

pizza

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	

pasta

Gnocchi 4 Formaggi e Pera v	22.9
Hand-made Potato Gnocchi with 4 Cheeses sauce. Roasted pear and Walnuts.	
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	22.9
Our hand-made Lasagne with traditional Veal and Pork ragu', Béchamel and Parmigiano	
Ravioli Pancetta e Cavolo	24.9
Hand-made Ricotta and Spinach Ravioli served with brown Butter, Pancetta and Kale sauce topped with shaved Parmigiano and Pine Nuts.	
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	

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, Bread	



secondi

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	

contorni

al bicchiere

				Btl
Sparkling				
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!	

CARBONI'S VELOCE
Authentic Italian at Home

DINNER 7 DAYS
5pm till 8pm

LUNCH
fri-sat-sun
12pm till 3pm