



## ENTREE

Iscrizione

- GARLIC BREAD** **V** 11.5  
WITH SEA SALT, PARSLEY AND ROASTED GARLIC BUTTER ON A FELLINI WOOD OVEN PIZZA PASTRY
- CHILLI BREAD** **V L** 12.9  
WITH A HOUSE MADE CHILLI CHUTNEY ON A FELLINI WOOD OVEN PIZZA PASTRY
- HERB BREAD** **V** 11.5  
FELLINI WOOD OVEN PIZZA PASTRY BRUSHED WITH A HERB INFUSED GARLIC BUTTER
- SCHIACCIATA FRESCA** 24.0  
FELLINI WOOD OVEN PIZZA PASTRY BRUSHED WITH GARLIC OIL, TOPPED WITH FRESH SLICED TOMATO, FIOR DI LATTE, PROSCIUTTO DI PARMA AND FRESH BASIL, FINISHED WITH A DRIZZLE OF PURE EXTRA VIRGIN OIL
- SCHIACCIATA ITALIANO** 24.0  
FELLINI WOOD OVEN PIZZA PASTRY BRUSHED WITH GARLIC OIL, TOPPED WITH FRESH SLICED TOMATO, PROSCIUTTO DI PARMA, FRESH SHAVED PARMESAN AND FINISHED WITH FRESH WILD ROCKET
- BRUSCHETTA POMODORO** **V** 10.9  
WOOD OVEN TOASTED BREAD, TOPPED WITH MARINATED VINE RIPENED TOMATO, BOCCONCINI, FRESH BASIL AND A DRIZZLE OF PURE EXTRA VIRGIN OLIVE OIL
- QUATTRO DIPS** **V** 21.9  
FELLINI WOOD OVEN PITA BREAD SERVED WITH TZATZIKI, OLIVE TAPENADE, SPINACH AND RICOTTA TAPENADE AND A SUN-DRIED CHERRY TOMATO TAPENADE
- QUATTRO FORMAGGIO** **V** 21.9  
FELLINI WOOD OVEN PIZZA PASTRY BRUSHED WITH GARLIC BUTTER AND TOPPED WITH MOZZARELLA CHEESE, BOCCONCINI, FETA AND SHAVED PARMESAN
- ANTIPASTO (FOR TWO)** 28.0  
ENJOY WITH FRIENDS AND SHARE A SELECTION OF OUR FINEST ITALIAN COLD CUTS AND MARINATED VEGETABLES - ADDITIONAL PERSONS CAN BE ADDED FOR \$10 PER HEAD
- FELLINI FRIES** **V L** 11.9  
CRUNCHY FELLINI FRIES, SEASONED AND SERVED WITH A SIDE OF TOMATO SAUCE
- SEASONED WEDGES** **V L** 13.9  
SPICY BATTERED SEASONED WEDGES SERVED WITH SOUR CREAM AND SWEET CHILLI SAUCE
- ARANCINI BALLS** 16.9  
TRADITIONAL ITALIAN RICE BALLS, FILLED WITH PROSCIUTTO, SWISS BROWN MUSHROOM AND MOZZARELLA CHEESE, ROLLED AND CRUMBED SERVED WITH A RICH NAPOLITANA SAUCE AND FRESH SHAVED PARMESAN

## SIDES

- PATATE FRITTI** **V G L** 10.9  
GOLDEN FRIED POTATOES, TOSSED THROUGH ROSEMARY AND GARLIC INFUSED OLIVE OIL SERVED WITH AIOLI
- MIXED VEGGIES** **V G L** 10.9  
A SELECTION OF SAUTEED MIXED VEGETABLES
- SWISS BROWN MUSHROOMS** **V G L** 10.9  
OVEN ROASTED SWISS BROWN MUSHROOMS DRIZZLED WITH PURE EXTRA VIRGIN OLIVE OIL, ROSEMARY AND A TOUCH OF BASIL PESTO
- CRISPY CHILLI BEANS** **V G L** 10.9  
CRISPY GREEN BEANS, PAN FRIED WITH GARLIC, ONION, AND FRESH CHILLI
- FELLINI WOOD OVEN PITA BREAD** **V** 10.9  
FELLINI WOOD OVEN PITA BREAD, BRUSHED WITH EXTRA VIRGIN OLIVE OIL AND SEASONED WITH SALT AND PEPPER
- SIDE SALAD** **V G L** 10.9  
MIXED LETTUCE, TOMATO, CUCUMBER, RED CAPSICUM AND SPANISH ONION, FINISHED IN A RED WINE VINEGARETTE

PLEASE ADVISE OUR FRIENDLY STAFF  
OF ANY DIETARY REQUIREMENTS

BREADS PIZZAS AND DIPS AVAIL-  
ABLE GLUTEN FREE FOR EXTRA \$4



**V** VEGETARIAN

**L** LACTOSE FREE

**G** GLUTEN FREE

# Insalata

## WARM CHICKEN SALAD <sup>G</sup>

CHARGRILLED CHICKEN WITH MIX LETTUCE, SEMI-DRIED TOMATOES, ROAST CAPSICUM AND CREAMY RICOTTA WITH A HONEY MUSTARD DRESSING

24

## CHICKEN CAESAR SALAD

BABY COS LETTUCE MIXED WITH CHARGRILLED CHICKEN, CRISPY PROSCIUTTO, FRESH SHAVED PARMESAN IN A HOUSE MADE CAESAR DRESSING TOPPED WITH A POACHED EGG AND CRISPY CROUTONS

24

## CHARGRILLED CALAMARI SALAD <sup>G</sup>

AUSTRALIAN LOCAL CALAMARI, MARINATED AND CHARGRILLED, SERVED WITH MIX LETTUCE, AVOCADO, CHERRY TOMATOES AND CUCUMBER DRESSED IN A SWEET CHILLI AIOLI

26

## TUNA SALAD <sup>G</sup>

TUNA, CHERRY TOMATOES, SPANISH ONION, FETA, KALAMATA OLIVES, CUCUMBER AND BABY COS LETTUCE TOSSED THROUGH EXTRA VIRGIN OLIVE OIL WITH A SPLASH OF AGED BALSAMIC VINEGAR

23

## MEDITERRANEAN SALAD <sup>V G</sup>

CHERRY TOMATOES, CUCUMBER, KALAMATA OLIVES, SPANISH ONION, AND FIOR DI LATTE, WITH MIX LETTUCE DRIZZLED IN AN OLIVE OIL AND HOME MADE PESTO VINEGARETTE

16

# risotto

## FUNGHI MISTI

MARINATED CHICKEN PIECES, BUTTON, SWISS AND PORCINI MUSHROOMS WITH PROSCIUTTO IN A LIGHT CREAM SAUCE TOSSED WITH BABY SPINACH AND FINISHED WITH SHAVED PARMESAN

25

## POLLO E ZUCCA

MARINATED CHICKEN PIECES AND OVEN ROASTED PUMPKIN TOSSED THROUGH WITH PINE NUTS IN A LIGHT CREAM SAUCE FINISHED WITH BABY SPINACH

25

## VEGETARIANO <sup>V G L</sup>

A SELECTION OF FRESH AND OVEN ROASTED VEGETABLES IN A RICH NAPOLITANA SAUCE FINISHED WITH BABY SPINACH

25

## TUTTO MARE <sup>G L</sup>

A SELECTION OF FRESH LOCAL AUSTRALIAN SEAFOOD WITH CHILLI, GARLIC AND OLIVE OIL, FINISHED WITH A TOUCH OF NAPOLITANA SAUCE

29

## SAFFRON AND CHILLI PRAWN <sup>G</sup>

LOCAL AUSTRALIAN PRAWNS, PAN FRIED WITH SAFFRON AND SPANISH ONION, FRESH CHILLI, DEGLAZED WITH WHITE WINE SERVED WITH SAFFRON RICE AND FRESH ROCKET

28

<sup>V</sup> VEGETARIAN

<sup>L</sup> LACTOSE FREE

<sup>G</sup> GLUTEN FREE

PASTA PASTA PASTA

penne • fettuccine • spaghetti • ravioli • gnocchi

PRODOTTO	INGREDIENTE - DESCRIZIONE	PREZZO
<div>L</div> Spaghetti Marinara	local Australian prawns, scallops, and mussels with fresh chilli, garlic and onion in a light napolitana sauce	29 <u>00</u>
Gnocchi Ragu	house made italian potato dumplings in a rich slow cooked traditional vea ragu with fresh shaved parmesan	26 <u>00</u>
Penne Bella Donna	oven roasted chicken pieces, roasted pumpkin, roasted red capsicum, spanish onion, broccoli with a hint of fresh chilli and garlic in a light creamy pesto sauce	26 <u>00</u>
Spaghetti Bolognese	from our very own family recipe book, a traditional style meat sauce finished with fresh shaved parmesan	22 <u>00</u>
Fettuccine Meatballs	authentic calabrese recipe meatballs, in a rich napolitana sauce served with fresh fettuccine and fresh shaved parmesan	26 <u>00</u>
Penne Alla Panna	sauteed leg ham with button mushrooms in a white wine cream sauce	24 <u>00</u>
Penne Pera Avocado	marinated and wood oven roasted chicken pieces in a rich rose sauce with avocado and basil pesto	26 <u>00</u>
Ravioli Con Pollo	spinach and ricotta filled ravioli pillows with wood oven roasted chicken pieces, button mushrooms and broccoli served in a light rose sauce	27 <u>00</u>
<div>V</div> Vegetarian Canneloni	fresh pasta sheets rolled and stuffed with fresh ricotta, baby spinach, and finished in a napolitana sauce with fresh shaved parmesan	26 <u>00</u>
Lasagna	fresh pasta sheets layered and filled with bolognese sauce, egg, leg ham, mozzarella cheese and a traditional bechamel sauce served with a rich napolitana sauce and fresh shaved parmesan	26 <u>00</u>
Fettuccine Fellini	fresh fettuccine with Australian blue swimmer crab meat, onion, garlic and fresh chilli in a creamy rose sauce	29 <u>00</u>
Fettuccine Gamberi	local Australian prawns with diced asparagus, red and green capsicum, deglazed with Sambuca, tossed with fresh wild rocket	29 <u>00</u>
Spaghetti Salsiccia	italian sausage mince, broccolli, cherry tomato, spanish onion, with a fresh garlic and chili in a light napolitana sauce and finished with freshly shaved parmesan and basil	26 <u>00</u>
Fettuccine Vespa	local Australian prawns with prosciutto and pesto, deglazed in vodka finished with wild rocket and fresh shaved parmesan	28 <u>00</u>
<div>V L</div> Spaghetti Napolitana	traditional home made napolitana sauce tossed with spaghetti and fresh basil	21 <u>00</u>



V

 Vegetarian

L

 Lactose Free

G

 Gluten Free

all sauces available with gluten free penne for extra \$2



# MAINS

## *piatto principale*

### SALT AND PEPPER CALAMARI

27

LOCAL AUSTRALIAN SQUID CUT AND DUSTED IN A LIGHT SALT AND PEPPER FLOUR SERVED WITH A FRESH SIDE SALAD, CHIPS AND HOUSE MADE AIOLI

### FELLINI ITALIAN BISTECCA BURGER

24

HOME MADE ANGUS BEEF PATTY CHARGRILLED WITH EGG, CRISPY BACON, FRESH SLICED TOMATO, CARAMELIZED ONION AND MELTED SWISS CHEESE WITH A BBQ AIOLI IN A BRIOCHE BUN SERVED WITH CHUNKY CHIPS

### GRILLA DE CARNE

37

SCOTCH FILLET AND CHICKEN BREAST PIECES SKEWERED, FRENCH LAMB CUTLET AND SALSICCIA ALL MARINATED AND CHARGRILLED, SERVED WITH ROSEMARY PATATE, PITA BREAD AND TZATZIKI

### POLLO MARSALA

27

CHARGRILLED CHICKEN BREAST TOPPED WITH SWISS AND BUTTON MUSHROOM MEDLEY IN A LIGHT MARSALA CREAM SAUCE, SERVED ON A BED OF SEASONAL VEGETABLES

### VITELLO FEDERICO

26

CRUMBED VEAL MEDALLIONS TOPPED WITH JARLSBERG CHEESE, SERVED ON A BED OF CRISPY ROSEMARY PATATE, SPINACH FINISHED WITH A MUSHROOM SAUCE

### POLLO AVOCADO

27

TENDER CHICKEN SCALLOPINE, SLOW COOKED IN A CREAMY WHITE WINE AVOCADO SAUCE SERVED ON A BED OF GARLIC MASH AND BROCCOLINI

### ATLANTIC SALMON L

28

FRESH ATLANTIC SALMON, HERB CRUSTED AND OVEN BAKED, SERVED ON A BED OF ASPARAGUS AND GREEN BEANS

### SALTIMBOCCA ALLA ROMANA

26

PAN FRIED VEAL MEDALLIONS WITH WHITE WINE, PROSCIUTTO AND SAGE, SERVED WITH SAUTEED SPINACH AND GARLIC MASH DRESSED WITH GARLIC AND OLIVE OIL

### SCALLOPINE FELLINI

29

PAN FRIED VEAL MEDALLIONS WITH LOCAL AUSTRALIAN PRAWNS, CALAMARI, SCALLOPS FINISHED IN A LIGHT ROSE SAUCE SERVED ON A BED OF SEASONAL VEGETABLES

### AGNELLO ALLA GRIGLIA L G

29

FRENCH LAMB CUTLETS MARINATED, CHARGRILLED AND SERVED ON A BED OF SEASONAL VEGETABLES WITH ROSEMARY PATATE AND FINISHED WITH RED WINE JUS

### BISTECCA MARINELLO

38

250G EYE FILLET STEAK CHARGRILLED, SERVED ON GARLIC MASH WITH ROASTED ROMA TOMATOES AND SAUTEED BABY SPINACH FINISHED WITH A RED WINE JUS

### MELANZANA PARMIGIANA V

27

LAYERED AND CRUMBED EGGPLANT, FILLED WITH MOZZARELLA CHEESE, FRESH SHAVED PARMESAN AND EGG IN A RICH NAPOLITANA SAUCE DRIZZLED WITH FRESH PESTO

V VEGETARIAN

L LACTOSE FREE

G GLUTEN FREE

*famiglia*



*ristorante*

# THE FELLINI SCHNITZEL

## MENU

our schnitzels are crumbed  
fresh daily using breast  
fillet and premium veal  
backstrap in our unique  
panko style crumb

ADD  
**\$2**  
FOR VEAL

ALL OUR SCHNITZELS COME WITH CHIPS AND SALAD

PLAIN CHICKEN  
SCHNITZEL

**\$20**

PLAIN VEAL  
SCHNITZEL

**\$22**

GRAVY  
DIANNE  
PEPPERCORN  
ADD \$2.50

## GOURMET TOPPINGS

**SURFS UP**

salt n pepper prawns,  
calamari, topped with a white  
wine cream sauce

**+\$8.50**

**AB**

lamb pieces, caramalized  
onions, shoestring fries  
tzatziki sauce and tomato  
sauce

**+\$7.50**

**NONNANINA**

italian meatballs bolognaise  
sauce topped with provolone,  
shaved parmesan, fior di  
latte and fresh basil

**+\$7.50**

**MAD  
MUSHROOM**

swiss, button and porcini  
mushroom in a gravy cream  
sauce finished with lightly  
drizzled white truffle oil

**+\$6.50**

**FELLINI**

ground spiced beef sauce  
topped with sour cream,  
guacomole, cornchips and  
jalapenos

**+\$7.50**

**HULK**

avocado, bacon rashes, swiss  
mushrooms in a garlic cream  
sauce

**+\$7.50**

**PARMIGIANA**

leg ham, mozzarella cheese  
and rich napolitana sauce

**+\$6.00**



# WOOD OVEN PIZZA

## PRINCESS MARGHERITA V

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte and finished with fresh basil and oregano

## SALUMI

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, spicy local pepperoni and jalapeno peppers

## SPECIALE

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, button mushrooms, roasted red capsicum, italian salami and kalamata olives

## FRUTTI DI MARE

29.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, local australian prawns, calamari, scallops and spring onion - not available as a calzone

## PIZZA GAMBERI

28.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, prawns, salami and fresh onion

## ORTO BOUNO V

26.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte, sun-dried tomato, roasted red capsicum, button mushrooms, kalamata olives and bocconcini drizzled with basil pesto

## HAWAIIAN

23.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, sliced leg ham and sweet pineapple pieces

## TUTTO - THE LOT

28.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, sliced ham, mushrooms, salami, kalamata olives, roasted red capsicum, bacon and spanish onion

## YIASOU YIROS

28.9

Wood oven pizza pastry topped with a rich napolitana sauce mozzarella cheese, roasted chicken pieces, marinated lamb, spanish onion, cherry tomatoes and tabouli, finished with garlic sauce

## FELLINI V

28.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte, wood oven roasted pumpkin, capsicum, kalamata olives and basil pesto

## MEMPHIS BELLE

28.9

Wood oven pizza pastry topped with bbq sauce, mozzarella cheese, roasted chicken pieces, smoked bacon and sweet pineapple pieces





# WOOD OVEN PIZZA

## SPACATA

27.9

Wood oven pizza pastry topped with bolognese sauce, mozzarella cheese sliced ham, smoked bacon and spicy salami

## PORCHETTA

26.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, wood oven porchetta, salsiccia and mushroom

## ARANCINI

26.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, mini arancini finished with rocket and shaved parmesan

## LA VOCE

26.9

Wood oven pizza pastry brushed with garlic butter, topped with oven roasted chicken pieces spanish onion, fresh mix lettuce, diced tomato and finished with house made aioli

## PROSCIUTTO

28.9

Wood oven pizza pastry with a rich napolitana sauce, mozzarella cheese, button mushrooms, fresh sliced italian prosciutto di parma finished with fresh rocket and fresh shaved parmesan

## ITALIANA

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte, anchovies, olives, salami, oregano and basil

## POLLO CIPOLLINA

26.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, oven roasted chicken pieces, salami, roasted red capsicum, button mushrooms and spring onion

## PORCINI

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte, porcini mushrooms, salsiccia and salami

## CALZONE

26.9

Wood oven pizza pastry, pillow folded and filled with the pizza topping of your choice from our menu, topped with napolitana or bolognese - frutti di mare excluded

## DESSERT PIZZA

19.9

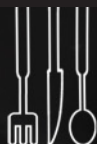
Fellini wood oven sweet pastry smothered with italian custard, authentic italian gelato and finished with home made jamaican chocolate chards

choose your favourite flavour below

Mars, Kinder, Maltesers, Cherry Ripe  
Nutella, Death By Chocolate, Raffaello







REDUCED MENU

# ENTREE

iscrizione

**GARLIC BREAD** V 11.5  
WITH SEA SALT, PARSLEY AND ROASTED GARLIC BUTTER ON A FELLINI WOOD OVEN PIZZA PASTRY

**CHILLI BREAD** V L 12.9  
WITH A HOUSE MADE CHILLI CHUTNEY ON A FELLINI WOOD OVEN PIZZA PASTRY

**HERB BREAD** V 11.5  
FELLINI WOOD OVEN PIZZA PASTRY BRUSHED WITH A HERB INFUSED GARLIC BUTTER

**SCHIACCIATA ITALIANO** 24.0  
FELLINI WOOD OVEN PIZZA PASTRY BRUSHED WITH GARLIC OIL, TOPPED WITH FRESH SLICED TOMATO, PROSCIUTTO DI PARMA, FRESH SHAVED PARMESAN AND FINISHED WITH FRESH WILD ROCKET

**BRUSCHETTA POMODORO** V 10.9  
WOOD OVEN TOASTED BREAD, TOPPED WITH MARINATED VINE RIPENED TOMATO, BOCCONCINI, FRESH BASIL AND A DRIZZLE OF PURE EXTRA VIRGIN OLIVE OIL

**QUATTRO FORMAGGIO** V 21.9  
FELLINI WOOD OVEN PIZZA PASTRY BRUSHED WITH GARLIC BUTTER AND TOPPED WITH MOZZARELLA CHEESE, BOCCONCINI, FETA AND SHAVED PARMESAN

**FELLINI FRIES** V L 11.9  
CRUNCHY FELLINI FRIES, SEASONED AND SERVED WITH A SIDE OF TOMATO SAUCE

**SEASONED WEDGES** V L 13.9  
SPICY BATTERED SEASONED WEDGES SERVED WITH SOUR CREAM AND SWEET CHILLI SAUCE

**ARANCINI BALLS** 16.9  
TRADITIONAL ITALIAN RICE BALLS, FILLED WITH PROSCIUTTO, SWISS BROWN MUSHROOM AND MOZZARELLA CHEESE, ROLLED AND CRUMBED SERVED WITH A RICH NAPOLITANA SAUCE AND FRESH SHAVED PARMESAN

**PATATE FRITTI** V G L 10.9  
GOLDEN FRIED POTATOES, TOSSED THROUGH ROSEMARY AND GARLIC INFUSED OLIVE OIL SERVED WITH AIOLI

**MIXED VEGGIES** V G L 10.9  
A SELECTION OF SAUTEED MIXED VEGETABLES

**FELLINI WOOD OVEN PITA BREAD** V 10.9  
FELLINI WOOD OVEN PITA BREAD, BRUSHED WITH EXTRA VIRGIN OLIVE OIL AND SEASONED WITH SALT AND PEPPER

PLEASE ADVISE OUR FRIENDLY STAFF  
OF ANY DIETARY REQUIREMENTS

BREADS, PIZZAS AND DIPS AVAILABLE  
GLUTEN FREE FOR EXTRA \$4

V VEGETARIAN

L LACTOSE FREE

G GLUTEN FREE





# PASTA PASTA PASTA

*penne • fettuccine • spaghetti • ravioli • gnocchi*

PRODOTTO	INGREDIENTE - DESCRIZIONE	PREZZO
<b>L</b> Spaghetti Marinara	local Australian prawns, scallops, and mussels with fresh chilli, garlic and onion in a light napolitana sauce	29 <sup>00</sup>
Gnocchi Ragu	house made italian potato dumplings in a rich slow cooked traditional vea ragu with fresh shaved parmesan	26 <sup>00</sup>
Penne Bella Donna	oven roasted chicken pieces, roasted pumpkin, roasted red capsicum, spanish onion, broccoli with a hint of fresh chilli and garlic in a light creamy pesto sauce	26 <sup>00</sup>
Spaghetti Bolognese	from our very own family recipe book, a traditional style meat sauce finished with fresh shaved parmesan	22 <sup>00</sup>
Fettuccine Meatballs	authentic calabrese recipe meatballs, in a rich napolitana sauce served with fresh fettuccine and fresh shaved parmesan	26 <sup>00</sup>
Penne Alla Panna	sauteed leg ham with button mushrooms in a white wine cream sauce	24 <sup>00</sup>
Fettuccine Vespa	local Australian prawns with prosciutto and pesto, deglazed in vodka finished with wild rocket and fresh shaved parmesan	28 <sup>00</sup>
Ravioli Con Pollo	spinach and ricotta filled ravioli pillows with wood oven roasted chicken pieces, button mushrooms and broccoli served in a light rose sauce	27 <sup>00</sup>
Lasagna	fresh pasta sheets layered and filled with bolognese sauce, egg, leg ham, mozzarella cheese and a traditional bechamel sauce served with a rich napolitana sauce and fresh shaved parmesan	26 <sup>00</sup>

## risotto

### POLLO E ZUCCA

MARINATED CHICKEN PIECES AND OVEN ROASTED PUMPKIN TOSSED THROUGH WITH PINE NUTS IN A LIGHT CREAM SAUCE FINISHED WITH BABY SPINACH

25

### VEGETARIANO **V G L**

A SELECTION OF FRESH AND OVEN ROASTED VEGETABLES IN A RICH NAPOLITANA SAUCE FINISHED WITH BABY SPINACH

25

### FUNGHI MISTI

MARINATED CHICKEN PIECES, BUTTON, SWISS AND PORCINI MUSHROOMS WITH PROSCIUTTO IN A LIGHT CREAM SAUCE TOSSED WITH BABY SPINACH AND FINISHED WITH SHAVED PARMESAN

25

**V** VEGETARIAN

**L** LACTOSE FREE

**G** GLUTEN FREE

# MAINS

## *piatto principale*

### **SALTIMBOCCA ALLA ROMANA**

**26**

PAN FRIED VEAL MEDALLIONS WITH WHITE WINE, PROSCIUTTO AND SAGE, SERVED WITH SAUTEED SPINACH AND GARLIC MASH DRESSED WITH GARLIC AND OLIVE OIL

### **SALT AND PEPPER CALAMARI**

**27**

LOCAL AUSTRALIAN SQUID CUT AND DUSTED IN A LIGHT SALT AND PEPPER FLOUR SERVED WITH A FRESH SIDE SALAD, CHIPS AND HOUSE MADE AIOLI

### **GRILLA DI CARNE** L G

**37**

SCOTCH FILLET AND CHICKEN BREAST PIECES SKEWERED, FRENCH LAMB CUTLET AND CHORIZO ALL MARINATED AND CHARGRILLED, SERVED WITH ROSEMARY PATATE, PITA BREAD AND TZATZIKI

### **POLLO MARSALA**

**27**

CHARGRILLED CHICKEN BREAST TOPPED WITH SWISS AND BUTTON MUSHROOM MEDLEY IN A LIGHT MARSALA CREAM SAUCE, SERVED ON A BED OF SEASONAL VEGETABLES

### **VITELLO FREDERICO**

**26**

CRUMBED VEAL MEDALLIONS TOPPED WITH JARLSBERG CHEESE, SERVED ON A BED OF CRISPY ROSEMARY PATATE FINISHED WITH A MUSHROOM SAUCE

### **PARMIGIANA**

**26**

CRUMBED CHICKEN BREAST OR VEAL MEDALLION TOPPED WITH LEG HAM, MOZZARELLA CHEESE AND RICH NAPOLITANA SAUCE SERVED WITH CHIPS AND A FRESH SIDE SALAD

### **ATLANTIC SALMON** L

**28**

FRESH ATLANTIC SALMON, HERB CRUSTED AND OVEN BAKED, SERVED ON A BED OF ASPARAGUS AND GREEN BEANS

### **SCALLOPINE FELLINI**

**29**

PAN FRIED VEAL MEDALLIONS WITH LOCAL AUSTRALIAN PRAWNS, CALAMARI AND SCALLOPS IN A LIGHT ROSE SAUCE SERVED ON A BED OF SEASONAL VEGETABLES

### **AGNELLO ALLA GRIGLIA** L G

**29**

FRENCH LAMB CUTLETS MARINATED, CHARGRILLED AND SERVED ON A BED OF SEASONAL VEGETABLES WITH ROSEMARY PATATE AND FINISHED WITH RED WINE JUS

### **BISTECCA MARINELLO**

**38**

250G EYE FILLET STEAK CHARGRILLED, SERVED ON GARLIC MASH WITH ROASTED ROMA TOMATOES AND SAUTEED BABY SPINACH FINISHED WITH A RED WINE JUS

## Insalata

### **CHICKEN CAESAR SALAD**

**24**

BABY COS LETTUCE MIXED WITH CHARGRILLED CHICKEN, CRISPY PROSCIUTTO, FRESH SHAVED PARMESAN IN A HOUSE MADE CAESAR DRESSING TOPPED WITH A POACHED EGG AND CRISPY CROUTONS

### **WARM CHICKEN SALAD** G

**24**

CHARGRILLED CHICKEN WITH MIX LETTUCE, SEMI-DRIED TOMATOES, ROAST CAPSICUM AND CREAMY RICOTTA WITH A HONEY MUSTARD DRESSING

### **MEDITERRANEAN SALAD** V G

**16**

CHERRY TOMATOES, CUCUMBER, KALAMATA OLIVES, SPANISH ONION, AND FIOR DI LATTE, WITH MIX LETTUCE DRIZZLED IN AN OLIVE OIL AND HOME MADE PESTO VINEGARETTE





# WOOD OVEN PIZZA

## PRINCESS MARGHERITA V

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte and finished with fresh basil and oregano

## SALUMI

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, spicy local pepperoni and jalapeno peppers

## SPECIALE

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, button mushrooms, roasted red capsicum, italian salami and kalamata olives

## FRUTTI DI MARE

29.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, local australian prawns, calamari, scallops and spring onion - not available as a calzone

## PORCINI

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte, porcini mushrooms, salsiccia and salami

## ORTO BOUNO V

26.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte, sun-dried tomato, roasted red capsicum, button mushrooms, kalamata olives and bocconcini drizzled with basil pesto

## HAWAIIAN

23.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, sliced leg ham and sweet pineapple pieces

## TUTTO - THE LOT

28.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, sliced ham, mushrooms, salami, kalamata olives, roasted red capsicum, bacon and spanish onion

## YIASOU YIROS

28.9

Wood oven pizza pastry topped with a rich napolitana sauce mozzarella cheese, roasted chicken pieces, marinated lamb, spanish onion, cherry tomatoes and tabouli, finished with garlic sauce

## FELLINI V

28.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte, wood oven roasted pumpkin, capsicum, kalamata olives and basil pesto

## MEMPHIS BELLE

28.9

Wood oven pizza pastry topped with bbq sauce, mozzarella cheese, roasted chicken pieces, smoked bacon and sweet pineapple pieces

## DESSERT PIZZA V

19.9

Fellini wood oven sweet pastry smothered with italian custard, authentic italian gelato and finished with home made jamaican chocolate chards

choose your favourite flavour below

Mars, Kinder, Maltesers, Cherry Ripe

Nutella, Death By Chocolate, Raffaello

