



## PIZZA 12 inch



- Margherita v** 19.9  
Tomato base, Buffalo Mozzarella, Parmigiano, Basil, Extra Virgin Olive Oil
- Ham & Pineapple** 21.9  
Tomato base, Mozzarella cheese, traditional Ham and Pineapple
- Zucca v** 21.9  
Mozzarella base, Pumpkin, Herb Pesto, Goat Cheese, Roasted Onion, Pine Nuts
- Capricciosa** 23.9  
Tomato base, Mozzarella cheese, Ham, Mushroom, Olives, Artichokes and Basil
- Hot Vesuvio** 23.9  
Tomato base, Mozzarella cheese, Calabrese Salami, 'Nduja Sausage, cherry Tomatoes, black Olives, Rocket
- Rustica** 23.9  
Tomato base, Mozzarella cheese, Smoked Ham, Roasted Red Onion, Capsicum, Mushroom, Parmesan
- Maialona** 24.9  
Tomato Base, Mozzarella Cheese, Italian Leg Ham, Housemade pork sausage, Sopressa Salami.
- Boscaiola** 24.9  
Tomato base, Mozzarella cheese, Porcini Mushrooms, Olives, Sausage, Parmigiano and Basil
- Crudo** 24.9  
Tomato and Mozzarella cheese topped with Shaved 24 months aged Parma Prosciutto, Rocket, Cherry Tomatoes and torn Buffalo Mozzarella

GLUTEN FREE PIZZA BASE ADD \$3



## PASTA



- Gnocchi 4 Formaggi** 22.9  
Hand-made Potato Gnocchi with 4 Cheeses sauce. Mozzarella, Parmigiano, Taleggio and Pecorino.
- Gnocchi Amalfitana v** 22.9  
Hand-made Potato Gnocchi in a roasted Cherry Tomato Napoli sauce, torn Buffalo Mozzarella and Basil.
- Gnocchi Norcina** 24.9  
Our famous hand-made Potato Gnocchi with House made Pork sausage, field Mushrooms and Truffle in a creamy sauce topped with parmesan.
- Lasagna al Forno** 24.9  
Our hand-made Lasagne with traditional Veal and Pork ragu', Béchamel and Parmigiano
- Ravioli ai Funghi v** 24.9  
Hand-made Ricotta and Spinach Ravioli served with Wild Mushroom "trifolata" in a Garlic, Herbs and White Wine sauce
- Pappardelle Ortolana v** 24.9  
Pappardelle Pasta with Broccolini, Mushroom, Olives, Cherry Tomatoes and Pumpkin with Napoli sauce and Parmigiano.
- Pappardelle al Ragu'** 26.9  
Pappardelle Pasta with slow cooked Lamb Shoulder and Vegetables ragu' topped with Parmigiano cheese.
- Fettuccine Carbonara** 22.9  
Fettuccine pasta with Pancetta in a creamy egg yolk sauce topped with Parmigiano.
- Fettuccine Bolognese** 24.9  
Fettuccine pasta with traditional Veal and Pork ragu topped with Parmigiano
- Fettuccine Marinara df** 29.9  
Fettuccine pasta with Vongole, Mussels, Calamari, and Prawns in Garlic, Chilli, Cherry Tomatoes and White Wine sauce

GLUTEN FREE PASTA ADD \$2



## 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** Small 15.9 – Large 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 Grazing Box** 29.9  
Freshly shaved Artisanal Cured Meats, Buffalo Mozzarella, crumbed Olives and Bocconcini, Arancini, grilled Vegetables, Coccoli Bread



## MAINS



- Pollo Valdostana gf** 27.9  
Pan-fried Chicken Breast, topped with Provolone cheese, Napoli and shaved Prosciutto, served in creamy sauce with Broccolini and Potatoes.
- Ossobuco alla Veneziana gf** 29.9  
Slow braised Beef Ossobuco served with Truffled Polenta and Broccolini
- Patate Fritte v-gf-df** 7.9  
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
- Caprese v-gf** 15.9  
Sliced Roma Tomatoes, Buffalo Mozzarella, Basil with dressing

## SIDES



## VINO & BIRRA



- Sparkling** **Btl**  
Prosecco DOC "Casa Canevel" 24.9
- White**  
Pinot Grigio IGT "Pasqua" 19.9  
Savignon Blanc DOC "Bertani" 19.9  
Soave IGT "Passione Sentimento" 24.9  
Chardonnay IGT "Tiefenbrunner" 24.9
- Rose'**  
Rosato di Puglia "Pasqua" 19.9
- Red**  
Nero d'Avola "Pasqua" 19.9  
Montepulciano DOC "Fantini" 24.9  
Sangiovese-Primitivo "Appassimento" 24.9  
Chianti DOCG "Querceto" 24.9  
Shiraz IGT "Spadafora" 24.9  
Pinot Noir IGT "Caranto" 24.9
- Italian Stubbies**
- |                 |                 |       |    |
|-----------------|-----------------|-------|----|
| Arte in Lattina | Pils            | 330ml | 5  |
| Menabrea        | Lager           | 330ml | 6  |
| Peroni Rosso    | Lager           | 330ml | 6  |
| Moretti         | Lager           | 330ml | 6  |
| Baracca         | Lager           | 330ml | 9  |
| Sidro del Bosco | Dry Apple Cider | 330ml | 9  |
| Peroni Riserva  | Double Malt     | 500ml | 11 |
- Italian Soft Drink**  
Blood Orange, Chinotto, Ginger Beer, Tonic, Cola and diet Cola 3.9
- Italian Juices**  
Pineapple, Orange, Peach, Blood Orange, Pear, Apple 3.9
- Italian Water**  
Lurisia Sparkling or Still 700ml 4.9



## DOLCI



- Sicilian Cannoli** *each* 6.9  
Crisp Sicilian Cannoli shell filled with citrus infused ricotta cream, chocolate and pistachio.
- Pannacotta alla Vaniglia gf** 9.9  
Vanilla Pannacotta served with forest berries sauce.
- Tiramisu' al Caffè'** 9.9  
Mascarpone cream, Lady Finger biscuits soaked in Espresso coffee, a Classic!

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