Pane

Garlic Bread	9.9
Garlic Pizza	16.5
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	12.9
Served warm accompanied with olive oil,	
balsamic vinegar & homemade dip	
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Bruschetta	13.9
Crusty Italian bread brushed with olive oil & garlic,	
topped with fresh tomato, Spanish onion & basil, or	
Roasted capsicum & boccocini cheese.	15.9

Insalata

Litottttt	
Italian Salad Mesculine, tomatoes, olives, spanish onion, cucumber & capsicum tossed in a balsamic vinaigrette.	17.9
Caprese Salad Fresh tomatoes, basil & boccocini cheese topped with a light drizzle of olive oil, garlic & cracked pepper.	18.9
Caesar Salad Cos Lettuce, crispy bacon, parmesan cheese, croutons, anchovies & a poached egg, served with a traditional caesar dressing. Add Chicken extra \$6.	19.9
Mediterranean Beef Salad Warm marinated beef served on top of a mixed green salad with feta cheese & a balsamic vinaigrette.	25.9

Oysters

Oysters Natural Half Dozen Full Dozen	26.9 38.5
Oysters Kilpatrick Topped with bacon & Kilpatrick sauce. Half Dozen Full Dozen	30.5 42.5
Oysters Florentine Topped with baby spinach, garlic & grated parmesan Half Dozen Full Dozen	30.5 42.5
Hot Entrée's	
Garlic Prawns Prawns panfried in white wine, garlic & cream, served with rice.	28.9
Prawns panfried in white wine, garlic & cream, served	28.9 28.9
Prawns panfried in white wine, garlic & cream, served with rice. Chilli Prawns Prawns panfried in garlic, chilli, onions, shallots &	
Prawns panfried in white wine, garlic & cream, served with rice. Chilli Prawns Prawns panfried in garlic, chilli, onions, shallots & capsicum in a Napoli sauce, served with rice Arancini Traditional handmade rice balls, stuffed with peas and carrots, Bolognese and mozzarella cheese served with a delicious	28.9

Pasta

Spaghetti Bolognese Prime beef mince cooked the traditional way with herbs, garlic and tomatoes.	24.9
Spaghetti alla Carbonara A creamy sauce with bacon, onions, egg, shallots, parmesan and cracked pepper.	26.9
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.	35.9
Spaghetti Putenesca Napoli sauce with anchovies, capers, garlic olives & fresh chilli.	25.5
Fettuccine Pollo Funghi Diced chicken breast panfried with mushrooms, garlic, white wine, shallots and cream with a touch of napoli sauce.	29.9
Fettuccine Amatriciana Napoli sauce with bacon, olives, capsicum, onions, chilli, shallots and cracked pepper.	26.5
Fettuccine al pesto Pesto, garlic & semi dried tomatoes cooked in a cream sauce.	25.9
Fettuccine Venezia Bug meat tossed in garlic and pesto with semidried tomatoes, cream and parmesan with a touch of napoli sauce.	36.5
Fettuccine Gamberetto Fresh prawns tossed with chilli, basil, fresh tomatoes, olive oil with a dash of napoli sauce.	34.9
Penne Casalinga Diced chicken breast with avocado, cracked pepper & parmesan in a white wine cream sauce.	30.9

Pasta

Pasta	
Penne alla Vodka Salami tossed with capsicum, olives, onions, garlic, shallots, fresh chilli and cracked pepper, flamed in vodka and served in a napoli sauce.	27.9
Penne Primavera Fresh seasonal vegetables tossed with herbs and garlic in a napoli sauce with a touch of cream. V	25.5
Penne alla Panna Mushrooms, garlic, shallots, cream and parmesan with a touch of napoli sauce. V	24.9
Penne Brocolini Cream based sauce with broccoli, blue vein, garlic & parmesan cheese. V	26.5
Ravioli di spinachi e ricotta Pasta parcels filled with spinach and ricotta in a napoli sauce. V	27.9
Lasagne al Forno Baked in the traditional way	30.9
Gnocchi al Pomodoro (Rose Sauce)	25.9
Risotto	
Risotto Gamberi Fresh prawns, garlic, parmesan, cracked pepper & cream. V	35.9
Risotto Con Porcini Arborio rice with mushrooms, herbs, cracked pepper,	29.9

Risotto alla Marinara

Arborio rico with a coloction of fresh confood cooked in

35.9

Arborio rice with a selection of fresh seafood cooked in olive oil, garlic and a napoli sauce. **V**

parmesan and cream. V

Mains

Lamb	
Agnello di Firenze Tender Lamb Shank braised in tomato, red wine &	39.9
root vegetables, served with potato mash and gremolata.	
Cotolette di Agnello	39.9
Lamb Cutlets marinated in oil, garlic & Italian herbs grilled to perfection and served with a rosemary & garlic jus.	
Meat	
Bistecca Oven prepared aged rib fillet on the bone with your choice of garlic, pepper or mushroom sauce served with potato management.	47.9 ash.
Filetto del Mare Eye Fillet topped with prawns & scallops, served on a bed of potato mash with a béarnaise sauce. Veal	51.9
Vitello Scallopini Baby veal escalopes panfried with garlic oil, white wine, mushrooms, shallots & cream.	45.9
Vitello al Limone Baby veal escalopes panfried in olive oil, capers & lemon ju	45.9 ice.
Chicken	
Pollo Bocconcini Tender chicken breast filled with bocconcini cheese & semi dried tomatoes cooked in a light champagne cream sa	39.9 nuce.
Petti di Pollo alla Parma Crumbed chicken breast topped with parma ham, mozzarella cheese and napoli sauce, served with chips & sa	33.5 Ilad.
Fish of the day - Ask your waiter	Market Price

Pizza

Sicilliana Napoli sauce, hot Salami, chilli, roasted capsicum, boccocini & mozzarella cheese.	25.9
Costa D'oro Napoli sauce, ham, Pineapple & mozzarella cheese.	24.5
Pollo Napoli sauce, chicken, tomatoes, pesto & mozzarella cheese.	27.9
BBQ Meat Lovers Napoli sauce, with chicken, salami, ham, bacon, mozzarella cheese and topped with BBQ sauce.	29.9
Supreme Napoli sauce, chicken, Ham, Bacon, salami, pineapple, fresh tomato, mushrooms, capsicum, eggplant, olives, artichokes, anchovies & mozzarella cheese.	31.9
Capricciosa Napoli sauce, ham, mushrooms, olives, anchovies & mozzarella cheese.	25.9
Vegetariano Napoli sauce, marinated vegetables including eggplant, capsicum mushrooms, artichokes, olives & boccocini cheese. V	28.9 າ <i>,</i>
Aquila Napoli sauce, bacon, avocado, fresh tomato & mozzarella cheese	24.9
Napoletena Napoli sauce, basil, roasted capsicum, olives, garlic & mozzarella cheese. V	23.5
Marinara Selection of seafood, garlic & mozzarella cheese.	32.5
Gamberi	33.9
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)	8.0
Prawns (added to main meal)	3 ea
Scallops (added to main meal)	4.5 ea
Beef or Chicken	8.9
Ham or Salami	4.9
Vegetables / Cheese	3.5
All Sauces	3.0
Small Side Salad	6.9
Vegetable Bowl	7.9
Bowl Chips	7.9
Extra Mash or Chats	3.5
Gluten Free	4

No split bills. One bill per table.

Thank you for dining at Go Eataliano