Pane

Garlic Bread	8.9
Garlic Pizza	15.5
White pizza base with garlic oil and sea salt.	
Tomato Pizza Bread	17.5
Pizza base with napoli sauce, parmesan and cracked pepper	
with a drizzle of garlic oil.	
Margherita	19.9
Napoli sauce, basil, oregano & mozzarella cheese.	
Ciabatta	10.9
Served warm accompanied with olive oil,	
balsamic vinegar & homemade dip	
Bruschetta	11.9
Crusty Italian bread brushed with olive oil & garlic,	
topped with fresh tomato, Spanish onion & basil, or	
Roasted capsicum & boccocini cheese.	13.9

Insalata

Italian Salad Mesculine, tomatoes, olives, spanish onion, cucumber & capsicum tossed in a balsamic vinaigrette.	16.5
Caprese Salad Fresh tomatoes, basil & boccocini cheese topped with a light drizzle of olive oil, garlic & cracked pepper.	17.9
Caesar Salad Cos Lettuce, crispy bacon, parmesan cheese, croutons, anchovies & a poached egg, served with a traditional caesar dressing. Add Chicken extra \$4.	18.9
Mediterranean Beef Salad Warm marinated beef served on top of a mixed green salad with feta cheese & a balsamic vinaigrette.	22.9



Oysters Natural

Half Dozen	24.9
Full Dozen	35.5
Oysters Kilpatrick	
Topped with bacon & Kilpatrick sauce.	
Half Dozen	28.5
Full Dozen	37.5
Oysters Florentine	
Topped with baby spinach, garlic & grated parmesan	
Half Dozen	28.5
Full Dozen	37.5

Hot Entrée's

Garlic Prawns Prawns panfried in white wine, garlic & cream, served with rice.	25.9
Chilli Prawns Prawns panfried in garlic, chilli, onions, shallots & capsicum in a Napoli sauce, served with rice	25.9
Arancini Traditional handmade rice balls, stuffed with peas and carrots, Bolognese and mozzarella cheese served with a delicious napolitana sauce.	19.9
Avocado del Mare al Forno A half avocado filled with a mix of seafood topped with a parmesan gratin and oven baked.	32.9
Soup of The Day – Ask your waiter.	12.9

Pasta

Spaghetti Bolognese Prime beef mince cooked the traditional way with herbs, garlic and tomatoes.	21.9
Spaghetti alla Carbonara A creamy sauce with bacon, onions, egg, shallots, parmesan and cracked pepper.	23.9
Spaghetti Marinara A selection of seafood mix with, Prawns, Mussels, Octopus and Scallops cooked in a Napoli sauce. Or a sauce of olive oil and garlic.	34.9
Spaghetti Putenesca Napoli sauce with anchovies, capers, garlic olives & fresh chilli.	23.5
Fettuccine Pollo Funghi Diced chicken breast panfried with mushrooms, garlic, white wine, shallots and cream with a touch of napoli sauce.	27.9
Fettuccine Amatriciana Napoli sauce with bacon, olives, capsicum, onions, chilli, shallots and cracked pepper.	24.5
Fettuccine al pesto Pesto, garlic & semi dried tomatoes cooked in a cream sauce.	22.9
Fettuccine Venezia Bug meat tossed in garlic and pesto with semidried tomatoes, cream and parmesan with a touch of napoli sauce.	33.5
Fettuccine Gamberetto Fresh prawns tossed with chilli, basil, fresh tomatoes, olive oil with a dash of napoli sauce.	31.9
Penne Casalinga Diced chicken breast with avocado, cracked pepper & parmesan in a white wine cream sauce.	28.9

Pasta

•	sicum, olives, onions, garlic, I cracked pepper, flamed in vodka sauce.	25.9
Penne Primavera Fresh seasonal vegetab in a napoli sauce with a	oles tossed with herbs and garlic a touch of cream. V	23.5
Penne alla Panna Mushrooms, garlic, sha touch of napoli sauce.	llots, cream and parmesan with a V	22.9
Penne Brocolini Cream based sauce wit parmesan cheese. V	h broccoli, blue vein, garlic &	24.5
Ravioli di spinachi e ricotta Pasta parcels filled with spinach and ricotta in a napoli sauce. V		26.9
Lasagne al Forno	Baked in the traditional way	28.9
Gnocchi al Pomodoro	(Rose Sauce)	23.9



Risotto Gamberi Fresh prawns, garlic, parmesan, cracked pepper & cream. V	31.9
Risotto Con Porcini Arborio rice with mushrooms, herbs, cracked pepper, parmesan and cream. V	27.9
Risotto alla Marinara Arborio rice with a selection of fresh seafood cooked in olive oil, garlic and a napoli sauce. V	32.9

Mains

Lamb Agnello di Firenze Tender Lamb Shank braised in tomato, red wine & root vegetables, served with potato mash and gremolata.	37.9
Cotolette di Agnello Lamb Cutlets marinated in oil, garlic & Italian herbs grilled to perfection and served with a rosemary & garlic jus.	37.9
Meat	
Bistecca Oven prepared aged rib fillet on the bone with your choice of garlic, pepper or mushroom sauce served with potato m	
Filetto del Mare Eye Fillet topped with prawns & scallops, served on a bed of potato mash with a béarnaise sauce. Veal	47.9
Vitello Scallopini Baby veal escalopes panfried with garlic oil, white wine, mushrooms, shallots & cream.	42.9
Vitello al Limone Baby veal escalopes panfried in olive oil, capers & lemon ju	42.9 ice.
Chicken	
Pollo Bocconcini Tender chicken breast filled with bocconcini cheese & semi dried tomatoes cooked in a light champagne cream sa	36.9 auce.
Petti di Pollo alla Parma Crumbed chicken breast topped with parma ham, mozzarella cheese and napoli sauce, served with chips & sa	31.5 alad.
Fish of the day - Ask your waiter	Market Price

Pizza	
Sicilliana	23.9
Napoli sauce, hot Salami, chilli, roasted capsicum, boccocini & mozzarella cheese.	
Costa D'oro	22.5
Napoli sauce, ham, Pineapple & mozzarella cheese.	
Pollo	25.9
Napoli sauce, chicken, tomatoes, pesto & mozzarella cheese.	
BBQ Meat Lovers	26.9
Napoli sauce, with chicken, salami, ham, bacon, mozzarella cheese and topped with BBQ sauce.	
Supreme	27.9
Napoli sauce, chicken, Ham, Bacon, salami, pineapple,	
fresh tomato, mushrooms, capsicum, eggplant, olives, artichokes, anchovies & mozzarella cheese.	
	22.0
Capricciosa Napoli sauce, ham, mushrooms, olives, anchovies &	23.9
mozzarella cheese.	
Vegetariano	27.5
Napoli sauce, marinated vegetables including eggplant, capsicu	m,
mushrooms, artichokes, olives & boccocini cheese. V	
Aquila	22.9
Napoli sauce, bacon, avocado, fresh tomato & mozzarella chees	se.
Napoletena	21.5
Napoli sauce, basil, roasted capsicum, olives, garlic & mozzarella cheese. V	
Marinara	29.5
Selection of seafood, garlic & mozzarella cheese.	
Gamberi	30.9
Napoli sauce, garlic prawns, avocado and mozzarella cheese. V	

Extras

Gluten Free Options available for all pizza and pasta dishes, except for Lasagne and Ravioli.

Seafood Mix (added to main meal) Prawns (added to main meal) Scallops (added to main meal)	8.0 3 ea 4.5 ea
Beef or Chicken	6.9
Ham or Salami	3.9
Vegetables / Cheese	3.5
All Sauces	3.0
Small Side Salad	6.9
Vegetable Bowl	6.9
Bowl Chips	6.9
Extra Mash or Chats	3.5
Gluten Free	4

No split bills. One bill per table.

> Thank you for dinning at Go Eataliano