PIZZA	
MARGHERITA (V) Sauce, Mozzarella, Basil	\$21.00
HAWAIIAN Sauce, Ham, Pineapple, Mozzarella	\$21.00
PEPPERONI Sauce, Pepperoni, Mozzarella	\$21.00
MEATLOVER BBQ sauce, Bacon, Ham, Pepperoni, Beef, Mozzarella	\$22.00
VEGETARIAN (V) Sauce, Capsicum, Shallots, Onion, Olives, Mushrooms, Pineapple, Mozzarella	\$22.00
MEXICANA Sauce, Pepperoni, Onion, Capsicum, Olives, Chilli, Mozzarella	\$22.00
NAPOLITANA Sauce, Olives, Anchovies, Basil, Mozzarella	\$21.00
SICILIANA Sauce, Pepperoni, Feta, Chilli, Olives, Mushrooms, Mozzarella	\$22.00
SUPREME Sauce, Ham, Pepperoni, Mushrooms, Onion, Pineapple, Capsicum, Olives, Mozzarella	\$25.00
THE MEATBALL Sauce, Meatballs, Cherry Tomatoes, Parmesan, Mozzarella	\$23.00
CALABRESE Sauce, Italian Sausage, Olives, Capsicum, Chilli, Mozzarella	\$23.00
DAVIDE Sauce, Chicken, Caramelised Onion, Shallots, Peri Peri Sauce, Mozzarella	\$24.00
BBQ CHICKEN BBQ Sauce, Chicken, Onion, Mozzarella	\$25.00
CHICKEN SUPREME Sauce, Chicken, Mushrooms, Onions, Pineapple, Capsicum, Olives, Mozzarella	\$26.00
GARLIC PRAWN Sauce, Prawns, Garlic, Cherry Tomatoes, Bocconcini, Basil	\$23.00
MARINARA Sauce, Assorted Seafood, Mozzarella	\$26.00
ARUGULA Sauce, Mozzarella, Prosciutto, Rocket, Parmesan	\$25.00
ITALIAN MEATLOVER	\$25.00
Sauce, Ham, Pepperoni, Sausage, Chicken, Bacon, Bocconcini	423.00
Gluten free base \$5 Vegan Cheese extra \$6	

MAINS	
CHICKEN BOSCAIOLA (*sv) Bacon, Mushrooms, White Wine, Shallots, Cream	\$32.00
CHICKEN SCHNITZEL Warm Patato Salad, Cherry Tomato Mix	\$31.00
CHICKEN GENOVESE (GF) Prawns, Pesto, Cream	\$34.00
VEAL SALTIMBOCCA (*SV) Prosciutto, Sage, Mozzarella, Parmesan, Butter	\$36.00
VEAL GRIGLIA (GF)	\$36.00
Grilled Veal, Mash Potato, Rocket Salad, Olive Oil, Lemon VEAL GAMBERI (*SV)	\$38.00
king prawns, peppercorns, cream	
PORK BELLY (GF) Garlic Potatoes, Red Wine Jus, Pickled Cabbage	\$34.00
LAMB SHANK (GF) Mash, Carrots, Red Wine Jus	\$34.00
BEEF CHEEK (GF)	\$34.00
Mash, Sauteed beans, Red wine jus BISTECCA (GF) Black angus scotch fillet served with roast potatoes, seasonal vegetables and salmoriglio dressing	\$44.00
EYE FILLET (GF/*SV) Roast Potatoes, Choice of Sauce	\$40.00
BARRAMUNDI (GF) Mash, Greens, Tomato Passata Oil	\$34.00
SALMON (GF/*SV) Lemon Cream Sauce, King Prawn	\$34.00
MIX SEAFOOD GRILL Prawns, Octopus, Daily Fish, Calamari, Fries, Aioli, Salad	\$41.00
Sauces \$6 (Mushroom, Pepper, Diane, Red Wine Jus)	
DESSERTS	
VANILLA PANNA COTTA Served with coulis of mixed berries	\$11.00
STICKY DATE PUDDING sticky date pudding, butterscotch sauce	\$11.00
ITALIAN CHEESECAKE Mascarpone cheesecake, meringue, vanilla, strawberry	\$11.00
NUTELLA BROWNIES nutella brownies, salted caramel, popcorn brittle	\$11.00
TIRAMISU	\$11.00
savoiardi biscuits, coffee, mascarpone cream, chocolate	\$11.00
CHOCOLATE MOUSSE traditional chocolate mousse, chocolate soil, honeycomb crumble	Ţ11.00
*NUTELLA PIZZA	\$16.00

pizza base, nutella spread, strawberries, icing sugar



TAKEAWAY MENU

07 5558 3832

TRADING HOURS

Mon to Sun 5pm - Late Dinner Fri to Sun 11:30am - 3pm Lunch



D1/19 Harbour Village Parade, Coomera QLD 4217

Prices subject to change without notice. All prices are inclusive of GST • A surcharge of 15% applies on public holidays • All credit/ debit card. transactions incur a processing fee of 1.0% to 1.85% • We do not split table account •Cakeage add \$2 extra - add an additional \$2 if you would like the cake served with a scoop gelato • Corkage fee of \$10

SPECIALS

*DEAL 1 \$45.00

2 Pizzas + Garlic Bread + Drink

*DEAL 2 \$45.00

1 Pizza + Pasta + Garlic Bread + Drink

*DEAL 3 \$45.00

2 Pastas + Garlic Bread + Drink

*DEAL 4 \$75.00

2 Pizzas + 2 Pastas + Insalata Mista + Croquettes + 1.25L Drink

Deal Extras

- + Add \$3 for extra pizza toppings
- + Add \$5 gluten free pasta or pizza
- + Add \$4 for 1.25L soft drink bottle
- + Add \$2 for gnocchi
- + Add \$4 vegan cheese

BREADS & STARTERS

Plain Bread (Olive Oil, Balsmic Vinegar)	\$5.00
Garlic or Herb Bread	\$7.00
Tomato Bruschetta	\$11.00
Capsicum & Feta Bruschetta	\$11.00
Pizza Bruschetta	\$19.00
Garlic & Cheese Pizza	\$16.00
Puff Bread	\$10.00
Fried Olives (VG)	\$10.00

Gluten free bread available at \$2.00 extra. Gluten free Pizza base at \$5.00 extra.

SALAD

INSALATA MISTA (V/GF)	\$16.00
-----------------------	---------

Mixed Leaf, Tomatoes, Onions, Olives, Capsicum, Cucumber & Balsamic Dressing

\$16.00 **CAESAR SALAD**

Bacon, Cos Lettuce, Croutons, Shaved Parmesan & Ceasar Dressing

\$16,00 **ROCKET SALAD**

Rocket Leaves Tossed in a Balsamic Dressing Topped with Shaved Parmasan

Added Chicken \$6.00 Added Prown \$6.00

(V) = Vegetarian • (VG) = Vegan • (GF) = Gluten Free • *SV = Seasonal Vegetables • Gluten Free pizza base and pasta available \$5.0 extra • Vegan Cheese \$6.0 • No half and half pizzas • Additional topping will have a surcharge \$5

ENTRÉE

All Entree's can be upsized to mains		Gluten free Pasta available at \$5.00 Added Burrata \$5.00	
\$16.00	SPAGHETTI MARINARA Assorted Seafood, Sauce, Basil	\$31.00	
\$16.00	SPAGHETTI BOLOGNESE Beef Ragu, Sauce	\$24.00	
	SPAGHETTI GAMBERETTI Prawns, Garlic, Bacon,	\$25.00	
\$25.00	SPAGHETTI AMALFI	\$31.00	
\$16.00	Spaghetti Alio olio, Bug Meat, Cherry Tomatoes, finished with Parsley		
\$19.00	LINGUINE BOSCAIOLA Bacon, Mushrooms, Shallots, White Wine, Cream	\$24.00	
\$19.00	LINGUINE CARBONARA Bacon, Shallots, Egg, Parmesan, Cream	\$24.00	
\$19.00	LINGUINE PAESANO Chicken, Avocado, Sundried Tomatoes, Pesto Cream Sauce	\$30.00	
\$19.00	PENNE CALABRESE Meatballs, Sauce, Parmesan	\$24.00	
\$19.00	PENNE ABRUZZI Prawns, Bacon, Garlic, Oregano, Brandy Rose Sauce	\$25.00	
\$27.00	LINGUINE AGNELLO Lamb Ragu, Shallots	\$24.00	
\$23.00	GNOCCHI BEEF CHEEK Beef, Basil, Sauce	\$29.00	
\$19.00	GNOCCHI POMODORO (V) Basil, Sauce	\$26.00	
\$19.00	GNOCCHI GAMBERI Prawns, Basil, Rose Sauce	\$27.00	
	LASAGNA	\$25.00	
\$18.00	Home-Made Calabrese Beef Lasagna		
	\$16.00 \$25.00 \$16.00 \$19.00 \$19.00 \$19.00 \$19.00 \$19.00 \$19.00	\$16.00 SPAGHETTI MARINARA Assorted Seafood, Sauce, Basil SPAGHETTI BOLOGNESE Beef Ragu, Sauce \$16.00 SPAGHETTI GAMBERETTI Prawns, Garlic, Bacon, Parsley, Parmesan, Olive Oil SPAGHETTI AMALFI \$16.00 SPAGHETTI AMALFI \$16.00 SPAGHETTI AMALFI \$19.00 Bacon, Parsley Parmesan, Olive Oil SPAGHETTI AMALFI \$19.00 LINGUINE BOSCAIOLA Bacon, Mushrooms, Shallots, White Wine, Cream LINGUINE CARBONARA Bacon, Shallots, Egg, Parmesan, Cream LINGUINE PAESANO Chicken, Avocado, Sundried Tomatoes, Pesto Cream Sauce \$19.00 PENNE CALABRESE Meatballs, Sauce, Parmesan \$19.00 PENNE ABRUZZI Prawns, Bacon, Garlic, Oregano, Brandy Rose Sauce LINGUINE AGNELLO Lamb Ragu, Shallots GNOCCHI BEEF CHEEK Beef, Basil, Sauce \$19.00 GNOCCHI GAMBERI Prawns, Basil, Rose Sauce LASAGNA Home-Made Calabrese Beef Lasagna	

SIDES (3 SIDES FOR \$23)

Rosemary Roast Potatoes	\$9.00
Potato Mash (V/GF)	\$9.00
Fries (V)	\$9.00
Parmesan & Truffle Oil Fries (V)	\$11.00
Tomato Salad (V/GF)	\$11.00
Green Beans (V/GF)	\$11.00

Please be advise that food prepared here may contain traces of these ingredients; milk, eggs, wheat, soybean, nuts and shellfish.



RISOTTO PESCATORE (GF) Assorted Seafood, Sauce, Basil	\$31.00
RISOTTO POLLO (GF) Chicken, Mushrooms, Shallots, Parmesan, Cream	\$26.00
RISOTTO GAMBERI (GF) Prawns, Zucchini, Cherry Tomatoes, Chilli, Basil,	\$26.00
Parsley, Pine Nuts, Pesto	
RISOTTO BOLOGNESE (GF)	\$24.00

Beef Ragu, Sauce, Mozzarella, Parsley



