

# antipasti

**Bruschetta al Pomodoro** *v* each 4.9  
Grilled Sourdough Bread topped with seasoned Tomatoes, Basil, Buffalo Mozzarella and EVOO

**Arancini ai Funghi -2 pcs** *v-gf* 8.9  
Crispy Mushroom Arancini stuffed with Mozzarella and served with Truffle Mayo

**Olive Marinata** *v* 9.9  
Marinated warm Olives served with grilled Bread

**Schiacciata all'Aglio** *v* 9.9  
Wood fired Garlic, Herbs and Parmigiano Focaccia

**Calamari Fritti** *df* S 16.9 – L 29.9  
Semolina dusted flash fried Calamari, served with Rocket and Garlic Mayo

**Gamberi Arrabbiata** *df* 16.9  
Prawn cutlets in Arrabbiata sauce with Chilli, Garlic, Tomato and Parsley served with grilled Bread.

**Carboni's Antipasto Board** 29.9  
*suggested for two*

Freshly shaved Artisanal Cured Meats, Buffalo Caprese, crumbed Olives "Ascolana", Arancini, marinated Vegetables and Bread



**Maccheroni 4 Formaggi** *v* 22.9  
Fresh Maccheroni Pasta with roasted Pear and 4 Cheeses sauce, topped with Walnuts

**Gnocchi Amalfitana** *v* 22.9  
Fresh Potato Gnocchi in a roasted Cherry Tomato Neapolitana sauce topped with Buffalo Mozzarella, Parmigiano and Basil

**Cappellaci Pesto e Gamberi** 25.9  
Fresh Pumpkin Ravioli with Pesto, Cherry Tomatoes and Prawns *(CONTAINS NUTS)*

**Gnocchi Norcina** 24.9  
Fresh Potato Gnocchi with in-house made Pork and fennel sausage, field Mushrooms and black Truffle in a creamy sauce topped with Parmigiano

**Casarecce al Ragù** 26.9  
Fresh Casarecce Pasta served with slow braised Lamb and Beef Ragù with Vegetables and Valpolicella red wine, topped with Parmigiano

**Fettuccine Marinara** *df* 29.9  
Fresh Fettuccine pasta with Vongole, Mussels, Calamari, Prawns and Scallops in Garlic, Chilli, White Wine and Tomato sauce

**Fettuccine Bolognese** 24.9  
Fresh Fettuccine pasta with classic Veal and Pork Bolognese sauce, topped with Parmigiano

**Fettuccine Carbonara** 22.9  
Fresh Fettuccine pasta sauteed with Pancetta in a creamy Egg yolk sauce with Parmigiano.

# secondi

**Pollo Valdostana** *gf* 31.9  
Oven baked Chicken Breast topped with Mozzarella and Napoli topped with Prosciutto, served in creamy sauce with Broccolini and Potatoes.

**Barramundi alla Piastra** *gf* 31.9  
Pan seared Baby Barramundi Fillet, Italian slaw of Purple Cabbage and Fennel, Pea Puree, Orange dressing and Toasted Hazelnuts. *(CONTAINS NUTS)*

# pizza

**Margherita** *v* 19.9  
Tomato base, Buffalo Mozzarella, Parmigiano, Basil, Extra Virgin Olive Oil

**Ham and Pineapple** 21.9  
Tomato base, Buffalo Mozzarella, Parmigiano, Basil, Extra Virgin Olive Oil

**Zucca** *v* 22.9  
Mozzarella base, Pumpkin, Herb Pesto, Goat Cheese, Roasted Onion, Pine Nuts *(CONTAINS NUTS)*

**Capricciosa** 24.9  
Tomato base, Mozzarella cheese, Ham, Mushroom, Olives, Artichokes

**Hot Vesuvio** 24.9  
Tomato base, Mozzarella cheese, Calabrese Salami, 'Nduja Sausage, cherry Tomatoes, black Olives, Rocket

**Rustica** 24.9  
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.

**Crudo** 24.9  
Tomato and Mozzarella cheese topped with Shaved Parma Prosciutto, Rocket, Cherry Tomatoes and torn Buffalo Mozzarella



# contorni

**Patate Fritte** *v-gf-df* 7.9  
Fries served with Garlic Mayo

**Rocket Salad** *v-gf* 9.9  
Rocket, Cherry Tomato, Parmesan, Lemon dressing

**Broccolini** *gf-df* 9.9  
Pan-fried Broccolini, Pancetta, Chilli, Bread Crumb and toasted Hazelnuts *(CONTAINS NUTS)*

**Caprese di Bufala** *v-gf* 15.9  
Sliced Buffalo Mozzarella and Roma Tomatoes, Basil, Balsamic and Olive oil dressing

## GLUTEN INTOLERANCY

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

*v= vegetarian . df= dairy free . gf= gluten friendly  
vegan options are available on request*



# al bicchiere

**Sparkling** Btl

Prosecco DOC "Casa Canevel" 29.9

**White**  
Pinot Grigio IGT "Pasqua" 24.9  
Chardonnay IGT "Tormaresca" 29.9  
Savignon Blanc DOC "Bertani" 29.9

**Rose'**  
Rosato di Puglia "Pasqua" 24.9

**Red**  
Montepulciano DOC "Fantini" 24.9  
Sangiovese-Primitivo "Appassimento" 29.9  
Shiraz IGT "Spadafora" 29.9  
Pinot Noir IGT "Caranto" 29.9

## Italian Stubbies 330ml

Menabrea	Lager	Piedmont	7
Peroni Rosso	Lager	Lazio	7
Peroni "Leggera"	Light Beer	Lazio	5
Moretti	Lager	Veneto	7
Ichnusa	Lager	Sardinia	7
Messina	Lager	Sicily	7

**Italian Bottled Soft Drink** 5  
Blood Orange, Chinotto, Cola and diet Cola

**Bottled Water** 5  
700ml Sparkling or Still

# dolci

**Sicilian Cannoli** each 6.9  
Handmade crispy Sicilian Cannoli shell dipped in chocolate and pistachio filled with orange infused ricotta cream

**Pannacotta ai Frutti di Bosco** *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 super Classic!

## DINE IN OR TAKE AWAY

LUNCH FRI TO SUN 12 PM - 3 PM  
DINNER SEVEN DAYS 5PM -9PM

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