

# Chef's suggestions



**Pizza Bavarian** \_\_\_\_\_ small 16.00 \_\_\_\_\_ medium 20.00 \_\_\_\_\_ large 24.00

Tomato base, mozzarella, sauerkraut, wurstel (German sausages), Dijon mustard, potato, rosemary

**Dips & breads** \_\_\_\_\_ 14.00

Three homemade dips (ask for the flavours) with toasted bread and biscuits

**Nannata** \_\_\_\_\_ 23.00

Silver fish (whitebait) fritter with homemade aioli and salad

**Special salad (GF)** \_\_\_\_\_ 22.00

Haloumi cheese, Italian prosciutto, rocket, pears, walnuts, extra virgin oil balsamic vinegar

**Scallops salad(GF)** \_\_\_\_\_ 25.00

Scallops, sun dried tomato, fetta, pine nuts green salad

**Duck fettuccine (or spaghetti)** \_\_\_\_\_ E 20.00 \_\_\_\_\_ M 27.00

Duck mince cooked with white wine, herbs, and spices finished with parmesan cheese



**Asparagus and smoked salmon risotto(or fettuccine)** \_\_\_\_\_ E 21.00 \_\_\_\_\_ M 28.00

With white wine, touch of garlic, cream

**Lamb shank with red wine & rosemary** \_\_\_\_\_ 29.00

Served with green mush potato and vegies

**Roasted venison Italian style (GF)** \_\_\_\_\_ 30.00

With white wine creamy sauce served with mixed roasted potatoes and baked vegies

**Sicilian style barramundi fillet (GF)** \_\_\_\_\_ 29.00

Fillet, cherry tomato, black olives, capers, onions, oregano, w/wine served with rosti' & salad

**Duck leg in Pinot Noir (GF)** \_\_\_\_\_ 30.00

Duck legs cooked in Pinot Noir sauce served with green mushy and vegies

**Seafood cannelloni** \_\_\_\_\_ E 21.0 \_\_\_\_\_ M 28.00

Scallops, fish, prawns with Mornay sauce and shave parmesan on top

**Porcini & sausages risotto (or fettuccine)** \_\_\_\_\_ E 19.00 \_\_\_\_\_ M 26.00

Porcini mushrooms, Italian sausages, white wine, touch of cream

**Crab fettuccine (or spaghetti)** \_\_\_\_\_ E 21.00 \_\_\_\_\_ M 28.00

Crab meat, chilli, garlic, parsley, white wine, touch of cream

**Gorgonzola gnocchi (v)** \_\_\_\_\_ E 20.00 \_\_\_\_\_ M 27.00

Gorgonzola cheese, mushrooms, cream, parsley

**Eye fillet scaloppine served with vegies** \_\_\_\_\_ 29.00

# red wine

# Worcestershire sauce

# Funghi

# Marsala

Only for sweet lover

Santini's meals are individually prepared and made to order from scratch using the fresh ingredients.  
Please be patient and enjoy the Santini's experience.

## ENTREES

**Olives Stuffed & Water Crackers** \_\_\_\_\_ **10.00**

**Parsley & Anchovies Pesto Bread** \_\_\_\_\_ **9.00**

Toasted bread, parsley, garlic, anchovies, extra virgin olive oil

**Garlic Bread** \_\_\_\_\_ **6.00**

**Garden Salad** \_\_\_\_\_ **10.00**

Mixed salad with Italian dressing (extra virgin olive oil, balsamic vinegar)

**Greek Salad** \_\_\_\_\_ **14.00**

Salad with cucumber, tomato, olives, red onion, fetta, oregano

**Gratin Scallops** \_\_\_\_\_ **27.00**

Scallops 7, cooked with crumble mix with brandy, garlic, parsley, served with salad, grilled tomato

**Beef Carpaccio** \_\_\_\_\_ **25.00**

Raw shaved eye fillet, rocket, shaved parmesan cheese, lemon, extra virgin olive oil

**Salmon Carpaccio** \_\_\_\_\_ **25.00**

Smoked salmon, red onion, capers, rocket, extra virgin olive oil, lemon

**Bruschetta Pomodoro** \_\_\_\_\_ **9.00**

Toasted bread with fresh tomato, basil, oregano, garlic, extra virgin olive oil

**Bruschetta Olympia** \_\_\_\_\_ **10.00**

Toasted Bread, green & black olives, sun dried tomato, capers, anchovies and garlic

**Bruschetta Smoked salmon** \_\_\_\_\_ **13.00**

Toasted bread, rocket, smoked salmon, red onions, cappers, lemon, extra virgin olive oil

## SIDE DISHES

**Bowl of vegetables** \_\_\_\_\_ **8.00**

**Bowl of roasted potato** \_\_\_\_\_ **7.00**

**Garden Salad** \_\_\_\_\_ **8.00**

**Greek Salad** \_\_\_\_\_ **11.00**

# PASTA E RISOTTO

Fettuccine, Spaghetti, \*\*Gnocchi (homemade), Penne, Tortellini Beef, Tortelloni Ricotta & Spinach with your choice of homemade sauces:

	Entree Size	Main Size
<b>Napoletana</b> _____	<b>15.00</b>	<b>20.00</b>
Italian peeled tomato & fresh basil sauce		
<b>Bolognese</b> _____	<b>17.00</b>	<b>22.00</b>
Lean minced meat with tomato sauce & Italian herbs		
<b>Alla Romana</b> _____	<b>15.00</b>	<b>20.00</b>
Bacon, mushrooms, cream		
<b>Matriciana</b> _____	<b>15.00</b>	<b>20.00</b>
Bacon, chilli, napoletana sauce		
<b>Pesto &amp; Chicken</b> _____	<b>17.00</b>	<b>22.00</b>
<b>Vegetarian</b> _____	<b>15.00</b>	<b>20.00</b>
Onion, garlic, capsicum, mushroom & olives cooked in napoletana sauce		
<b>Prawns &amp; Bacon (only fettuccine or spaghetti)</b> _____	<b>21.00</b>	<b>28.00</b>
Local tiger prawns, bacon, hot chilli, pine nuts & napoletana sauce		
<b>Gamberi (only fettuccine or spaghetti)</b> _____	<b>21.00</b>	<b>28.00</b>
Local tiger prawns, baby spinach, white wine, garlic, hot chilli a touch of cream		
<b>Marinara(only fettuccine or spaghetti)</b> _____	<b>21.00</b>	<b>28.00</b>
Seafood cooked in white wine, garlic, with a touch of napoletana sauce		
<b>Cannelloni Ricotta &amp; Spinach (homemade)</b> _____	<b>17.00</b>	<b>22.00</b>
Served with napoletana sauce		
<b>Beef Lasagne (homemade)</b> _____	<b>N/A</b>	<b>20.00</b>
<b>Risotto Pescatore</b> _____	<b>21.00</b>	<b>28.00</b>
Seafood, cream, white wine, napoletana sauce		
<b>Risotto Vegetarian</b> _____	<b>15.00</b>	<b>20.00</b>
Mixed vegetables, napoletana sauce, cream		

**\*\*Handmade gnocchi-    Extra entrée size \$3.00                      Extra main size \$ 5.00**

# CHICKEN

<b>Chicken Boscaiola</b> _____	<b>27.00</b>
Chicken fillet, mushrooms, garlic cream, served with veggies	
<b>Chicken Cacciatore</b> _____	<b>27.00</b>
Chicken fillet, onions, garlic, capsicum, olives, mushrooms, tomato sauce served with veggies	

# PIZZE

		Small	Medium	Large
1.	<b>Margherita</b> Tomato base, mozzarella cheese, oregano, basil	11.00	14.00	17.00
2.	<b>Napoletana</b> Tomato base, mozzarella cheese, olives, anchovies	14.00	18.00	22.00
3.	<b>Golosa</b> Pumpkin cream, mozzarella cheese, garlic, chicken, provolone cheese, pancetta	14.00	18.00	22.00
4.	<b>Capricciosa (very moist pizza)</b> Tomato base, mozzarella cheese, ham, mushroom, olives, artichokes	14.00	18.00	22.00
5.	<b>Marinara</b> Tomato base, mozzarella cheese, green prawns, baby clams, smoked oysters, muscles, parsley, garlic	16.00	20.00	24.00
6.	<b>Hot Pleasure</b> Pumpkin cream base, mozzarella cheese, hot salami, chilli	14.00	18.00	22.00
7.	<b>Aussie</b> Tomato base, mozzarella cheese, ham, bacon, eggs	14.00	18.00	22.00
8.	<b>Tropical</b> Tomato base, mozzarella cheese, ham, pineapple	14.00	18.00	22.00
9.	<b>Ricotta &amp; Salami</b> Tomato base, mozzarella cheese, ricotta cheese, mild salami, parsley	14.00	18.00	22.00
10.	<b>Popeye</b> Tomato base, mozzarella cheese, spinach, garlic, ricotta, walnuts, shaved parmesan	14.00	18.00	22.00
11.	<b>Scallops</b> Avocado cream cheese base, scallops, sun dried tomato, bacon, garlic, fresh tomato, parsley	16.00	20.00	24.00
12.	<b>The Lot (very moist pizza)</b> Tomato base, mozzarella, ham, onion, mushroom, capsicum, hot salami, pineapple, bacon, olives	17.00	21.00	25.00
13.	<b>Meat Pizza</b> Tomato Base, mozzarella cheese, beef, sausage, hot salami, bacon, onions	15.00	19.00	23.00
14.	<b>Mexican</b> Stewed chunky capsicum base, mozzarella cheese, garlic, chorizo, beef, beans, jalapenos	16.00	20.00	24.00
15.	<b>Campagnola</b> Tomato Base, mozzarella, roasted capsicums, grilled eggplant, artichoke, sun dried tomato, olives	14.00	18.00	22.00
16.	<b>Hunter</b> Mozzarella cheese, Italian mushrooms, sausages, brie cheese, garlic, hot salami	14.00	18.00	22.00
17.	<b>Rustica</b> Mozzarella cheese, mild salami, eggplant, bacon, provolone cheese, garlic, oregano	15.00	19.00	23.00
18.	<b>Pizza Mauro</b> Mozzarella cheese, garlic, sausage, hot salami, provolone cheese, baby spinach, shaved parmesan	15.00	19.00	23.00
19.	<b>Garlic Pizza</b> Mozzarella cheese, garlic, oregano	10.00	13.00	16.00
	<b>Garlic Rosemary Pizza</b> Garlic, rosemary, mozzarella, olives	11.00	14.00	17.00

## PIZZA GOURMET

20.	<b>Mediterranean</b> Tomato sauce, mozzarella cheese, sun dried tomato, artichokes, capers, olives, fetta, basil	14.00	18.00	22.00
21.	<b>Chicken</b> Tomato base, mozzarella cheese, grilled eggplant, pesto, chicken	14.00	18.00	22.00
22.	<b>Country</b> Tomato base, mozzarella, roasted pumpkin, goat cheese, sesame seeds, fresh rocket, garlic, walnuts	14.00	18.00	22.00
23.	<b>Atlantic</b> Tomato sauce, mozzarella cheese, smoked salmon, pesto, capers, onion	15.00	19.00	23.00
24.	<b>Parma</b> Tomato sauce, mozzarella, prosciutto parma, garlic, fresh rocket, shaved parmesan, extra vergin olive oil	15.00	19.00	23.00

**PIZZA gluten free available - medium size only 2.00 extra**

**Extra charge:** prociutto, salami, chicken, sausage, bacon, cheeses, sdried tomato, artichokes, anchovies small 1.00 medium 1.50 large 2.00  
**Scallops 0.50 each prawns 0.50 each**

**Extra charge:** onions, capsicums, eggplant, spinach, pumpkin, mushrooms, pineapple, olives small 0.50 medium 1.00 large 1.50

**SORRY NO 1/2 and 1/2**

# Our Homemade Desserts \$ 11.00

**RHUBARB CRUMBLE** cooked with Port and Brandy served with vanilla gelato

**CREAM CARAMEL**

**PANNACOTTA & MIXED BERRIES**

**PROFITEROLS** filled with custard cream and chocolate

**CHOCOLATE & ALMONDS CREPE** with Nutella and roasted almonds  
Served with vanilla gelato

**LEMON CREPE** with lemon sauce served with vanilla gelato

**TIRAMISU** Italian sponge fingers with coffee, Marsala liquor and mascarpone cheese

**AFFOGATO AL CAFFE'** Vanilla gelato & espresso coffee

**VIENNA COFFEE** with Sambuca liquor

*FOR MORE GO TO HAVE A LOOK  
IN OUR GELATERIA PASTICCERIA NEXT DOOR*

**All cakes are served with decoration in the restaurant extra \$3.00**

*Try our traditional homemade Italian gelato*

**One scoop 4.00**

**two scoops 6.00**

**three scoops 8.00**

## **COFFEE**

- Short black \_\_\_\_\_ 3.50
- Espresso \_\_\_\_\_ 3.50
- Decaf espresso \_\_\_\_\_ 4.00
- Long black \_\_\_\_\_ 4.00
- Short/espresso macchiato \_\_\_\_\_ 4.00
- Long macchiato \_\_\_\_\_ 4.50
- Piccolo \_\_\_\_\_ 4.00
- Cappuccino \_\_\_\_\_ 4.00
- Latte \_\_\_\_\_ 4.00
- Flat white \_\_\_\_\_ 4.00
- Hot chocolate \_\_\_\_\_ 4.00
- Mocha \_\_\_\_\_ 4.50
- Chai \_\_\_\_\_ 4.00
- Flavoured latte (vanilla-caramel) \_\_\_\_\_ 4.50
- Ice latte / Ice coffee \_\_\_\_\_ 5.50
- All mug extra \_\_\_\_\_ 1.00
- Add coffee, soy milk, almond milk, lactose free milk extra \_\_\_\_\_ 1.00

## **AFTER DINNER**

Port, Kalua, Baileys, Frangelico, Tia Maria, Amaretto, Limoncello \_\_\_\_\_ 7.00  
Campari

Grappa, Grand Marnier, Countreau, Sambuca, Fernet Branca \_\_\_\_\_ 8.00  
Jack Daniel, Bacardi rum

***SANTINI GELATERIA & PASTICCERIA***

***MAKE CAKES AND BISCUITS FOR ANY OCCASIONS***

***JUST ASK OUR STAFF***