



1/470 CHARLTON ESPLANADE, TORQUAY
(07) 4125 5880

PAYMENT OVER THE PHONE ACCEPTED
OPEN FOR **TAKE-AWAY ONLY** WEDNESDAY TO MONDAY
CLOSED TUESDAY
LUNCH: 11 AM TO 1:30 PM | DINNER: 5 PM TO LATE

PIZZE

	S	M	L
Margherita (V) Tomato base, mozzarella cheese, oregano, basil	\$11	\$14	\$17
Napoletana Tomato base, mozzarella cheese, olives, anchovies	\$14	\$18	\$22
Golosa Pumpkin cream, mozzarella cheese, garlic, chicken, provolone cheese pancetta	\$14	\$18	\$22
Capricciosa (very moist pizza) Tomato base, mozzarella cheese, ham, mushroom, olives, artichokes	\$14	\$18	\$22
Marinara Tomato base, mozzarella cheese, green prawns, baby clams, smoked oysters, mussels, parsley garlic	\$16	\$20	\$24
Hot Pleasure Pumpkin cream base, mozzarella cheese, hot salami, chilli	\$14	\$18	\$22
Aussie Tomato base, mozzarella cheese, ham, bacon, eggs	\$14	\$18	\$22
Tropical Tomato base, mozzarella cheese, ham pineapple	\$14	\$18	\$22
Ricotta & Salami Tomato base, mozzarella cheese, ricotta cheese mild salami, parsley	\$14	\$18	\$22
Popeye (V) Tomato base, mozzarella cheese, spinach, garlic, ricotta, walnuts, shaved parmesan	\$14	\$18	\$22
Scallops Avocado cream cheese, scallops, sun dried tomato, bacon, garlic, fresh tomato, parsley	\$16	\$20	\$24
The Lot (very moist pizza) Tomato base, mozzarella cheese, ham, onion, mushroom, capsicum, hot salami, pineapple, bacon, olives	\$17	\$21	\$25
Meat Pizza Tomato base, mozzarella cheese, beef, sausage, hot salami, bacon, onion	\$15	\$19	\$23
Mexican Stewed chunky capsicum base, mozzarella cheese, garlic, chorizo, beef, beans, jalapeños	\$16	\$20	\$24
Campagnola (V) Tomato base, mozzarella cheese, roasted capsicums, grilled eggplant, artichoke, sun dried tomato, olives	\$14	\$18	\$22
Hunter Mozzarella cheese, Italian mushrooms, sausages, brie cheese, garlic, hot salami	\$14	\$18	\$22
Rustica Mozzarella cheese, mild salami, eggplant, bacon, provolone cheese, garlic, oregano	\$15	\$19	\$23
Pizza Mauro Mozzarella cheese, garlic, sausage, hot salami, provolone cheese, baby spinach, shaved parmesan	\$15	\$19	\$23

PIZZE GOURMET (CONTINUED)

	S	M	L
Garlic Pizza (V) Mozzarella cheese, garlic, oregano	\$10	\$13	\$16
Garlic Rosemary Pizza (V) Garlic, rosemary, mozzarella cheese, olives	\$11	\$14	\$17
Mediterranean (V) Tomato base, mozzarella cheese, sun dried tomato, artichokes, capers, olives, feta, basil	\$14	\$18	\$22
Chicken Tomato base, mozzarella cheese, grilled eggplant, pesto, chicken	\$14	\$18	\$22
Country (V) Tomato base, mozzarella cheese, roasted pumpkin, goat cheese, sesame seeds, fresh rocket, garlic, walnuts	\$14	\$18	\$22
Atlantic Tomato base, mozzarella cheese, smoked salmon, pesto, capers, onion	\$15	\$19	\$23
Parma Tomato base, mozzarella cheese, prosciutto parma, garlic, fresh rocket, shaved parmesan, extra virgin olive oil	\$15	\$19	\$23

Pizza gluten free available - medium size only \$3 extra

Extras: prosciutto, salami, chicken, sausage, bacon, cheeses, sun dried tomato, artichokes, anchovies
S \$1.50 M \$2.00 L \$2.50

Extras: onions, capsicums, eggplant, spinach, pumpkin, mushrooms, pineapple, olives
S \$1.00 M \$1.50 L \$2.00

Scallops & Prawns **\$0.50 each**
SORRY NO 1/2 AND 1/2 PIZZAS

PASTA E RISOTTO

Fettuccine, Spaghetti, **Gnocchi (homemade), Penne, Tortellini Beef, with your choice of homemade sauces.

Napoletana (V) Italian peeled tomato and fresh basil sauce	\$20
Bolognese Lean minced meat with tomato sauce and Italian herbs	\$22
Alla Romana Bacon, mushrooms, cream	\$20
Matriciana Bacon, chilli, napoletana sauce	\$20
Vegetarian (V) Onion, garlic, capsicum, mushroom and olives cooked in napoletana sauce	\$20
Duck Fettuccine (or spaghetti) Duck mince cooked with white wine, herbs and spices finished with parmesan cheese	\$25
Prawns & Bacon (only fettuccine or spaghetti) Local tiger prawns, bacon, hot chilli, pine nuts and napoletana sauce	\$25
Gamberi (only fettuccine or spaghetti) Local tiger prawns, baby spinach, white wine, garlic, hot chilli with a touch of cream	\$25

PASTA E RISOTTO (CONTINUED)

Marinara (only fettuccine or spaghetti)	\$25
Seafood cooked in white wine, garlic with a touch of napoletana sauce or cream	
Risotto Pescatore (GF)	\$25
Seafood, cream, white wine, napoletana sauce	
Risotto Vegetarian (GF - V)	\$22
Mixed vegetables, napoletana sauce, cream	
Smoked Salmon Risotto (or fettuccine)	\$25
Smoked salmon, baby spinach, mushrooms, white wine, garlic, cream	
Porcini & Sausages Risotto (or fettuccine)	\$25
Porcini mushrooms, Italian sausages, white wine with a touch of cream	
Crab Fettuccine (or spaghetti)	\$25
Crab meat, chilli, garlic, parsley, white wine with a touch of cream	
Gorgonzola Gnocchi (V)	\$25
Gorgonzola cheese, mushrooms, cream, parsley	
Cannelloni Ricotta & Spinach (homemade) (V)	\$22
Served with napoletana sauce	
Beef Lasagne (homemade)	\$20

**Handmade Gnocchi - Extra \$5.00

**Gluten Free Spaghetti or Penne Available - Extra \$2.00

MEAT DISHES

Chicken Boscaiola	\$25
Chicken fillet, mushrooms, garlic cream, served with vegies	
Chicken Cacciatore	\$25
Chicken fillet, onions, garlic, capsicum, olives, mushrooms, tomato sauce served with vegies	
Lamb Shank with Red Wine & Rosemary	\$27
Served with spinach, parmesan mashed potato and vegies	
Roasted Venison Italian Style (GF)	\$28
With white wine creamy sauce served with mixed roasted potatoes and vegies	
Duck Leg in Pinot Noir (GF)	\$28
Duck legs cooked in Pinot Noir sauce served with spinach and parmesan mashed potatoes and vegies	

ENTREES & SIDES

Gluten free bread - extra \$2.00

Parsley & Anchovies Pesto Bread	\$9
Garlic Bread	\$6
Garden Salad	\$10
Mixed salad with Italian dressing (extra virgin olive oil, balsamic vinegar)	
Greek Salad	\$14
Salad with cucumber, tomato, olives, red onion, feta, oregano	
Special Salad (GF)	\$20
Halloumi cheese, Italian prosciutto, rocket, pears, walnuts, extra virgin oil, balsamic vinegar	
Scallops Salad (GF)	\$24
Scallops, roasted bacon, sun dried tomato, feta, pine nuts, with green salad	
Gratin Scallops (Subject to Season)	\$25
Scallops 6/7, cooked with crumble mix, brandy, garlic, parsley, served with salad and grilled tomato	
Bruschetta Pomodoro	\$9
Toasted bread with fresh tomato, basil, oregano, garlic, extra virgin olive oil	
Brushetta Olympia	\$11
Toasted bread, green & black olives, sun dried tomato, capers, anchovies and garlic	
Bruschetta Smoked Salmon	\$13
Toasted bread, rocket, smoked salmon, red onions, capers, lemon, extra virgin olive oil	
Bowl of Vegetables	\$9
Bowl of Roasted Potato	\$7

WINES

White/Rose' Wine

Perfect pairing with Entree, Seafood, Chicken, & Pasta with light sauce

Chardonnay 190ml (Jacob's Creek)	\$8
Sauvignon Blanc 190ml NZ (Matua)	\$11
Chardonnay Pinot Noir Sparkling Dry 200ml	\$11
Sauvignon Blanc (White Cliff) Marlborough NZ	\$27
Sauvignon Blanc (Oyster Bay) NZ	\$30
Chardonnay (Yalumba) SA	\$21

Sweet Wine

Perfect pairing with dessert and an elegant finish

House's Moscato	\$18
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Red Wine

Perfect pairing with Red Meat, Pasta with Meat Sauce & Cheeses

Merlot 190ml (Jacob's Creek)	\$8
Shiraz Cabernet 190ml (Jacob's Creek)	\$11
Shiraz Barossa SA AUS	\$29
Cabernet Merlot (Wayville) SE AUS	\$21
Pinot Noir (White Cliff) NZ	\$27

ITALIAN WINES

White Wine

Pinot Grigio Rose' (North East Italy)	\$24
Pinot Grigio (North East Italy)	\$32
Prosecco Sparkling Dry (Valdobbiadene North Italy)	\$30

Red Wine

Primitivo Salento (Sasseo) South Italy	\$33
Ruby red, full bodied with spicy notes revealing chocolate and rich red fruits that lead to plush tannin and elegant finish	
Chianti (Italy)	\$25
Nero d'Avola Sicily (South Italy)	\$32
This robust Nero is rich and voluptuous. Dry cherries, dark chocolate and masses of ripe plums dominate a smooth and textured palate with lovely generosity and velvety tannins	
Valpolicella Ripasso Superiore (North Italy)	\$35
Ripasso is the traditional technique that promoted a second fermentation, this wine has a superb aromatic and rich flavour: Full bodied smooth with spice finish	
Sangiovese Cabernet Sauvignon (Southern Italy)	\$35
Intense ruby red colour. Fruity, spicy notes, full bodied, good tannins, with a pleasant sour aftertaste	

Sweet White Wine

Lambrusco (Italy)	\$18
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BEERS

Hahn Premium Light	\$6
Gold XXXX	\$6
Oettinger German Pilsner	\$7
Toohey's Extra Dry	\$7
Great Northern Lager	\$7
Asahi Super Dry	\$8
Crown Lager	\$8
Peroni Leffera (Italian Premium)	\$8
James Boagas Premium Lager	\$8
Coopers Pale Ale	\$8
Corona Lager	\$8

CIDER

Somersby Pear Cider	\$8
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SOFT DRINKS

Soft Drink Cans	\$3
Fruit Juice	\$5.50
Ginger Beer (Bundaberg)	\$4.50
Sparkling Mineral Water 500ml (San Pellegrino)	\$5
Chinotto - Bitter Soft Drink (San Pellegrino)	\$4
Spring Water	\$3
Tonic/Soda Water/Ginger Ale	\$4



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