

# BAMBINI

	MP	NMP
Spaghetti/Penne Bolognese	1517	
Spaghetti/Penne Napoletana	15	17
Chicken Nuggets & Chips	17	19
Chicken Schnitzel & Chips	18	20

# PIZZA BIANCA

<b>Garlic Crust</b> <sup>V</sup> Garlic & herb	18	20
<b>Pizza al Aglio</b> <sup>V</sup> Garlic, herb & mozzarella	21	23
<b>Bruschetta</b> <sup>V</sup> Garlic, herb & mozzarella topped with fresh chopped tomatoes	23	25
<b>Patate</b> <sup>V</sup> Thinly sliced potatoes, rosemary, mozzarella & parmesan	24	26

# PIZZA ROSSA

<b>Margherita</b> <sup>V</sup> Mozzarella, napoletana sauce	20	22
<b>Sardegna</b> <sup>V</sup> Mozzarella, bocconcini & basil	23	25
<b>Vegetarian</b> <sup>V</sup> Mozzarella, eggplant, roasted capsicum, mushrooms & olives	26	29
<b>Pepperoni</b> Mozzarella & pepperoni	24	26
<b>Capricciosa</b> Mozzarella, mushrooms, ham & olives	25	28
<b>Ham and Pineapple</b> Mozzarella, ham & pineapple	23	25
<b>Zio Pino</b> 🍅 Tomato, mozzarella, salami, hot honey & fresh ricotta cheese	25	28
<b>Funghi</b> Mozzarella, mushrooms & prosciutto	26	29
<b>Siciliana</b> Mozzarella, cabanossi, pepperoni, salami & ham	26	29

Gluten free pizza base available +\$5.

Please Note; All Pizza's are one size only, 12 inch base, 8 slices.

No half/ half during busy periods.

<sup>V</sup> = Vegetarian    🍅 = Spicy    MP = Member Price  
<sup>GF</sup> = Gluten Free    EVOO = Extra Virgin Olive Oil    NMP = Non-Member Price

Seafood Origin: <sup>I</sup> = Imported    <sup>A</sup> = Australian    <sup>M</sup> = Mixed

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For booking and take-away order visit [www.theitalianbistro.com.au](http://www.theitalianbistro.com.au)



TAKE ME HOME

WHITE BASE, NO TOMATO

TOMATO BASE

	MP	NMP
Lamb Cutlets (2) & Chips	19	21
Calamari & Chips <sup>I</sup>	18	20
Cheeseburger & Chips Beef patty, cheese, tomato sauce on a brioche bun	14	15

<b>Quattro Formaggi</b> <sup>V</sup> Garlic, olive oil, gorgonzola, provolone, mozzarella & parmesan	25	28
<b>Prosciutto</b> Garlic, olive oil, prosciutto, rocket & shaved parmesan	26	29
<b>Romana</b> Garlic, olive oil, mozzarella, italian sausage, onion & thinly sliced potato	27	30
<b>BBQ Meat Lovers</b> Mozzarella, bbq sauce, cabanossi, pepperoni, salami & ham	26	29
<b>Inferno</b> 🍅 Mozzarella, capsicum, pepperoni, jalapeño, black olives, onion & chilli	27	30
<b>Supreme</b> Mozzarella, onions, mushrooms, olives, capsicum, ham, cabanossi & pepperoni	28	31
<b>Char Chicken</b> Mozzarella, char grilled chicken, onions & capsicum	26	29
<b>Napoletana</b> Mozzarella, anchovies, olives & basil	23	25
<b>Gambero</b> <sup>I</sup> 🍅 Mozzarella, garlic, prawns & chilli	29	32
<b>Frutti di Mare</b> <sup>M</sup> 🍅 Mozzarella, calamari, prawns, octopus & chilli	30	33

# MANGIAMO...

the italian  
- BISTRO -

# ASSAGGINI

	MP	NMP
<b>Pane Casalinga</b> Mortadella, prosciutto, burrata served with puff bread	29	31
<b>Mixed Olives</b> <sup>V GF</sup> Served warm. Marinated sicilian olives tossed in EVOO & herbs	12	13
<b>Garlic Bread   2 Pieces</b> <sup>V</sup> Baked foccaccia with garlic butter	9	10
<b>Puff Bread</b> <sup>V</sup> Puffed pizza topped with sea salt & EVOO	18	20
<b>Traditional Bruschetta</b> <sup>V GF</sup> Toasted pane di casa topped with marinated chopped tomato & basil	10	11
<b>Bruschetta Caprese</b> <sup>V</sup> Toasted pane di casa topped with marinated chopped tomato, basil, pesto & bufala mozzarella	14	15
<b>Burrata Pomodoro</b> <sup>V GF</sup> Served warm. Fresh burrata cheese on a bed of Napoletana sauce served with crostini	14	15
<b>Funghi Trifolati</b> <sup>V GF</sup> 🍅 Mushrooms tossed in garlic, chilli, herbs & EVOO	18	20
<b>Arancini   4 per serve</b> Italian rice balls filled with mozzarella & ragu served on a bed of napoletana sauce	26	27
<b>Calamari Fritti</b> <sup>I</sup> Lightly seasoned & fried calamari served with homemade aioli	26	27
<b>Polpi alla griglia</b> <sup>GF A</sup> Marinated & char grilled octopus	27	30
<b>Cozze al Sugo</b> <sup>GF</sup> (without bread) <sup>A</sup> 🍅 Fresh spring bay mussels in a tomato, garlic, white wine & chilli sauce	27	30
<b>Sicilian Garlic Prawns</b> <sup>GF I</sup> 🍅 Traditional sicilian garlic prawns with tomato & chilli	28	31
<b>Tuna Carpaccio</b> <sup>A</sup> 🍅 Thinly sliced tuna, topped with EVOO, soy sauce, lemon juice & chilli served with crostini	29	32

# PASTA E BASTA

Choice of SPAGHETTI | TORTELLINI | LINGUINE | PENNE | GNOCCHI  
Tortellini and gluten free penne **+\$2**

	MP	NMP
<b>Aglio Olio</b> <b>V</b> <b>S</b> Garlic, chilli & EVOO	22	24
<b>Napoletana</b> <b>V</b> Fresh basil & garlic in a tomato sauce	23	25
<b>Arrabiata</b> <b>V</b> <b>S</b> Napoletana sauce with chilli	24	26
<b>Quattro Formaggi</b> <b>V</b> Creamy four cheese sauce with gorgonzola, provolone, parmigiano & pecorino	27	30
<b>Bolognese</b> Combination of pork & veal mince in a napoletana sauce	24	26
<b>Amatriciana</b> <b>S</b> Bacon & chilli in napoletana sauce	26	29
<b>Meatballs</b> Pork & veal meatballs in a napoletana sauce	26	29
<b>Lasagna</b> Traditional with bolognese, mozzarella & béchamel sauce	27	30
<b>Boscaiola</b> Mushroom, bacon in a cream sauce	27	30
<b>Monterosso</b> Chicken in a pesto, napoletana & cream sauce	27	30
<b>Pollo</b> Chicken, sundried tomato in a napoletana & cream sauce	27	30
<b>Ragu</b> Slow cooked beef cheek ragu in napoletana sauce	28	31
<b>Calabrese</b> <b>S</b> Italian sausage, spinach tossed with chilli & EVOO in a light napoletana sauce	28	31
<b>Vongole in Bianco</b> <b>A</b> <b>S</b> Vongole cooked in white wine, garlic, EVOO & chilli	28	31
<b>Genovese</b> <b>I</b> Prawns in a pesto, napoletana & cream sauce	29	32
<b>Portofino</b> <b>I</b> Prawns, fresh basil & garlic in napoletana sauce	29	32
<b>Pescatore</b> <b>M</b> Fresh seafood in napoletana sauce	31	34
<b>Mare</b> <b>M</b> <b>S</b> Fresh mussels & chopped prawns tossed with chilli & EVOO in a light napoletana sauce	33	36

# RISOTTO

<b>Risotto alla Zucca</b> <b>GF</b> Roast pumpkin, mushroom, chicken & spinach	27	30
<b>Risotto Vegetariana</b> <b>V</b> <b>GF</b> Seasonal locally grown vegetables with garlic, EVOO	27	30
<b>Risotto con Gamberi</b> <b>GF</b> <b>I</b> Fresh prawns, garlic, EVOO & fresh tomato	29	32
<b>Risotto Pescatore</b> <b>GF</b> <b>M</b> Mixed fresh seafood with garlic, EVOO & tomato	33	36
<b>Risotto Caprese</b> <b>GF</b> <b>I</b> <b>S</b> King prawns, chilli, cognac in a spicy tomato & cream sauce	38	42

# DALLA TERRA

Served with your choice of two sides - salad, chips, mash potato or seasonal vegetables. Peppercorn, dianne, mushroom & gravy sauce **+\$3**, gorgonzola sauce **+\$4**

	MP	NMP
<b>The Original Hamburger</b> Beef, onion, beetroot, tomato, lettuce, bbq sauce on a brioche bun served with chips	18	20
<b>Pollo Burger</b> Grilled chicken, maple bacon, aioli, lettuce, tomato on a brioche bun served with chips	20	22
<b>BBQ Lamb Cutlets</b> <b>GF</b> Frenched tender Cowra lamb cutlets	49	54
<b>Scotch Fillet</b> <b>GF</b> 250g aged premium grass fed Black Angus scotch fillet	52	57
<b>Porterhouse Steak</b> <b>GF</b> 300g Angus grass fed Porterhouse	45	50
<b>Vitello Funghi</b> Thin slices of veal in a white wine, mushroom & cream sauce	42	46
<b>Vitello Pizzaiola</b> Thin slices of veal in tomato, oregano, garlic, white wine & black olives	42	46
<b>Vitello Al Pepe Verde</b> Thin slices of veal scaloppine with green peppercorns in a brandy infused pink sauce	42	46
<b>Chicken Schnitzel</b> Home made just like Nonna's	30	33
<b>Pollo Funghi</b> Chicken scaloppine in a creamy mushroom sauce	35	39
<b>Pollo Boscaiola</b> Chicken schnitzel with mushroom, bacon & cream sauce	35	39
<b>Pollo Parmigiana</b> Chicken schnitzel with melted mozzarella, sliced eggplant & napoletana sauce	35	39
<b>Pollo Gamberoni</b> <b>GF</b> <b>I</b> Grilled chicken breast fillets in a white wine & cream sauce topped with king prawns	44	48

# DAL MARE

<b>Zuppa di Pesce</b> <b>GF</b> (without bread) <b>M</b> Balmain bugs, calamari, octopus, prawns, barramundi & vongole cooked in a white wine, napoletana sauce served with pane di casa	54	59
<b>Calamari Main</b> <b>I</b> Lightly fried calamari served with aioli, chips & salad	39	43
<b>Grilled Wild Barramundi Fillet</b> <b>GF</b> <b>A</b> Served with chips & salad	41	45
<b>Grilled Whole Baby Snapper</b> <b>GF</b> <b>A</b> <b>S</b> Bbq'd & finished with extra virgin olive oil & chilli, served with chips & salad	MP	
<b>BBQ Chilli King Prawns</b> <b>GF</b> <b>I</b> <b>S</b> Marinated bbq king prawns tossed in fresh chilli served with chips & salad	48	53
<b>BBQ Seafood Plate - For One</b> <b>GF</b> <b>M</b> Combination of grilled octopus, calamari, barramundi fillet, king prawns & balmain bugs served with chips & salad	53	58

# CONTORNI

	MP	NMP
<b>Small Vegetables</b> <b>V</b> <b>GF</b>	9	10
<b>Small Mash Potato</b> <b>V</b> <b>GF</b>	8	9
<b>Small Mixed Italian Salad</b> <b>V</b> <b>GF</b>	8	9
<b>Small Chips</b> <b>V</b>	8	9
<b>Large Chips</b> <b>V</b>	12	13
<b>Wedges</b> <b>V</b> Served with sour cream & sweet chilli sauce	14	15
<b>Sweet Potato Chips</b> <b>V</b> Served with aioli	14	15

# INSALATA

Add Chicken **+\$6** or prawn or octopus **+\$8** to your salad below

<b>Mixed Italian</b> <b>V</b> <b>GF</b> Mixed lettuce with olives, cucumber, tomato and onion with balsamic vinegar & EVOO	18	20
<b>Caprese</b> <b>V</b> <b>GF</b> Sliced tomato, basil & bufala mozzarella drizzled with EVOO	19	21
<b>Rocket</b> <b>V</b> <b>GF</b> Rocket, pear, walnuts, cherry tomato & parmesan with balsamic vinegar & EVOO	19	21
<b>Caesar</b> <b>GF</b> (without croutons) Cos lettuce, crispy bacon, shaved parmesan & croutons with homemade caesar dressing	18	20
<b>Chicken Caesar</b> <b>GF</b> (without croutons) Cos lettuce, crispy bacon, shaved parmesan & croutons with homemade caesar dressing topped with grilled chicken	24	26
<b>Greek</b> <b>V</b> <b>GF</b> Traditional Greek village salad with tomato, cucumber, spanish onion, kalamata olives topped with a slab of fetta drizzled with EVOO, oregano & lemon	24	26
<b>Insalata Amalfi</b> <b>V</b> <b>GF</b> Cherry tomatoes, baby bocconcini, basil, pesto & EVOO	23	25

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

@THEITALIANBISTRO

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