

BAMBINI

Spaghetti/Penne Bolognese	15
Spaghetti/Penne Napoletana	15
Chicken Nuggets and Chips	17
Chicken Schnitzel and Chips	18

Fish Cocktails and Chips	18
Calamari and Chips	18
Cheeseburger and Chips	14
beef patty, cheese, tomato sauce on a brioche bun served with chips	

PIZZA BIANCA NO TOMATO BASE

Garlic Crust (V) garlic and herb	18
Pizza al Aglio (V) garlic, herb and mozzarella	19
Bruschetta (V) garlic, herb and mozzarella topped with fresh chopped tomatoes	23
Patate (V) thinly sliced potatoes, rosemary, mozzarella and olive oil	23

Quattro Formaggi (V) garlic, olive oil, gorgonzola, provolone, mozzarella and parmesan	24
Prosciutto garlic, olive oil, prosciutto, rocket and shaved parmesan	26
Romana garlic, olive oil, mozzarella, italian sausage, onion and thinly sliced potato	27

PIZZA ROSSA TOMATO BASE

Margherita (V) mozzarella, napoletana sauce	19
Sardegna (V) mozzarella, bocconcini and basil	22
Vegetarian (V) mozzarella, eggplant, roasted capsicum, mushrooms and olives	25
Pepperoni mozzarella and pepperoni	23
Capricciosa mozzarella, mushrooms, ham and olives	25
Ham and Pineapple mozzarella, ham and pineapple	23
Funghi mozzarella, mushrooms and prosciutto	25
Siciliana mozzarella, cabanossi, pepperoni, salami and ham	26
BBQ Meat Lovers mozzarella, bbq sauce, cabanossi, pepperoni, salami and ham	26

Inferno mozzarella, capsicum, pepperoni, jalapeño, black olives, onion and chilli	27
Supreme mozzarella, onions, mushrooms, olives, capsicum, ham, cabanossi and pepperoni	28
Char Chicken mozzarella, char grilled chicken, onions and capsicum	26
Pollo mozzarella, char grilled chicken, mushrooms, olives and pesto	26
Napoletana mozzarella, anchovies, olives and basil	23
Gambero mozzarella, garlic, prawns and chilli	28
Frutti di Mare mozzarella, calamari, prawns, octopus and chilli	29

MANGIAMO...

the italian
- BISTRO -

ASSAGGINI

SHARING PLATES

Olive Ascolani (V) green olives stuffed with fetta, crumbed and fried	15
Arancini (4 per serve) italian rice balls filled with mozzarella and ragu served on a bed of napoletana sauce	22
Vegetarian Arancini (4 per serve) (V) italian rice balls filled with chopped spinach, ricotta and mozzarella served on a bed of napoletana sauce	23
Polpette al Sugo traditional meatballs in Napoletana sauce	23
Beef Carpaccio (GF - without pane di casa) thinly sliced cured raw eye fillet, drizzled with extra virgin olive oil, lemon juice, rocket and shaved parmesan served with pane di casa	29
Polpi alla griglia (GF) marinated and char grilled octopus	25
Sicilian Garlic Prawns (GF) traditional sicilian garlic prawns with tomato and chilli	28
Calamari Fritti lightly seasoned and fried calamari	26
Tuna Carpaccio thinly sliced tuna, topped with extra virgin olive oil, lemon juice and chilli served with pane di casa	29
Cozze al Sugo (GF) fresh spring bay mussels in a tomato, garlic, white wine and chilli sauce	26



TAKE ME HOME

GLUTEN FREE PIZZA BASE AVAILABLE ADDITIONAL \$4.
PLEASE NOTE; ALL PIZZA'S ARE ONE SIZE ONLY, 12 INCH BASE, 8 SLICES. NO HALF/HALF.

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For booking and take-away order visit www.theitalianbistro.com.au

PASTA E BASTA

SPAGHETTI | TORTELLINI | LINGUINE | PENNE | GNOCCHI
TORTELLINI AND GLUTEN FREE PENNE ADDITIONAL \$2

Aglia Olio (V) garlic, chilli and olive oil	21
Napoletana (V) fresh basil and garlic in a tomato sauce	21
Arrabiata (V) napoletana sauce with chilli	21
Quattro Formaggi (V) creamy four cheese sauce with gorgonzola, provolone, parmigiano and pecorino	26
Lasagne layers of pasta with bolognese, mozzarella and napoletana sauce topped with béchamel	26
Bolognese combination of pork and veal mince in a napoletana sauce	22
Amatriciana fresh basil, bacon and chilli in napoletana sauce	25
Boscaiola mushroom, bacon in a cream sauce	25
Monterosso chicken in a pesto, napoletana cream sauce	25
Pollo napoletana, touch of cream, sundried tomato, chicken	25
Ragu slow cooked beef cheek ragu served in a light napoletana sauce	27
Calabrese italian sausage, spinach and chilli in a light napoletana sauce	27
Pescatore fresh seafood in napoletana sauce	29
Genovese prawns in a pesto, napoletana cream sauce	28
Portofino fresh basil and garlic in napoletana sauce with prawns	27
Mare fresh mussels and chopped prawns tossed with chilli and olive oil in a light napoletana sauce	32
Vongole in Bianco vongole cooked in white wine, garlic, olive oil and chilli	27

RISOTTO

Risotto alla Zucca (GF) roast pumpkin, mushroom, chicken and spinach	26
Risotto Vegetariana (V) (GF) seasonal locally grown vegetables with garlic, olive oil	26
Risotto con Gamberi (GF) fresh prawns, garlic, olive oil and fresh tomato	28
Risotto Pescatore (GF) mixed fresh seafood with garlic, olive oil and tomato	29

BISTECCATI FROM THE GRILL

ALL DISHES SERVED WITH YOUR CHOICE OF CHIPS, MASH POTATO OR SEASONAL VEGETABLES. PEPPERCORN, DIANNE, MUSHROOM & GRAVY SAUCE ADDITIONAL \$2 GORGONZOLA SAUCE \$4.

The Original Hamburger beef, onion, beetroot, tomato, lettuce, bbq sauce on a brioche bun with chips	17
Pollo Burger grilled chicken, maple bacon, aioli, lettuce, tomato on a brioche bun served with chips	19
Scotch Fillet (GF) 250g prime aged grain fed scotch fillet steak	40
BBQ Lamb Cutlets (GF) frenched tender lamb cutlets	44
Porterhouse Steak (GF) 300g angus grain fed porterhouse steak	39

VEAL & CHICKEN

ALL DISHES SERVED WITH YOUR CHOICE OF CHIPS, MASH POTATO OR SEASONAL VEGETABLES.

Vitello Funghi grilled veal scaloppine in a white wine, mushroom and cream sauce	40
Vitello Pizzaiola thin slices of veal in tomato, oregano, garlic, white wine and black olives	40
Chicken Schnitzel home made style	28
Pollo Funghi chicken scaloppine in a creamy mushroom sauce	32
Pollo Boscaiola chicken schnitzel with mushroom, bacon and cream sauce	32
Pollo Parmigiana chicken schnitzel with melted mozzarella, sliced eggplant and napoletana sauce	32
Pollo Gamberoni (GF) grilled chicken breast fillets in a brandy white wine and cream sauce topped with bbq king prawns	42

FRUTTI DI MARE SEAFOOD

Zuppa di Pesce (GF - without bread) balmain bugs, calamari, octopus, prawns, barramundi and vongole cooked in a white wine, napoletana sauce served with pizza crust	49
Fritto Veneziano lightly fried whitebait, prawns and calamari served with aioli and a side of chips and salad	37
Grilled Wild Barramundi Fillet (GF) served with chips and salad	38
BBQ Chilli King Prawns (GF) marinated bbq king prawns tossed in fresh chilli with chips and salad	44
BBQ Seafood Plate - For One (GF) combination of grilled octopus, calamari, barramundi fillet, king prawns and balmain bugs served with chips and salad	47

CONTORNI

Garlic Bread (2 slices per serve) (V)	6
Bruschetta (2 slices per serve) (V)	9
Small Side Vegtables (GF) (V)	8
Large Side Vegtables (GF) (V)	13
Small Side Mash Potato (GF) (V)	7
Large Side Mash Potato (GF) (V)	12
Small Side mixed Italian Salad (GF) (V)	8
Small Chips (V)	8
Large Chips (V)	12
Wedges (V) served with sour cream and sweet chilli sauce	14

SALADS

ADD CHICKEN \$6 OR PRAWN OR OCTOPUS \$8

Mixed Italian Salad (GF) (V) mixed lettuce with olives, cucumber, tomato and onion with balsamic vinegar and olive oil	17
Caprese Salad (GF) (V) sliced tomato, basil and bufala mozzarella drizzled with extra virgin olive oil	19
Rocket Salad (GF) (V) rocket, pear, walnuts, cherry tomato and parmesan	19
Baby Spinach Salad (GF) (V) baby spinach, roasted pumpkin, feta and pine nuts	19
Burrata e Pomodorini (GF) (V) served warm, cherry tomatoes tossed with extra virgin olive oil and chopped pistachios, topped with burrata and balsamic glaze served with pane di casa	20
Insalata di Mario (GF - without croutons) mixed lettuce, artichokes, mushrooms, eggplant, capsicum, olives, fresh chilli, croutons and shaved parmsan cheese with balsamic vinegar and olive oil	26
Caesar Salad (GF - without croutons) cos lettuce, crispy bacon, shaved parmesan with homemade caesar dressing and croutons	18
Chicken Caesar Salad (GF - without croutons) cos lettuce, crispy bacon, shaved parmesan with homemade caesar dressing and croutons topped with grilled chicken	24

HAVING TROUBLE DECIDING?
LET US HELP YOU! AFTER ALL
WE EAT WITH OUR EYES FIRST!
SCAN THE CODE WITH YOUR PHONE.

TAG US WHEN YOU EAT



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