

# STARTERS

<b>FOCACCIA</b> - V VGO GFO	\$ 17
Garlic and herbs confit focaccia (add cheese +\$3)	
<b>BRUSCHETTA</b> - V VGO GFO	\$ 14
2 pieces of home made bread served with warm roasted cherry tomatoes (add mozzarella +\$4)	
<b>POLPETTE DI CARNE</b> - VGO GFO	\$ 20
Home made beef meatballs served with napoli sauce, basil and shaved parmesan	
<b>PANE E OLIVE</b> - V VGO GFO	\$ 13
Mixed olives served with homemade bread	
<b>ARANCINI ALLA ZUCCA</b> - V VGO	\$ 20
Rice balls filled with pumpkin sauce, smoked scamorza cheese, marjoran and served on pumpkin puree	
<b>FRITTATINA DI PASTA CACIO E PEPE</b> - V	\$ 16
Deep fried pasta croquettes with cacio cheese and black pepper served with Pecorino sauce	
<b>CALAMARI FRITTI</b>	\$ 24
Lightly crumbed calamari served with aioli	
<b>CAPONATA PALERMITANA</b> - V GFO VGO	\$ 19
Eggplant, onion, green olives, diced fresh tomato,capers, basil in sweet and sour served with home made bread	
<b>BURRATA CALDA</b> - V GFO	\$ 21
Warm burrata cheese served with tomato couils, black salt, basil oil and croutons	
<b>ZUPPA DI FAGIOLI</b> - V GFO VGO	\$ 16
Beans cooked with carrots, celery, onions, garlic, tomatoes and touch of chilli and olive oil served with toasted bread	

V - Vegeterian; VGO - Vegan upon request;  
GF - Gluten free; GFO - Gluten free upon request

# SIDES

<b>INSALATA MISTA</b> - V VGO GF	\$ 15
Mixed leaves salad, shaved parmesan and balsamic dressing	
<b>INSALATA CAPRESE</b> - V GF	\$ 20
Mixed cherry tomatoes with Buffalo mozzarella and basil	
<b>BROCCOLINI SCOTTATI</b> - V VGO GF	\$ 14
Steamed broccolini served with garlic tomatoes confit	
<b>PATATINE FRITTE</b> - V VGO	\$ 14
Fried hot chips	

# PIZZE

<b>MARGHERITA</b> - V VGO GFO	\$ 24
Pomodoro, mozzarella, basil and EVO oil (add Buffalo mozzarella +\$6)	
<b>PROVOLA E PEPE</b> - V VGO GFO	\$ 25
Pomodoro, smoked scamorza cheese, basil and black cracked pepper	
<b>CAPRICCIOSA</b> - VGO GFO	\$ 28
Pomodoro, mozzarella, ham, mushrooms and olives	
<b>HAWAIIAN</b> - VGO GFO	\$ 27
Pomodoro, mozzarella, ham and pineapple	
<b>PARMA</b> - GFO	\$ 30
Pomodoro, mozzarella, Prosciutto di Parma, roquette (add Buffalo mozzarella +\$6)	
<b>CALABRESE</b> - VGO GFO	\$ 28
Pomodoro, mozzarella, mild salami, chilli flakes, olives and basil puree (add cupsicum+\$3)	
<b>VEGETARIANA</b> - V VGO GFO	\$ 28
Yellow tomato sauce, mozzarella, zucchini, roasted potatoes, capsicum and crispy shallots (add mushrooms +\$3)	
<b>UMBRA</b> - V VGO GFO	\$ 29
Truffle paste base, mozzarella, mushrooms and truffle oil (add pancetta +\$4)	
<b>SICILIANA</b> - VGO GFO	\$ 28
Spinach puree, mozzarella, ricotta, pancetta, crispy shallots (add roasted potatoes +\$3)	
<b>SALSICCIA E ZUCCA</b> - VGO GFO	\$ 29
Pumpkin puree, smoked scamorza, italian sausages and pumpkin seeds	
<b>LIGURE</b> - GFO	\$ 30
Yellow tomato sauce, mozzarella, zucchini, prawns, chilly oil and tomato coulis	

## PIZZA ADDS ON:

Meats \$4 - Buffalo mozzarella \$6 - Vegetable \$3 - Cheeses \$3  
Gluten Free pizza bases \$5 - Make your pizza Vegan +\$1

# MAINS

<b>CALAMARI FRITTI</b>	\$ 39
Lightly crumbed calamari served with aioli	
<b>PARMIGIANA DELLA NONNA</b> - V GFO VGO	\$ 30
Layers of fried eggplants, napoli sauce, parmesan and basil	
<b>AGNELLO ARROSTO</b> - GFO	\$ 44
Slow cooked lamb, served with, smashed potato puree, asparagus and reduced lamb's sauce	
<b>PESCE DEL GIORNO</b> - Fish Market price (check special or ask waiter)	

# PASTA

<b>TORTELLONI DI MELANZANE</b> - V	\$ 34
Home made tortelloni filled with eggplant and scamorza cheese served with zucchini mint sauce, topped with roasted cupsicum, basil oil and olive's dust	
<b>LINGUINE ALLA PESCATORA</b> - GFO	\$ 44
Linguine served with bisque, clams, mixed fish, prawns, rich napoli sauce, and parsley	
<b>RISOTTO FUNGHI E ZAFFERANO</b> - V GFO VGO	\$ 31
Saffron risotto served with kings and enoki mushrooms, topped with fried leeks and parsley oil	
<b>TAGLIATELLE ALLA BOSCAIOLA</b> - GFO VGO	\$ 35
Home made tagliatelle, served with taleggio cheese sauce, porcini mushrooms, 'nduja, truffle oil, crispy guanciale (pork's cheek)	
<b>CALAMARATA AL SUGO DI CAPRETTO</b> - GFO	\$ 32
Calamarata pasta (short ring) served with a slow cooked goat in a rich napoli sauce and topped with grated pecorino romano DOP cheese	
<b>LASAGNA</b> - VGO	\$ 30
Fresh pasta sheets with beef bolognese sauce and bechamel	
<b>GNOCCHI BOLOGNESE</b> - VGO GFO	\$ 30
Home made potato gnocchi served with beef bolognese	

Gluten free pasta choice are short pasta or gnocchi \$3

# BAMBINI

<b>NAPOLI OR BOLOGNESE</b> - VGO GFO	\$ 20
PASTA CHOICE: Short pasta or Gnocchi	
<b>LASAGNA</b> - VGO	\$ 20
<b>MARGHERITA PIZZA</b> - VGO GFO	\$ 19
<b>CAPRICCIOSA PIZZA</b> - VGO GFO	\$ 21
<b>HAWAIIAN PIZZA</b> - VGO GFO	\$ 21

Allergen disclaimer: While we take every effort to avoid cross contamination between products and we do have processes in place to minimize risks, our kitchen and preparation areas handle nuts and some other allergens. We therefore cannot guarantee that any of your requests will be free from traces or higher amounts of the allergens. We accept no responsibilities or liability for any adverse events arising from any of our food consumed in the restaurant or at home.

We are open most public holidays, a 15% surcharge will apply - Sunday surcharge 10% all credit cards accepted with a 1.65% surcharge from a third party, all savings and cheque cards accepted with a flat fee of \$0.45 - CAKEAGE FEE \$2.50 p/p - FULLY LICENSED - NOT B.Y.O.

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PASTA BAR  
**IL CAMINETTO**  
PIZZERIA

Winter  
2025

50  
TOP  
PIZZA