

Pastabella

Traditional & Gourmet

| | \$ |
|---|----|
| Starters | |
| BRUSCHETTA <i>Toasted bread slices topped with fresh tomatoes, basil, Spanish onion and olive oil</i> | 8 |
| OLIVE PASTE CROSTINI <i>Our own freshly made mixed Olive tapenade with toasted pane di casa topped with olive oil</i> | 8 |
| GARLIC OR HERB BREAD <i>On Pane Di Casa</i> | 5 |
| PANE DI CASA <i>Served with Extra Virgin Olive Oil & Balsamic Vinegar</i> | 4 |

Antipasti (Entrée)

| | |
|---|----|
| PASTABELLA ANTIPASTO <i>Prosciutto, bocconcini, salami, semi-dried tomato, artichoke, olives, served with Pane Di Casa and topped with virgin olive oil (with or without anchovies) (SERVES TWO PEOPLE)</i> | 22 |
| CALAMARI <i>Grilled or crumbed tender calamari rings served with salad and lemon</i> | 16 |
| CHILLI PRAWNS <i>Australian prawns pan fried in olive oil, with garlic, chilli and napoletana sauce on bed Of risotto</i> | 17 |

Insalate (Salads)

| | |
|---|----|
| ITALIAN <i>Baby rocket, red onion, tomato, cucumber and olives with balsamic vinegar and olive oil</i> | 10 |
| RUCOLA <i>Rocket leaves, shaved parmesan, pine nuts with balsamic vinegar and olive oil</i> | 12 |
| CHICKEN CAESAR SALAD <i>Cos lettuce, crispy bacon, croutons, tossed in homemade Caesar dressing and topped with Parmesan Cheese</i> | 17 |



Primi Piatti (*Pasta*)

TRADITIONAL PASTA

Penne

GOURMET PASTA

Handmade Spaghetti, Fettuccine, Gnocchi, Ravioli

ALL FETTUCINE, RAVIOLI, GNOCCHI, LASAGNA & CANNELLONI MADE ON PREMISES

WITH ONE OF OUR TRADITIONAL SAUCES

| | |
|---|----|
| NAPOLETANA | 16 |
| <i>Olive oil and fresh basil in tomato sauce</i> | |
| BOLOGNESE | 18 |
| <i>Traditional tomato based sauce with lean beef mince, carrot and celery</i> | |
| CARBONARA | 18 |
| <i>Famous Italian dish of pasta with bacon, shallots, egg, parmesan cheese and cream</i> | |
| BOSCAIOLA | 18 |
| <i>Mushroom, bacon and shallots in a fresh cream sauce</i> | |
| PESTO | 18 |
| <i>Olive Oil, basil, garlic, pine nuts and parmesan cheese</i> | |
| PASTABELLA | 18 |
| <i>Pastabella pesto and mixed with napoletana sauce</i> | |
| PUTTANESCA | 18 |
| <i>Cherry tomatoes, stuffed olives, anchovies, garlic, chilli, basil, parsley & pepper in a wine sauce</i> | |
| MARINARA | 22 |
| <i>Market fresh seafood served with garlic, parsley & white wine in a white sauce or a dash of napoletana sauce</i> | |
| CHILLI PRAWNS | 21 |
| <i>Prawns, rocket, garlic, white wine, olive oil in a white sauce with a touch of chilli</i> | |
| RISOTTO OF THE DAY | MP |
| <i>Please ask your waiter for today's risotto special</i> | |
| LASAGNA DI CASA (HOME MADE) | 18 |
| <i>Layers of Pasta & lean mince, covered in a napoletana sauce</i> | |
| CANNELLONI (HOME MADE) | 18 |
| <i>Please ask your waiter for today's Cannelloni filling</i> | |
| RAVIOLI (HOME MADE) | MP |
| <i>Please ask your waiter for today's Ravioli filling</i> | |



Secondi Piatti (Mains)

(All chicken & Veal dishes are served with steamed or roasted seasonal vegetables)

| | |
|--|----|
| VEAL OR CHICKEN SCHNITZEL <i>Freshly crumbed served with lemon wedge</i> | 17 |
| VEAL OR CHICKEN MILANESE <i>Topped with napoletana sauce, mozzarella and parmesan cheese</i> | 20 |
| VEAL SALTIMBOCCA <i>Pan fried veal wrapped in prosciutto, with sage and a light wine sauce</i> | 24 |
| GRILLED CHICKEN AVOCADO <i>Grilled chicken breast and avocado in a brandy & cream sauce</i> | 24 |
| GRAIN – FED EYE FILLET <i>Eye Fillet steak char grilled to your liking with a red wine jus and served with roasted vegetables</i> | 27 |



Dolci (Desserts)

| | |
|--|-----|
| TIRAMISU | 9.0 |
| <i>Traditional Italian layered dessert made from Savoirdi biscuit, espresso and mascarpone</i> | |
| PANNACOTTA | 9.0 |
| <i>Please ask your waiter for today's flavour</i> | |
| CREPE SUZETTE | 9.0 |
| <i>Made to order crepes served in an orange caramelised sauce</i> | |

Bevande (Beverages)

| | |
|---|-----|
| SOFT DRINK (375ml can) | 3.5 |
| <i>Coke, Diet Coke, Sprite</i> | |
| JUICE | 4.0 |
| <i>Please ask your waiter for flavours</i> | |
| STLL OR SPARKLING WATER (500ml bottle) | 4.5 |
| CAFFE | 3.5 |
| <i>Espresso, Ristretto, Macchiato, Cappuccino, Flat White, Latte, Long Black Hot Chocolate, Chai Latte, Mocha</i> | |
| AFFOGATO | 4.5 |
| TEA | 3.5 |
| <i>English breakfast, Green Tea, Peppermint, Chamomile</i> | |
| BYO – Wine & Beer only | |

