



ANTIPASTO

Create your own board

BRUSCHETTA AL POMODORO 12

ARANCINI BOLOGNESE 16
Saffron rice filled with Bolognese ragu, peas and mozzarella served with house made mayo

ZUCCHINI FLOWERS 5ea
Battered & stuffed with ricotta

BABY OCTOPUS ALLA DIAVOLA 18
In a chilli & garlic Napoletana sauce

CALAMARI FRITTI 22
Lightly fried calamari served with home made mayo

BLACK MUSSELS 26
Boston Bay mussels in a spicy tomato sauce with shallots, chilli and garlic served with bread

GARLIC & ROSEMARY FOCACCIA M13 / L16

PANE DI CASA 8

GARLIC BREAD 9



INSALATA

ITALIANA 16
Mixed lettuce with fresh tomato, cucumber and olives in a home made dressing
Add Buffalo Mozzarella \$8

BUFFALO MOZZARELLA CAPRESE 24
Fresh buffalo mozzarella, sliced tomato, extra virgin olive oil and fresh basil
Add Prosciutto \$6

RUCOLA, GORGONZOLA & PERA 18
Rocket, pear, gorgonzola, parmesan crisp and walnuts



BAMBINI

PENNE NAPOLETANA 12

SPAGHETTI BOLOGNESE 12

LASAGNA 12

CHEESE PIZZA 12

HAM & CHEESE PIZZA 12

HAM & PINEAPPLE PIZZA 12



CONTORNI

ROASTED POTATOES 6

BROCCOLINI, GARLIC & CHILLI 7

MIXED LEAVES SALAD 6

PASTA

Choose from Spaghetti or Penne
(Ravioli, Fettuccine, Gnocchi or Gluten Free Pasta \$3 extra)

RAGU ALLA GENOVESE 28

6 hours slow cooked veal shoulder and Romano pecorino cheese

LASAGNA AL FORNO 24

Bolognese sauce, mozzarella cheese, parmesan and bechamel

BOLOGNESE 24

Traditional pork and beef ragu

BOSCAIOLA 24

Ham, mushroom and onion finished with cream and parmesan

AMATRICIANA 26

Napoletana sauce with Italian guanciale, Spanish onion and Romano pecorino cheese

MAMMA MIA 26

Napoletana sauce with Italian sausage, mushroom, garlic, parmesan, touch of fresh cream and chilli

ARRABBIATA 22

Napoletana sauce with garlic, chilli and parmesan

PESTO 24

Basil, pine nuts, parmesan and garlic finished with cream

MARINARA 32

Tomato sauce with fresh seasonal seafood, garlic and a touch of chilli

VONGOLE 32

Baby clams, cherry tomato, chilli, garlic, extra virgin olive oil and white wine

CANNELLONI 24

Fresh ricotta and spinach in a Napoletana sauce with bechamel and parmesan



SECONDI PIATTI

ZUPPA DI MARE 38

Fresh seasonal seafood finished with a tomato sauce served with toasted bread

EGGPLANT PARMIGIANA 26

Oven baked eggplant in a tomato sauce with basil, mozzarella and parmesan

MEAT OF THE DAY MP

See our daily specials board

FISH OF THE DAY MP

See our daily specials board

**SEE OUR DAILY SPECIALS MENU
FOR MORE TASTY DISHES**

SHARING PLATES - PRE ORDER

LAMB SHOULDER 90 - SERVES 2-3 people

12 hour slow cooked lamb shoulder with seasonal vegetables and sides

PORCHETTA ALLA ROMANA 45 PER PERSON - SERVES 6-8 people

10 hour slow cooked rolled pork, marinated with Mediterranean herbs served with home made focaccia, seasonal vegetables and sides

PRE ORDER ONLY - 2 DAYS NOTICE REQUIRED

PIZZA

AMERICANA M21 / L26

Tomato sauce, mozzarella cheese, spicy salami and oregano

CALABRESE M22 / L28

Tomato sauce, mozzarella cheese, onion, spicy salami, capsicum, anchovies, olives and oregano

CAPRICCIOSA M23 / L28

Tomato sauce, mozzarella cheese, ham, mushroom, Italian sausage, oregano and chili flakes

CONTADINA M21 / L26

Sliced potatoes, Italian sausage, mozzarella cheese, rosemary, oregano and garlic

FUNGI M21 / L26

Tomato sauce, mozzarella cheese, mushroom, oregano, parmesan and garlic

GAMBERI M23 / L29

Tomato sauce, mozzarella cheese, fresh prawns, oregano, parmesan, chilli flakes and garlic

MADE IN ITALY M22 / L28

Tomato sauce, mozzarella cheese, onion, mushroom, artichokes, grilled eggplant, anchovies, olives, oregano, parmesan and garlic

MARGHERITA M18 / L22

Tomato sauce, mozzarella, cheese, oregano and basil

MEAT LOVERS M23 / L29

Tomato sauce, mozzarella cheese, ham, spicy salami, bacon, cabanossi, Italian sausage and oregano

NAPOLI M21 / L26

Tomato sauce, mozzarella cheese, anchovies, olives and oregano

POLLO M22 / L28

Tomato sauce, mozzarella cheese, onion, mushroom, chicken breast, oregano, parmesan and garlic

ROMANA M21 / L26

Tomato sauce, ham, fresh tomatoes, mozzarella cheese, oregano, parmesan, garlic and basil

SUPREMA M23 / L29

Tomato sauce, mozzarella cheese, onion, ham, spicy salami, mushroom, bacon, cabanossi, capsicum, olives, oregano and garlic

TRICOLORE M22 / L28

Tomato sauce, mozzarella cheese, cherry tomatoes, oregano, chilli flakes topped with fresh rocket leaves, shaved parmesan and garlic

VEGETARIANA M22 / L27

Tomato sauce, mozzarella cheese, onion, mushroom, capsicum, olives, spinach, oregano, parmesan and garlic

MONTANARA M22 / L28

Cream base, ham, mushroom, parmesan, oregano & mozzarella

VEGANA M22 / L27

Tomato sauce, onion, mushrooms, artichokes, cherry tomatoes, olives, garlic and oregano

ADD PROSCIUTTO 6 / ADD BUFFALO MOZZARELLA 8

GLUTEN FREE PIZZA 25 EACH - MEDIUM SIZE ONLY

VEGAN MOZZARELLA 5



Vegetarian friendly

Made in Italy is fully licensed. NO SPLIT BILLS. Credit card transactions min \$20
A 1.5% fee applies to all EFTPOS and CREDIT transactions. 10% service charge for Sunday & Public Holidays

Drinks Menu

BEERS

PERONI NASTRO AZZURRO DRAUGHT	8.5
MENABREA AMBER ALE DRAUGHT	9
PERONI LEGGERA 3.5%	8

COCKTAILS... Just to get you started

ITALIAN SPRITZ Your choice of Aperol or Campari	13
NEGRONI The gentleman of all Italian cocktails	15
HENDRICK'S MOJITO Hendrick's Gin, raw sugar, lime & mint, topped w/Soda	15
SEX APPEAL Vodka, Aperol & aranciata Rossa	14
CAMPARINHA Campari, Raw Sugar, lime & soda	14
BERRYLYN MONROE Italian prosecco, angostura bitters, raspberries & Cherry liquor	13

VINO FRIZZANTE

	G	B
2016 VAL D'OCA PROSECCO "MILLESIMATO" DOC (Gran CRU) Veneto, Italy	9	39
2017 MOSCATO D'ASTI DOCG Piemonte IT	-	36
2013 CONTADI CASTALDI FRANCIACORTA "SATÈN" MILLESIMATO Vintage DOGC, Lombardia IT	-	99

Vini

VINO BIANCO White wine

	G	B
2017 KURU KURU SAUVIGNON BLANC Malborough, NZ	9	38
2017 CESARI PINOT GRIGIO DELLE VENEZIE DOC Veneto, Italy	8.5	36
2017 LAVA FALANGHINA BENEVENTANA IGT Campania	9	39
2017 LAMA DI PIETRA CHARDONNAY IGP Puglia IT	8.5	35
2017 CANTINA CELLARO "LUMA" GRILLO IGT Sicilia IT	-	39
2017 ST. PAUL'S PINOT BIANCO "PLÖTZNER" DOC Alto Adige IT	-	59

VINO ROSÉ Rosé wine

	G	B
2016 CERASUOLO D'ABRUZZO DOC Abruzzo IT	9	39

VINO ROSSO Red wine

	G	B
2016 CEMBRA CANTINA DI MONTAGNA PINOT NERO DOC Trentino IT	-	49
2014 TERRE NATUZZI CHIANTI RISERVA DOCG Toscana IT	8.5	39
2016 CANTINA CELLARO "LUMA" NERO D'AVOLA IGT Sicilia IT	9.5	44
2014 BUNDALONG CABERNET SAUVIGNON Coonawarra AU	9.5	42
2016 SCALZI SHIRAZ Barossa Valley AU	9	39
2016 MESSAPI NEGROAMARO IGP Puglia IT	-	48
2012 AMARONE DELLA VALPOLICELLA CLASSICO DOC Veneto IT	-	99
2014 "MARINA CVETIC" MONTEPULCIANO RISERVA MAGNUM Abruzzo IT	-	159
2013 VEGAN CHIANTI Toscana IT	-	39

FULLY LICENCED. BYO Wine only - maximum 9 guests at \$3 per person



Dessert Menu

NUTELLA CALZONE M14 / L18

ZEPPOLE ALLA NUTELLA 14

CHEF'S SEASONAL BARATTOLINO 14

BABÁ AL LIMONCELLO 14

TIRAMISU 14

NUTELLA CHEESECAKE 14

AFFOGATO AL LIQUORE 14

AFFOGATO 10

GELATO SCOOP* 4

ESPRESSO 3.50

MACCHIATO, PICCOLO 4

LONG BLACK 4.5

LATTE, CAPPUCCINO, FLAT WHITE, MOCHA 5

TEA TONIC, ORGANIC HERBAL TEA LEAVES 4.5

GRAPPA 12

GRAPPA BARRIQUE 15

AMARO AVERNA 8

AMARO MONTENEGRO 8

LIMONCELLO 9

MANDARINCELLO 9

SAMBUCA BIANCA 8

ALL OUR TREATS ARE HOMEMADE

ASK FOR OUR DAILY SPECIAL

*GLUTEN FREE

