....	\$6
★* A SCOOP OF ICE CREAM ...	\$3
ADDED TO COLD COFFEE	

## SPARKLING

### FILTERED WATER

\*

1 litre bottle ..... \$4

Half a litre bottle ..... \$2

## ALCOHOLIC

### A SHOT OF LIMONCELLO . . . . \$10

A traditional sweet, Italian lemon-infused liqueur served chilled and neat after a meal

### CAFFÈ CORETTO . . . . . \$12

Single shot of Illy coffee with aged grappa, the best way to end a meal

### A SHOT OF GRAPPA DI . . . . . \$13

#### STRAVECCHIA, Natalini

A fragrant, grape-based pomace brandy that is truly Italian.

### VODKA TONIC . . . . . \$14

Classic Russian Stolichnaya with tonic water

### APEROL SPRITZ . . . . . \$14

A classic, refreshing Italian cocktail of Aperol, prosecco and tonic for a kick

### GIN TONIC . . . . . \$14

Brokers London Dry Gin with tonic

### CAMPARI SPRITZ . . . . . \$16

Campari topped with prosecco and tonic, garnished with green olives

### MANINI'S NEGRONI . . . . . \$15

The family's in-house concoction of a classic Italian favourite, with the right amount of bitters and a whole lot of Kick!

### A SHOT OF GLENFIDDICH . . . . \$20

Signature style Single Malt Scotch Whiskey

## BEERS

### PERONI . . . . . \$9

Pale lager, 330ml, 5.1%, Italy

### PURE BLOND . . . . . \$9

Ultra-low carb, 350ml, 4.2%, Australia

### CROWN LAGER . . . . . \$9

Full strength premium lager, 375ml, 4.9%, Australia

### ROGUE . . . . . \$11

Dead Guy Ale, 355ml, 6.5%, USA

### ANDERSON VALLEY - . . . . . \$11

#### BOONT AMBER ALE

355ml, 5.8%, USA

### ANDERSON VALLEY - . . . . . \$11

#### BARNEY FLATS OUTMEAL STOUT

5.8%, USA

### FOUNDERS BREWING - . . . . . \$11

#### CENTENNIAL INDIA PALE

355ml, 7.2%, USA

### FOUNDERS BREWING - ALL .. \$11

#### DAY IPA, SESSION ALE

4.7%, USA

### STONE BREWING - INDIAN ... \$11

#### PALE ALE

473ml, 6.9%, USA

### STONE BREWING - . . . . . \$11

#### RUINATION DOUBLE IPA

473ml, 8.5%, USA

### STONE BREWING - . . . . . \$14

#### ARROGANT BASTARD ALE

473ml, 7.2%, USA

*WINE IS  
SUNLIGHT  
HELD  
TOGETHER BY  
WATER  
- Galileo Gallilei -*

*By The Glass*

**MOSCATO D'ASTI, DOCG. . . . . \$8**

**Bosio, Piemonte**

Sweet, warm and well balanced, with hints of Jasmine flower in the finish and orange blossom. Grape:

Moscato

+ *Pairing: desserts or as an aperitif.*

**UMBRIA BIANCO. . . . . \$10**

**Tudernum. Le Lucrezie**

Easy, laid back, clean, light and refreshing with a hint of honey.

Grapes: Garganega, Grechetto, Trebbiano

+ *Pairing: pasta, vegetarian, fish, cured meats*

**UMBRIA SANGIOVESE. . . . . \$10**

**Tudernum. Le Lucrezie**

Ruby red and with a characteristic young red fruits scent. Soft and tannic, with a pleasant acidity.

Grapes: Ciliegiolo, Merlot, Montepulciano, Sangiovese.

+ *Pairing: pasta, beef, veal, poultry*

**ROSATO. La Marchesana . . . . \$12**

Beautifully refreshing and light, with citrus and floral hints. Grapes:

Falanghina, Primitivo

+ *Pairing: beef, fish, vegetarian*

**PROSECCO SUPERIORE. . . . . \$12**

**Tonon Conegliano**

Clear, straw yellow color. Fresh, fruity fragrance with good density

and an aroma of peach and sour apple. Ancient Romans drank

Prosecco to preserve youth and

lengthen life. And based on how

long the empire lasted, it may just work...

+ *Sparkling, fresh, goes with anything!*

## ROSATO

**ROSATO. La Marchesana . . . . \$62**

Beautifully refreshing and light, with citrus and floral hints. Grapes:

Falanghina, Primitivo

+ *Pairing: beef, fish, vegetarian*

*Ancient Romans  
drank Prosecco to  
preserve youth and  
lengthen life. And  
based on how long  
the empire lasted, it  
may just work...*

## BIANCO

**MOSCATO D'ASTI, DOCG. . . . \$56**

**Bosio, Piemonte**

Sweet, warm and well balanced, with hints of Jasmine flower in the finish and orange blossom. Grape:

Moscato

+ *Pairing: desserts or as an aperitif.*

**UMBRIA BIANCO. . . . . \$56**

**Tudernum. Le Lucrezie**

Easy, laid back, clean, light and refreshing with a hint of honey.

Grapes: Garganega, Grechetto,

Trebbiano

+ *Pairing: pasta, vegetarian, fish, cured meats*

**♥ PROSECCO SUPERIORE. . . . \$60**

**Tonon Conegliano**

Clear, straw yellow color. Fresh, fruity fragrance with good density and an aroma of peach and sour apple.

+ *Sparkling, fresh, goes with anything!*

**CLARIS PINOT GRIGIO . . . . . \$60**

**2015/2016. Terre Gale**

Well balanced and dry. Light, straw yellow colored. Easy to drink.

Grape: Pinot Grigio

+ *Pairing: seafood, pasta, vegetarian, poultry*

**SAUVG. BLANC BASARICO . . . \$72**

**2016. Adriano - Langhe**

Fresh and light on acidity, with hints of litchi and green apples.

Refreshing. Grape: Sauvignon Blanc

+ *Pairing: seafood, vegetables, cheeses*



**GAVI DOCG. Laura** . . . . . \$72

**Validterra, Piemonte**

Full bodied, high in acidity and rich.

Not your usual white. Grape:

Cortese

+ *Pairing: pasta, seafood, cure meats*

## ROSSO

♥ **UMBRIA SANGIOVESE.** . . . . \$58

**Tudernum. Le Lucrezie**

Ruby red and with a characteristic young red fruits scent. Soft and tannic, with a pleasant acidity.

Grapes: Cilieggiolo, Merlot, Montepulciano, Sangiovese.

+ *Pairing: beef, pasta, poultry*

👑 **SOLO PASSIONE ROSSO.** . . . \$66

**Antiche Terra, Veneto**

beautifully robust, medium tannin.

Tones of rose pepper, liquorice and cherries. great value for money.

Grapes: Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot, Petit Verdot

+ *Pairing: beef, pasta. Grape: Corvina Veronese, Rondinella & Merlot*

**CHIANTI D.O.C.G 2015.** . . . . . \$75

**Cecchi**

A balanced harmony of flavours and aromas. Red bright ruby to garnet with aging. Has intense aromas with a soft and balanced palate. Grapes:

Canaioli Nero, Sangiovese

+ *Pairing: pasta, beef*

**PRIMITIVO. I Muri, Puglia,** . . . \$76

**Vehneti Del Salento**

Deep ruby red colour with violet hues, Intense, fruity. Bodied, soft and fairly tannic. Good value for money. Grape: Primitivo

+ *Pairing: beef, pasta, poultry. Grape: Primitivo*

**MASI, 2014. Campo Fiorin . . . \$80**

Rich and smooth, with notes of herbs, liquorice, vanilla, plum and black cherry. Easy to drink. Grapes: Cabernet Sauvignon, Corvina, molinara, Belliolo, Rondinella, Sangiovese

+ *Pairing: beef, pasta. Grape: CorvinaRondinella & Molinara*

**VALPOLICELLA RIPASSO. . . . . \$88**

**Antiche Terra, Veneto**

Intense deep and ruby, Fruity, spicy with a touch of chocolate and velvety with rounded tannins.

Grapes: Corvina Veronese, Corvinone, Rondinella

+ *Pairing: beef.*

**BAROLO, DOCG. Bosio . . . . . \$95**

**Boschi dei Signori**

Garnet red, dry with silky tannin, full bodied. Grape: Nebbiolo

+ *Pairing: beef, risotto, poultry*

**AMARONE DELLA . . . . . \$110**

**VALPOLICELLA. Antiche Terra, Veneto**

Deep garnet, with notes of plum, cherry and hints of raspberry. Full bodied with a soft and slightly aromatic lingering aftertaste.

Grapes: Corvina Veronese, Corvinone, Rondinella

+ *Pairing: beef, pasta.*