

# mamma mia

## ristorante italiano

### Antipasti (Starters)

<b>GARLIC BREAD</b> Fresh garlic, herbs and butter (4 slices)	7.00
<b>PIZZA BREAD</b> Garlic, cheese, rosemary and olive oil (4 slices)	14.00
<b>TOMATO BRUSCHETTA</b> Fresh tomatoes, garlic, basil, olive oil (3 slices)	12.00
<b>BRUSCHETTA ALLA CAPONATTA</b> Eggplant, capsicum, leeks, red onion, mushroom, garlic, olives, olive oil (1 slice)	8.00
<b>OLIVE CALDE CON PEPERONCINO</b> Olives, olive oil, white wine, herbs, garlic & chilli, ciabatta	7.00
<b>PEAR FONDUE</b> Pear and Blue Cheese Fondue.	12.00
<b>BLACK TRUFFLE TORTELLI AL BURRO</b> Black truffles stuffed pasta, butter & parmesan sauce	12.50
<b>SAUTE DI COZZE</b> Mussels, garlic, chilli, olive oil, tomato sauce, ciabatta	18.50
<b>CALAMARI PICANTI</b> Calamari, garlic, chilli & lemon sauce, garden salad, ciabatta	17.50
<b>INSALATE CAPRESE</b> Buffalo mozzarella, tomato, basil, olive oil, ciabatta	19.00
<b>SPAGHETTI AGLIO OLIO E PEPERONCINO</b> Spaghetti, fresh garlic, pure olive oil, bacon, onion, chilli	19.50
<b>CAMPANELLE TRICOLORE</b> Campanelle, creamy tomato sauce, garlic, chilli, onion and basil. <b>V</b>	20.00
<b>TAGLIOLINI AL RAGU DI CARNE</b> Tagliolini made w duck eggs, Bolognese sauce	22.00
<b>FETTUCCINE AL SALMONE &amp; FUNGHI</b> Spinach fettuccine, creamy wine sauce, salmon, mushroom, onion, peas	23.50
<b>RAVIOLONI ALLA BOSCAIOLA</b> Wild pork ravioloni, bacon, peas, mushrooms, onion, white wine, creamy sauce	23.00
<b>PUMPKIN TORTELLI BLUE CHEESE SAUCE</b> Pumpkin and parmesan stuffed pasta, creamy blue cheese sauce. <b>V</b>	23.50
<b>GNOCCHI "MARE"</b> Potato gnocchi with prawns, shrimps, garlic, chilli and tomato sauce	23.50

<b>SPAGHETTI ALLA CARBONARA CON POLLO</b> Spaghetti, eggs, bacon, chicken breast, onion, white wine, creamy sauce	25.50
<b>MARE &amp; MONTI</b> Roasted capsicum and macadamia tortelli, prawns, calamari, mussels, fish, scallops and shrimps in a creamy, chilli, garlic & lemon white sauce	27.50
<b>LASAGNE DI MELANZANE</b> Layers of eggplant ala Milanese, pumpkin, sage, mushroom ragu, ricotta béchamel sauce, mozzarella. Add Bolognese sauce <b>5.00</b>	26.00
<b>BLACK TRUFFLE TORTELLI AL BURRO</b> Black truffles stuffed pasta, butter & parmesan sauce	28.00

### Secondi Piatti (Main)

<b>FILETTO BLUE CHEESE</b> Eye fillet, roasted pumpkin pure, red onion, blue cheese sauce	36.50
<b>FILETTO AL PEPE VERDE CAFE</b> Eye fillet, kale, pancetta, double baked potato, mascarpone, green peppercorn and café sauce	36.50
<b>FILETTO AI FUNGHI</b> Eye fillet, leek, parmesan and polenta pure, mushroom, shallots and white wine jus	36.50
<b>FIorentina</b> 400 gr of rib eye steak on the bone marinated in grappa and pepper, rustic mashed potatoes and garden salad. <b>GF</b>	38.00
<b>VEAL ALLA MARSALA</b> Veal tenderloin, mushrooms, onions, Marsala wine sauce, vegetables of the day. <b>GF</b>	33.50
<b>BOCCONCINI DI POLLO AL PORTO</b> Chicken breast pieces, apricots, Porto wine & Dijon mustard creamy sauce, vegetables of the day. <b>GF</b>	31.50
<b>CAPESANTE E GAMBERI</b> Scallops, prawns, garlic & lemon creamy sauce, green salad, celeriac and pineapple remoulade. <b>GF</b>	32.00
<b>VERDURE</b> vegetables of the day	7.00
<b>INSALATA</b> Mixed green salad	7.00
<b>PURE DI PATATE</b> Mash potatoes	6.00
<b>PANE FRESCO</b> Toasted ciabatta bread (2 slices)	2.50

### Pizza

(Gluten free pizza bases available)	Medium	Large
<b>MAMMA MIA</b> Bacon, eggplant, cabanossi sausage, tomatoes, garlic oil, tomato sauce, oregano and mozzarella	21.50	23.50
<b>REGINA MARGHERITA</b> Tomato, mozzarella, basil, tomato sauce and oregano	16.50	18.50

<b>SAPORE DI MARE</b> Prawns, capsicum, mozzarella, red onion, olives, tomato sauce	23.50	25.50
<b>SORISSO DI MOZZARELLA</b> Buffalo mozzarella, tomato, basil, tomato sauce, oregano and mozzarella	21.50	23.50
<b>FUNGHI</b> Mushrooms, cream cheese, rocket, tomato sauce, oregano and mozzarella	21.50	23.50
<b>DIAVOLA (Spicy)</b> Spiced salami, chilli, parsley, tomato sauce, oregano and mozzarella served w honey on side	21.50	23.50
<b>VEGETARIANA</b> Mushrooms, eggplant, red onions, olives, pumpkin, garlic oil, basil, tomato sauce, oregano and mozzarella	22.50	24.50
<b>MAFIOSA</b> Bacon, ham, salami, Bolognese sauce, garlic oil, tomato sauce, oregano and mozzarella	21.50	23.50
<b>POLLO &amp; MIRTILLI</b> Smoked chicken, cranberry sauce, brie, tomato sauce and mozzarella	20.50	22.50
<b>BLUE CHEESE</b> Blue cheese, pear, walnuts, tomato sauce, honey, oregano and mozzarella, served w honey on side	20.50	22.50
<b>HAWAIIAN</b> Ham, pineapple, tomato sauce, oregano and mozzarella	19.50	21.50

### Dessert

<b>TIRAMISU</b> Mascarpone cheese, Savoiardi biscuits & organic coffee	14.00
<b>STRAWBERRY PANNA COTTA</b> Italian vanilla custard, strawberry coulis	12.00
<b>CRÈME BRÛLÉE</b> Rich custard base topped with a contrasting layer of caramelized sugar.	12.00
<b>AFOGATTO</b> Vanilla ice cream, hot espresso, Baileys, whipped cream and organic cocoa powder	12.00
<b>FONDENTE AL CIOCCOLATO</b> For real chocolate lovers! This rich & creamy dessert is made using the finest Belgian chocolate, vanilla ice cream (requires 20 minutes baking)	15.00
<b>CREMA DI ARANCIONE &amp; PISTACHIO</b> Frozen creamy dessert surrounded by warm orange consommé topped with pistachio	12.00
<b>LEMON SORBET</b> Refreshing lemon sorbet with a dash of Lemoncello	12.50