



PIZZA

- Margherita v** 21.9
Tomato base, Buffalo Mozzarella, Parmigiano, Basil, Extra Virgin Olive Oil
- Zucca v** 24.9
Mozzarella base, Pumpkin, Herb Pesto, Goat Cheese, Roasted Onion, Pine Nuts
- Capricciosa** 25.9
Tomato base, Mozzarella cheese, Ham, Mushroom, Olives, Artichokes and Basil
- Hot Vesuvio** 25.9
Tomato base, Mozzarella cheese, Calabrese Salami, 'Nduja Sausage, cherry Tomatoes, black Olives, Rocket
- Rustica** 25.9
Tomato base, Mozzarella cheese, Smoked Ham, Roasted Red Onion, Capsicum, Mushroom, Parmesan
- Maialona** 26.9
Tomato Base, Mozzarella Cheese, Italian Leg Ham, Housemade pork sausage, Sopressa Salami.
- Boscaiola** 27.9
Tomato base, Mozzarella cheese, Porcini Mushrooms, Olives, Sausage, Parmigiano and Basil
- Crudo** 27.9
Tomato and Mozzarella cheese topped with Shaved 24 months aged Parma Prosciutto, Rocket, Cherry Tomatoes and torn Buffalo Mozzarella

- GLUTEN FREE PIZZA ON REQUEST ADD \$3-



PASTA

- Fettuccine Carbonara** 24.9
Fettuccine pasta with our cured Pancetta, egg yolk sauce, pepper and Parmigiano
- Gnocchi 4 Formaggi v** 25.9
Our famous hand made Potato Gnocchi with four cheeses sauce. (gorgonzola, parmigiano, mozzarella, pecorino)
- Fettuccine Bolognese** 25.9
Fettuccine pasta with our slow cooked veal and pork Bolognese sauce topped with Parmigiano
- Gnocchi Amalfitana v** 26.9
Our famous hand made Potato Gnocchi in a roasted Cherry Tomato Napoli sauce, topped with torn Buffalo Mozzarella and Basil.
- Ravioli ai Funghi v** 27.9
Hand made Ricotta Ravioli served with field Mushroom "trifolata" in a Garlic, Herbs and White Wine sauce, topped with Parmigiano
- Gnocchi Norcina** 27.9
Our famous hand made Potato Gnocchi with House made Pork sausage, field Mushrooms and Truffle in a creamy sauce topped with parmesan.
- Pappardelle al Ragù** 28.9
Pappardelle Pasta with slow cooked Lamb Shoulder and Vegetables ragu' topped with Parmigiano cheese.
- Fettuccine Marinara df** 32.9
Fettuccine pasta with Vongole, Mussels, Calamari, Prawns and Scallop in Garlic, Chilli, Cherry Tomatoes and White Wine sauce

- GLUTEN FREE PASTA ON REQUEST ADD \$2 -

GLUTEN INTOLERANCY

We take lot of care on crafting our gluten free range however we cannot totally avoid cross contamination of wheat flour as is used in large quantity in our kitchen.



ANTIPASTI

- Bruschetta v** each 4.9
Grilled Bread topped with seasoned Tomatoes, Basil, Buffalo Mozzarella and EVOO
- Arancini -2 pcs- v-gf** 8.9
Crispy Porcini Mushroom Arancini stuffed with Mozzarella and served with Truffle Mayo
- Olive Marinate v** 9.9
Marinated warm Olives served with Focaccia
- Schiacciata all'Aglio v** 9.9
Wood fired Garlic, Herbs and Parmigiano Bread
- Caprese v-gf** 15.9
Sliced Roma Tomatoes, Buffalo Mozzarella, Basil, Balsamic dressing
- Calamari Fritti df** S 15.9 – L 29.9
Semolina dusted Fried Calamari, served with Rocket and Garlic Mayo
- Chilli Prawns gfa-df** 16.9
Prawn cutlets in Arrabbiata sauce with Chilli, Garlic, Tomato and Herbs served with grilled Focaccia.
- Carboni's Antipasto suggested for two** 34.9
Freshly shaved Artisanal Cured Meats, Buffalo Mozzarella, crumbed Olives and Bocconcini, Arancini, grilled Vegetables, Cocoli Bread

TASTE OF ITALY \$59

per person

The Carboni's ultimate banquet

A Chef Selection of 12 dishes to share, served over 4 courses for you to enjoy

To ensure an enjoyable experience this offer is ONLY valid for the WHOLE table -no mixed orders- and for a minimum of 4 people



SECONDI

- Fish Special** MP
Check for the Daily Special.
- Pollo Valdostana gf** 31.9
Pan-fried Chicken Breast, topped with Provolone cheese, Napoli and shaved Prosciutto, served in creamy sauce with Broccolini and Potatoes.
- Ossobuco alla Veneziana gf** 32.9
Slow braised Beef Ossobuco served with Truffled Polenta, Broccolini and Parsnip strips
- Meat Special** MP
Check for the Daily Special.

CONTORNI

- Patate Fritte v-gf-df** 9.9
Fried Chips, Rosemary Salt, Garlic Mayo
- Broccolini gf** 9.9
Pan-fried Broccolini, Pancetta, Chilli, Bread Crumb and toasted Hazelnuts
- Rocket Salad v-gf** 10.9
Rocket, Cherry Tomatoes, Parmesan, Lemon dressing



BEVANDE

	Glass	Btl		
Sparkling				
Pink Moscato "Innocent Bystander"	9	n/a		
Prosecco DOC "Casa Canevel"	10	50		
White				
Pinot Grigio IGT "Pasqua"	9	40		
Soave IGT "Passione Sentimento"	10	50		
Chardonnay IGT "Tiefenbrunner"	11	55		
Savignon Blanc DOC "Bertani"	11	55		
Rose'				
Rosato di Puglia "Pasqua"	9	40		
Red				
Montepulciano DOC "Fantini"	9	45		
Sangiovese-Primitivo "Appassimento"	9	45		
Nero d'Avola "Pasqua"	9	45		
Chianti DOCG "Querceto"	10	50		
Shiraz IGT "Spadafora"	10	50		
Pinot Noir IGT "Caranto"	11	55		
On Tap			Pot	Schooner
Carboni's Lager	6	9	12	12
Carboni's Pale Ale	6	9	12	12
Carboni's Middy	6	9	12	12
Italian Stubbies				
Arte in Lattina		Pils	330ml	8
Menabrea		Lager	330ml	9
Peroni Rosso		Lager	330ml	9
Moretti		Lager	330ml	9
Baracca		Lager	330ml	10
Sidro del Bosco		Dry Apple Cider	330ml	10
Peroni Riserva		Double Malt	500ml	15
Italian Bottled Soft Drink				
Blood Orange, Chinotto, Ginger Beer, Tonic, Cola and diet Cola				5
Italian Bottled Juices				
Pineapple, Orange, Peach, Blood Orange, Pear, Apple				5
Italian Water				
Lurisia Sparkling or Still		700ml		7

FULL DRINK LIST AT THE BACK OF THIS PAGE



DOLCI

- Sicilian Cannoli** each 6.9
Crisp Sicilian Cannoli shell filled with citrus infused ricotta cream, chocolate and pistachio.
- Pannacotta alla Vaniglia gf** 11.9
Vanilla Pannacotta served with forest berries sauce.
- Tiramisu' al Caffè'** 11.9
Mascarpone cream, Lady Finger biscuits soaked in Espresso coffee, a Classic!
- Affogato gf** 14.9
Vanilla gelato served with espresso coffee and Frangelico