

BIBITE

CAFFÈ E TÈ

Espresso	3.5
Piccolo latte	3.5
Macchiato	3.5
Espresso doppio	4.5
Caffè Latte	3.5 5
Cappuccino	3.5 5
Flat White	3.5 5
Long Black	3.5 5
Hot Chocolate	4 5.5
Mocha	4 5.5
Chai Latte	4 5.5
Tea <i>english breakfast, earl grey, camomile, green tea & jasmine, chai, peppermint</i>	4
Extras <i>soy, almond milk, decaffeinated, vanilla, hazelnut or caramel syrup</i>	0.5

FREDDI

Affogato	7
Iced <i>chocolate, coffee, mocha or vanilla chai</i>	7
Milkshakes <i>chocolate, caramel, strawberry, vanilla or Nutella</i>	7

BIBITE

San Benedetto 500ml	6
San Pellegrino Bibite <i>limonata, aranciata, aranciata rosso, chinotto</i>	5
Soft Drinks <i>lemonade, pink lemonade, fanta, lift, coke, coke zero, diet coke</i>	4
<i>lemon lime bitters</i>	4.5



daNunzio

●●● CAFFÉ BAR RISTORANTE



VEGETARIAN (V)
GLUTEN FREE OPTION (GF)
PLEASE ASK OUR STAFF ABOUT
VEGAN OPTIONS

PANE AL FORNO A LEGNA

PANE ITALIANO (GF)	6
With basil infused olive oil & balsamic vinegar	
All'erbe, al aglio, all'acciughe, all'ulive o al pesto	
PIATTO MISTO SERVES 5	12.5
FOCACCIA AL ROSMARINO	12.5
BRUSCHETTA (GF)	14.5
AL POMODORO (V)	
Toasted Italian bread topped with roma tomato, basil, olive oil, onions and shaved parmesan	
"PIPI FRITTI" E CACIO DI CAPRA (V)	
Roasted peppers and goats cheese drizzled with olive oil, garlic and parsley	

PRIMI PIATTI

ANTIPASTO RUSTICO	19
BRESAOLA CON CAPRINO	19
Cured beef with caramelised fig and goats cheese	
CARPACCIO DI MANZO CON RUCHETTA	19
Finely sliced raw beef, marinated with lemon juice, olive oil, garlic and finished with flakes of parmesan and rocket	
INSALATA DI CALAMARI	19
Lightly pan fried citrus calamari with toasted pine nuts, mesclun and chilli balsamic glaze	

PASTA

FETTUCCINE CON GAMBERI E ZUCCHINE	26
Pochino tomatoes, garlic, prawns, zucchini, basil, white wine and chilli	
RISOTTO ALLA ZUCCA	24
Roast pumpkin, onion, white wine, mozzarella and baby spinach	
RISOTTO FUNGHI PORCINI	24
Porcini mushroom and black truffle oil	
SPAGHETTI ALLO SCOGLIO	26
Black mussels, clams, prawns and calamari with cherry tomato, garlic, chilli and olive oil	
TAGLIOLINI AL GRANCHIO	26
Blue swimmer crab, diced roma tomato, chilli, garlic and olive oil	
CANNELLONI DI RICOTTA	22
Oven baked fresh crepes filled with spinach, ricotta, Napoli sauce and buffalo mozzarella	
GNOCCHI AL GORGONZOLA E RADICCHIO	26
Homemade gnocchi tossed with cream, gorgonzola cheese and radicchio	
GNOCCHI TRICOLORE	24
Homemade gnocchi tossed with napoli sauce, basil and parmesan	
LASAGNA DELLA NONNA	22
Oven baked fresh layered pasta in a rich bolognese sauce and buffalo mozzarella	
PENNE POLLO	24
Sun-dred tomatoes, chicken and mushrooms in a creamy pesto sauce	

(GF - PASTA AVAILABLE)

SECONDI PIATTI

COSTOLETTE D'AGNELLO ALLA SICILIANA	34
Lamb cutlet bread crumbed with fresh garden herbs served on wood fired oven roasted rosemary potatoes and chilli salsa	
FILETTO DI BUE AL PEPE NERO CON TORTINO DI PATATE E PANCETTA (GF)	36
Fillet steak with mustard, black pepper cream, Italian brandy served with potato mash and crispy pancetta	
SCALOPPINE BELLA NAPOLI (GF)	32
Veal scaloppine in a tomato sauce with oregano, garlic, chilli and anchovies, topped with mozzarella and served with wood fired oven roasted vegetables	
SCALOPPINE DA NUNZIO (GF)	32
Veal scaloppine with bacon, mushrooms and marsala cream served with potato mash and rocket	
SUPREMA DI POLLO AI FICHI E PROSCIUTTO (GF)	30
Breast of chicken with figs and prosciutto in a red wine jus with wood fired oven roasted pesto vegetables alla griglia	
BISTECCA AL FORNO (GF)	36
Angus beef steak seared and finished in wood fired oven, large king prawn with garlic sauce on a bed of potato mash	
COSTOLETTE DI AGNELLO ALLA CALABRESE (GF)	32
Char grilled lamb cutlets with olive oil, rosemary, garlic and chilli balsamic glaze with wood fired oven roasted rosemary potatoes	
POLENTA DEL BOSCO (V) (GF)	28
Mixed mushrooms in creamy garlic sauce served with soft polenta and a side of roasted vegetables	
POLLO ALLA DIAVOLA (GF)	30
Marinated and deboned char grilled chicken with lemon, olive oil, garlic, chilli and fresh garden herbs served with wood fired oven roasted rosemary potatoes	

CONTORNI E INSALATE

MOZZARELLA DI BUFALA CAPRESE (V)	19
Ripe roma tomato, mozzarella cheese, basil, oregano and olive oil	
PATATINE FRITTE	8
Fried potato chips	
MISTO VEGETALI CON PESTO AL FORNO	11
Wood fired oven vegetables with pesto	
PATATE AL FORNO CON ROSMARINO E AGLIO	11
Wood fired oven potatoes with rosemary	
SPINACI SALTATI IN PADELLA	12
Tossed spinach with garlic and olive oil	
INSALATA MISTA	12
Mixed salad	
RUCOLA PERE NOCE AL GORGONZOLA	17
Rocket, pear, walnuts and gorgonzola cheese salad	

PIZZE

BAMBINI	18
Mozzarella, fried potato chips, tomato ketchup	
BOCELLI	22
Tomato, chargrilled chicken, pesto, olives, roasted peperoni, mushroom, buffalo mozzarella	
CALABRESE	24
Tomato, hot chilli, salami, N'duja, black olives, mushroom, oregano, mozzarella	
DEL MARE	22
Tomato, mozzarella, prawns, mussels, calamari, fresh seasonal fish topped with pesto	
MARGHERITA	18
Tomato, fresh basil, mozzarella	
NAPOLETANA	22
Tomato, mozzarella, anchovies, olives, fresh basil, oregano	
PATATE	22
Potato, rosemary, anchovy, garlic, chilli jam	
PROSCIUTTO CRUDO	22
Tomato, buffalo mozzarella, rocket, prosciutto, parmesan, pesto oil	
VEGETARIANA	22
Pesto, onions, spinach, chilli, sundried tomatoes, mozzarella	
SALSICCIA	26
Creamy broccoli, spicy Italian sausage, buffalo mozzarella	

DOLCI

PANNA COTTA	12.5
Limoncello and amarene cherries	
TIRAMISU	12.5
TORTA DEL GIORNO	12.5
TRIO DI GELATI	12.5
ZABAIONE AI FRUTTI DI BOSCO	14
Whipped egg yolks with marsala and wild berries	
FORMAGGI ITALIANI	20
Selection of Italian regional cheeses	