

*M*amma's  
& *P*apa's  
Ristorante and Pizzeria

*We invite you all to enjoy the perfect dining spot...  
Our aim is to keep the guests delighted and coming back for more.  
We take great pride in our products, using only the finest ingredients  
and we strive to provide you a great meal, friendly service  
and most importantly offer exceptional value for money.  
Sit back, relax and enjoy the company of family and friends.  
Thanks for your support.*

*Buon Appetito!!*

*Eli & Daniela*

# *Share*

## **GOAT'S CURD**

**Herbed Adelaide Hills Goat's curd served with  
berry jam sauce and toasted panne di casa. \$10.90**

## **SALMON PATE**

**Homemade hot smoked salmon pate served  
with toasted panne di casa \$10.90**

## **BRUSCHETTA**

**Mix of fresh tomatoes, red onion, garlic and fresh herbs  
served on a toasted panne di casa. \$8.90**

## **CROSTINI**

**Pizza style bread brushed with olive oil and choice of:**

**Olives, fetta and chilli \$9.90**

**Garlic, herbs and shaved Grana Padano parmesan \$9.90**

# *Salads*

## **CAPRESE SALAD**

**Fior di latte mozzarella, heirloom tomatoes,  
fresh basil and extra virgin olive oil. \$15.90**

## **HOUSE SALAD**

**Iceberg lettuce, heirloom tomatoes, Lebanese cucumber, olives,  
red onion, avocado, fetta and house salad dressing \$14.90**

## **MEDITERRANEAN SALAD**

**Rocket leaves, iceberg lettuce, heirloom tomatoes, Lebanese cucumber, red onion,  
fetta, roasted capsicum and mediterranean salad dressing. \$14.90**

# *Entree*

## **KING PRAWNS**

**King Tiger prawns cooked in rose sauce  
with fetta cheese. \$17.90**

## **CHILLI PRAWNS**

**King Tiger Prawns cooked with  
olive oil, garlic and chilli \$17.90**

## **SARDINE FILLETS**

**Crumbed Sardine Fillets served with rocket leaves,  
heirloom tomatoes and Romesco sauce. \$16.90**

## **CALAMARI**

**Line caught baby calamari tossed in flour and spices lightly  
fried served with squid ink aioli. \$16.90**

## **BAKED EGGPLANT**

**Oven baked eggplant with garlic, chilli and fresh herbs  
in Neapolitan sauce, topped with fior di latte mozzarella \$15.90**

## **BAKED CAMEMBERT**

**Oven baked camembert cheese with red wine and inserts of  
garlic and fresh herbs served with crusty bread. \$15.90**

# *Main*

## **FRESH FISH OF THE DAY**

Please refer to your wait staff for daily special. M/P

### **SEAFOOD CASSEROLE**

**King Tiger prawns, fresh local mussels, baby calamari,  
fish, garlic, chilli, onion cooked in Napoletana sauce  
served with crusty bread. \$34.90**

### **SURF AND TURF CASSEROLE**

**King Tiger Prawns, fresh local mussels, chorizo sausage,  
garlic, chilli, fresh herbs cooked in Napoletana sauce  
served with crusty bread. \$34.90**

### **FISH CASSEROLE**

**Spicy fish casserole with baby spinach,  
beans in tomato sauce served with crusty bread. \$30.90**

### **CHICKEN PESCARA**

**Free range chicken breast pan seared in rose sauce  
with green peppercorn and King Tiger prawns  
served with steamed greens. \$27.90**

# *Main*

## **CHICKEN TRUFFLES**

**Free range chicken breast pan seared in truffle cream sauce with wild mushrooms and topped with truffles served with steamed greens \$26.90**

## **CHICKEN BOSCAIOLA**

**Free range chicken breast pan seared in creamy sauce with field mushrooms and bacon served with steamed greens \$25.90**

## **CHICKEN SCHNITZEL**

**Marinated chicken bread crumbed and fried served with chips. \$25.90**

## **VEAL FIGS**

**Milk fed baby veal pan seared cooked with fresh figs in a port wine and cream sauce served with steamed greens. \$25.90**

## **VEAL PICCATA**

**Milk fed baby veal pan seared in lemon and white wine sauce with baby capers served with lettuce, heirloom tomatoes, avocado and fetta salad. \$25.90**

## **VEAL PARMIGIANA**

**Milk fed baby veal pan seared cooked in Napoletana sauce with eggplant and fior di latte mozzarella served with steamed greens \$25.90**

# *Pasta and Risotto*

*HOMEMADE PASTAS WITH FRESH EGGS.*

## **RISOTTO OF THE DAY.**

**Please refer to your wait staff for daily special.**

### **MARINARA**

**Fresh homemade spaghetti in Napoletana sauce, king prawns, fish, calamari and mussels. \$27.90**

### **MAMMAS**

**Fresh homemade spaghetti in rose sauce, king prawns, fetta cheese, pesto, fresh chilli and white wine. \$27.90**

### **TARTUFO**

**Fresh homemade tagliatelle with wild mushrooms and black truffles cooked in a cream based sauce. \$27.90**

### **LAMB RAGU**

**Fresh homemade tagliatelle with slow cooked lamb in a light homemade napoletana sauce topped with gremolata. \$26.90**

### **POLLO**

**Fresh homemade spaghetti in rose sauce, chicken, mushrooms, garlic, fresh basil and fresh chilli. \$23.90**

### **BOSCAIOLA**

**Fresh homemade tagliatelle in cream sauce, garlic, field mushrooms and bacon. \$23.90**

### **PAPAS**

**Fresh homemade spaghetti in rose sauce, onion, eggplant, roasted capsicum, ricotta, basil. \$23.90**

# *Pizza*

## **MAMMAS E PAPAS**

**Mozzarella, garlic and chilli king prawns, roasted capsicum, fresh basil and feta. \$24.90**

## **MARE**

**Mozzarella, garlic, king prawns, scallops, calamari, mussels finished w parsley. \$24.90**

## **MY SPOT**

**Mozzarella, grilled chicken, roasted capsicum, red onion, roasted pumpkin, garlic, fresh chilli finished w fresh basil and sour cream. \$21.90**

## **LAMB**

**Mozzarella, slowly roasted lamb, red onion, roasted capsicum, roasted potatoes, wild rocket and finished w homemade garlic and mint Aioli. \$21.90**

## **CHORIZO**

**Mozzarella, chorizo, red onion, roasted capsicum, fetta cheese, rocket and drizzle of extra virgin olive oil. \$21.90**

## **VEGETARIAN DELUXE**

**Mozzarella, baby spinach, roasted pumpkin, fresh chilli, roasted capsicum, red onion, garlic and blend of sour cream and feta cheese. \$21.90**

## **CAPRICCIOSA**

**Mozzarella, ham, mushrooms, olives and white anchovies. \$21.90**

## **MEXICANA**

**Mozzarella, pepperoni, roasted capsicum, red onion, white anchovies and fresh chilli. \$21.90**

## **CALABRIA**

**Mozzarella, pepperoni , mushrooms, olives, fresh tomato and feta cheese. \$21.90**

## **SELVATICA (white base)**

**Mozzarella, wild mushrooms, fresh tomato, wild rocket, olives, shaved Grana Padano parmesan and finished w white truffle oil. \$21.90**

# *Drinks*

**Coke, Coke 0, Fanta and Sprite \$4.90**

**San Pelegrino Chinotto, Aranciata, Aranciata Rossa and Limonata \$5.90**

**San Pelegrino Sparkling water (750ml) \$7.90**

# *Dessert*

## **NUTELLA PIZZA**

**Nutella, hazelnut meal served w strawberries and vanilla ice cream. \$11.90**

## **HOME MADE CAKES**

**Please, see black board for flavors. \$10.90**

## **AFFOGATO**

**Double shot of hot espresso poured over**

**vanilla bean gelato. \$8.90**

## **GELATOS**

**Please, see black board for flavors.**

**3 scoops \$8.90**

**2 scoops \$6.90**

**1 scoop \$4.90**

- ✚ half & half pizzas only large size (add \$2.00)**
- ✚ Gluten free pizza available only medium size (add \$6.00)**
- ✚ Corkage \$3.00 per person**
- ✚ Sides \$6.90**



# *Wine and Beer*

## **White**

	<b>GI / Btl</b>
2014 <b>Mud House Sauvignon Blanc</b> (Marlborough) Aromas of passionfruit and gooseberry with herbal notes, great balance of green fruits with deep flavours and long dry finish.	<b>\$8.50 / \$37</b>
2016 <b>Tar and Roses Pinot Grigio</b> (Goulburn Valley) Aromas of pear, stone fruit and honeysuckle, crisp medium-bodied with flavours of quince and spice	<b>\$8.50 / \$35</b>
2014 <b>Domaine Astruc Chardonnay Reserve</b> (France) Oak matured with rich aromas of hazelnut and cashew, crisp acidity with citrus flavours.	<b>\$8.50 / \$35</b>

## **Red**

2014 <b>Schild Estate Shiraz</b> (Barossa Valley) Open aromatic red and dark berry fruit aromas combine alongside subtle glimpses of dark chocolate and oak spice.	<b>\$8.50 / \$36</b>
2014 <b>Grant Burge Hillcot Merlot</b> (Barossa Valley) Aromas of soft ripe red berry and raspberry followed by ripe plum and cherry flavour enhanced by well-integrated oak.	<b>\$8.50 / \$35</b>
2014 <b>Chapel Hill The Parson Cabernet Sauvignon</b> (McLaren Vale) Full-bodied in style the palate is both eloquently pure and broodingly complex, supported by fine savoury tannins	<b>\$8.50 / \$32</b>
2015 <b>Sticks Pinot Noir</b> (Yara Valley) Red cherry flavours with playful spices and cherry oak influence. Lean with subtle tannins and medium finish.	<b>\$8.50 / \$35</b>

## **Beer**

<b>Stone and Wood Pacific Ale</b> (4.4% alc) NSW	<b>\$9.00</b>
<b>Murray's Rudeboy Pilsner</b> (4.8% alc) NSW	<b>\$9.00</b>
<b>Moretti Lager</b> (4.6% alc) Italy	<b>\$8.00</b>
<b>Peroni Leggera</b> (3.5% alc)	<b>\$8.00</b>
<b>Heineken Lager</b> (5% alc)	<b>\$8.00</b>

**BYO bottled wine only. Corkage \$3.00 per person**