

BREAKFAST

— AVAILABLE 9.00am - 11.30am —

The Hangover - \$27.00

Gourmet sausage, bacon, grilled tomato, mushroom, hash brown and 2 eggs cooked to your liking on toasted Italian bread

Eggs Benedict - \$22.00

Toasted Italian bread topped with ham, spinach, 2 poached eggs and hollandaise sauce

**Smoked Salmon optional extra*

Bacon & Eggs Plate - \$20.00

Poached, Fried or Scrambled eggs with bacon on toast

Avo Delight - \$22.00 V

Crushed avocado with buttered mushrooms, fetta and basil pesto, and a poached egg on toasted Italian bread

Bacon & Egg Sandwich - \$9.00

Crispy bacon and a fried egg on white or multi grain bread

French Toast - \$22.00

Sliced Bread dipped in a mixture of seasoned beaten eggs, pan fried until golden served with crispy bacon and maple syrup

Butter Milk Waffles - \$22.00

Served with vanilla ice cream, fresh strawberries & maple syrup

MILKLAB

Almond, Soy or Lactose Free milk available on request

EXTRAS

Tomato / Mushroom / Cheese / Spinach / Hash Brown
\$3.00

Italian Pork Sausage / Bacon / Avocado
Smoked Salmon / Hollandaise Sauce
\$4.00

Gluten Free Bread Available on request

LUNCH

— AVAILABLE 12.00pm - 2.30pm —

Bowl of chips – \$9.50 V, GF

Served with tomato sauce

Bowl of Wedges - \$13.00 V, GF

Served with sweet chili sauce and sour cream

Crumbed Calamari - \$24.00 V

Served with salad

Open Lamb Souvlaki - \$26.00

Tender marinated grilled lamb, Greek style salad, warm pita bread, tzatziki sauce served with chips

Bacon & Egg Focaccia - \$15.00

Crispy bacon and fried egg on a toasted focaccia roll

DM Burger - \$25.00

Beef patty, bacon, egg, tomato, cheese and BBQ sauce served with chips

Chicken Caesar Burger - \$26.00

Chicken, fried egg, bacon, cos lettuce, parmesan and aioli served with chips

Steak Sandwich - \$26.00

Steak, cheese, tomato, egg, bacon and tomato sauce in a toasted italian bread served with chips

Chicken Focaccia - \$17.00

Chicken, sundried tomato, avocado, spinach, served with salad

Mediterranean Focaccia - \$17.00 V

Roasted capsicum, eggplant and sundried tomato served with salad

Ham, Cheese and Tomato Focaccia - \$17.00

Served with salad

Ham, Cheese & Tomato Sandwich served with salad - \$14.00

Gluten Free Bread Available on request

WOOD FIRED OVEN PIZZAS

— AVAILABLE FROM 12.00PM —

Garlic Pizza - \$22.00 V

Olive oil and Garlic base, mozzarella cheese

BBQ Meat Lover - \$25.00

Tomato base, salami, bacon, bbq sauce and mozzarella cheese

Capri - \$26.00

Tomato base, black olives, anchovies, salami, mushrooms and mozzarella cheese

Dal Mondo's Special - \$28.00

Olive oil & Garlic base, prawns, mozzarella cheese, smoked salmon, goat's cheese and rocket & yoghurt dressing

Fiorentina - \$27.00

Tomato base, chicken, cherry tomatoes, avocado and mozzarella cheese

Napoletana - \$23.00 V

Tomato base, basil and mozzarella cheese

Romana - \$26.00

Tomato base, ham, mushrooms, capsicum, and mozzarella cheese

San Daniele - \$28.00

Olive oil and Garlic base, provolone cheese, San Daniele Prosciutto and mozzarella cheese

Sicilian – Hot - \$26.00

Tomato base, salami roasted capsicum, marinated artichoke, green olives, Nonna's chili and mozzarella cheese

Tropicana - \$25.00

San Marzano sauce, bacon, pineapple and mozzarella cheese

Tuscany - \$26.00 V

Olive oil and Garlic base, roasted capsicum, green olives, marinated artichoke, grilled eggplant and mozzarella cheese

Abruzzi - \$26.00

Olive oil and garlic base, porchetta, potato, Italian wild greens, provolone cheese

We apologize for the inconvenience, but no half and half pizzas.

ENTREES

— AVAILABLE FROM 12.00PM —

Garlic Focaccia (small pizza) - \$16.00 V

Olive oil & garlic base, mozzarella cheese

Bruschetta Pizza - \$20.00 V

Mozzarella cheese, mixture of olive oil, crushed garlic, parsley, chopped tomato and onion topped with rocket and drizzled with a balsamic glaze.

Crumbed Mozzarella - \$19.50

Crumbed Mozzarella lightly fried served with a rocket salad, lemon wedge and garlic aioli

Traditional Meatballs - \$20.00

Homemade meatballs in a tomato sugo served with crusty bread and parmesan

Arancini - \$22.00

Arancini served with aioli and a side salad

Salt, Pepper Calamari - \$24.00

Calamari dusted in pepper and seasoned flour, served with salad and side of aioli

Prosciutto Board - \$22.00

San Daniele prosciutto, marinated olives, provolone cheese, crunchy bread

Mixed Dips - \$20.00

A selection of "chef's" in house made dips with toasted pitta

Fried Chicken Ribs- \$21.00

Spicy fried chicken ribs served with salad and a creamy dipping sauce

Polenta Chips - \$17.00

Crispy fried Polenta chips served with Italian tomato salsa

PASTA & RISOTTO

— AVAILABLE FROM 12.00PM —

Risotto Pollo e Funghi - 30.00 GF

Trio of field mushrooms, chicken, white wine and cream finished with parmesan cheese

Risotto Campagnola - \$30.00 GF

Chicken, sundried tomato, avocado, baby spinach cream and white wine finished with parmigiano cheese

Risotto Primavera - \$30.00 V GF

Roasted pumpkin, zucchini, capsicum, eggplant and cherry tomatoes, finished with goats' cheese and wild rocket

Risotto Gamberi - \$35.00 GF

Fresh tiger prawns, peas and asparagus cooked in a buttery white wine risotto, finished with crispy pancetta.

Nonna's Lasagna - \$29.00

Traditional "Nonna's" Lasagna served with salad

Rigatoni Bolognese- \$29.00

Veal & Pork slowly braised in a rich tomato and red wine ragu, tossed through rigatoni pasta, finished with parmesan cheese

Ferricelli Salsa Rossa - \$31.00

Hand rolled pasta, chicken, mushroom, sundried tomato, bacon and spring onion in a rose' sauce

Tortellini Carbonara - \$29.00

Veal Tortellini tossed through creamy onion, bacon, mushroom and white wine sauce finished with egg yolk and parmesan cheese

Linguine Marinara - \$36.00

A selection of fresh prawns, green shell mussels, scallops and calamari cooked in a garlic, olive oil, white wine, cherry tomato and fresh chili sauce

Gnocchi Al Ragu - \$34.00

In house made gnocchi with a rich braised beef cheek ragu finished with extra virgin olive oil and parmesan

Ferricelli Avelino - \$35.00

Creamy homemade pesto and tiger prawns with lemon and crispy pancetta finished with parmesan

Gluten Free Pasta Available

MAINS

— AVAILABLE FROM 12.00PM —

Frutti Di Mare - \$40.00 GF

{ Seafood Compote } A selection of fresh prawns, scallops, calamari, mussels and fish pieces cooked with tomato, garlic, lemon, parsley and capsicums served sizzling with crunchy bread

Barramundi - \$36.00 GF

Market fresh salt water barramundi pan fried with white wine and lemon, butter and parsley, served with crispy roast potatoes, asparagus, zucchini and broccolini

Tuscan Veal Stack - \$37.00

Tender veal scaloppini encrusted in Italian breadcrumbs, layered with chargrilled eggplant and roasted capsicum, finished with grilled mozzarella cheese and served with & salad

Lamb Scottadita - \$36.00

Italian style crumbed lamb cutlets with a chunky tomato, garlic, Rosmary, lemon and extra virgin olive oil salsa served on creamy mash potato

Reef & Beef - \$49.00 GF

350 gram grain fed Eye fillet cooked to your liking, topped with a selection of fresh prawns, green shell mussels, scallops & calamari cooked in a creamy garlic sauce, served on Italian style garlic mash potato

Chicken Involtni Romana - \$35.00 GF

Chicken breast stuffed with spinach, sundried tomato and fontina cheese pan fried with butter and white wine, served with roast potato, broccolini and asparagus

Chicken Parmigiana - \$32.00

In house crumbed chicken fillet topped with tomato salsa, ham and mozzarella cheese served with chips and salad

Pork Ribs Alforno - \$34.00 GF

Succulent slow cooked woodfired pork ribs with lemon, parsley, garlic and Rosmary served with roast potato and Mediterranean salad

Veal Saltimbocca - \$37.00

Tender veal wrapped with sage and prosciutto, gently fried and deglazed with wine and burnt butter, served with roast potato, broccolini and asparagus

Eggplant Stack - \$33.00 V

Italian style crumbed eggplant layered with a rich tomato Napoli sauce, roasted capsicum and mozzarella cheese topped with rocket and crumbled fetta

Salt, Pepper Calamari & Prawns - \$38.00

Calamari and Prawns dusted in a seasoned pepper flour, served with chips, salad, house made aioli and lemon wedges

SALADS - SIDES - SAUCES

— AVAILABLE LUNCH & DINNER —

SALADS

Chicken Caesar Salad - \$28.00 GF if without crouton

*Chicken, bacon, cos lettuce, crouton and parmesan cheese tossed
in a creamy dressing topped with fried egg*

Warm Chicken Salad - \$26.00 GF

*Grilled chicken, lettuce, tomato, avocado, cucumber and red onion tossed
in a tangy mustard dressing*

Prawn Caesar Salad - \$31.00 GF

*Prawns, tomato, cucumber, crispy bacon, red onion and cos lettuce
in a creamy dressing*

SIDES

Seasonal Vegetables - \$11.00 GF Garden Salad - \$11.00 GF

Chips - \$7.00

Italian Style Roast Potatoes with rosemary & garlic oil - \$9.00 GF

SAUCES

Garlic Sauce, Gravy, Aioli, Mushroom Sauce, Pepper Sauce \$4.00

Creamy Seafood Sauce - \$11.00

DESSERT

A few of our favourites to tempt you with -

Sticky Date Pudding - \$9.90

Toblone Cheesecake - GF - \$9.90

Apple Crumble - \$9.90

Choc Hazelnut Rocher Cake - \$11.00

Lemon Meringue - \$11.00

Frangelico Affogato - \$14.00

Caramel Macademia Cheesecake - GF - \$11.00

Lemon Tart - \$10.00

Tiramisu - \$11.00

Vanilla Slice - \$11.00