



## Entree

Crab croquette – gorgonzola, lemon aioli, rocket.	19.95
Bruschetta – fresh tomato, basil, red onion, olive oil, salt, pepper v	18.95
Garlic Bread v	6.50
Al Fornetto Tasting Plate – Italian sausage, prosciutto, calamari, risotto balls, artichokes, olives, and toasted bread	33.00
Italian Sausage – served with kalamata olives and fresh bread	18.95
Fresh Bread – with warm olives, olive oil and balsamic vinegar v	11.50
Risotto Balls – with saffron aioli and baby spinach v	19.95
1/2 Dozen Oysters – natural gf	26.00
1/2 Dozen Oysters – kilpatrick gf	28.00
Beef and Pork Meatballs – served with a lightly spiced sugo, basil and Parmigiano Reggiano gf	20.00
Polenta Fries – served with truffle aioli v gf	16.50
Beef Tenderloin Carpaccio – parsley, mustard, garlic, sea salt, black pepper and evoo	23.50

## Kids Meals

<b>A Choice of...</b>	16.50
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Pizza – Margarita, L'onda, Ham & Cheese, Bacon & Cheese  
Spaghetti Bolognese  
Fish & Chips  
Chicken Nuggets & Chips  
Includes vanilla ice-cream with choice of topping, and soft drink (Schweppes)

## Main Meals

Fillet Mignon – bacon wrapped fillet steak cooked to your liking, served with spinach on mash potato finished with creamy garlic prawns	49.95
Ribeye – cooked to your liking, Creamy balsamic reduction, peperonata, rosemary potato, rocket, shaved parmesan and EVOO	49.50
Pollo Parmigiana – served with buttered baby potato and rocket	35.00
Veal Parmigiana – served with buttered baby potato and rocket	35.00
Saltimbocca – thin slices of veal, pan fried in white wine cream sauce and topped with Italian cured ham and mozzarella cheese; served with buttered baby potato and rocket	35.00
Scallopine – pan-fried veal in a white wine mushroom sauce; served with buttered baby potato and rocket	35.00
Vegetable Stack – grilled vegetables with polenta, balsamic reduction and basil pesto v gf	29.95
Capretto - oven braised baby goat, cooked in a white wine jus with celery, onion, and carrot, served on mash potato	42.00

## Salads

Mediterranean Salad	24.95
mixed lettuce, pine nuts, cucumber, roast capsicum, roast tomatoes, olives, feta, basil with balsamic vinegar v gf	
- With chicken gf	28.95
- With calamari	28.95
Caesar Salad	24.95
cos lettuce, egg, bacon, anchovies, croutons, shaved parmesan	
- With chicken	26.95
- With smoked salmon	28.95
Chicken & Pumpkin Salad	28.95
roast pumpkin, pine nuts, feta, grilled zucchini, cos lettuce with grilled chicken and pesto dressing	

## Side Meals

Greek Salad	13.50
Garden Salad	12.50
Seasonal Vegetables	12.50
Chips	10.00
Mashed Potato	7.50
Side of Spaghetti (Bolognese or Napoletana)	10.00

## Seafood

*The Moods & Foods of Italy*

*Al Fornetto*

v – vegetarian, gf – gluten free. Meals can be served without sauce/dressing if gluten free is necessary. Prices include G.S.T

Fish of the Day – see Specials – MP	<b>Entrée</b>	<b>Main</b>
Chilli Mussels – pan fried and topped with chilli, garlic, fresh herbs & napoletana sauce; served with fresh bread	28.50	35.50
Grilled Seafood Plate – fish of the day, natural oysters, king prawns, scallops and baby squid grilled and served on crispy cos lettuce with cherry tomato, avocado and red onion    gf		52.50
Garlic Prawns – cooked in a cream sauce, served on steamed jasmine rice    gf	28.95	38.95
Lemon Pepper Calamari – deep fried and served with a Greek salad and aioli	26.95	33.95
Beer Battered Fish – Deep fried barramundi served with chips and salad		33.50

## **Pasta**

Spaghetti Napoletana – crushed tomato, onion, garlic and fresh herbs v	25.95
Spaghetti Bolognese – homemade mince and napoletana sauce	27.95
Fettuccine Carbonara – egg, bacon and a touch of cream	28.95
Spaghetti Marinara – sautéed prawns, squid, fresh fish and mussels, in a napoletana sauce	36.00
Gnocchi Al Fornetto – home made gnocchi with cream, onion, pancetta, mushrooms and sundried tomatoes	33.00
Penne Calabrese – napoletana sauce, olives, onion, hot salami and a touch of chilli	29.95
Chilli Prawn Fettuccine – chilli sautéed prawns, olive oil fresh tomato, garlic, herbs and napoletana sauce	35.50
Lasagna – freshly made on the premises, filled with Bolognese sauce, mozzarella cheese, and bechamel sauce	31.00
Vegetarian Homemade Cannelloni – filled with spinach, fresh herbs, and ricotta, topped with napoletana sauce and cheese    v	32.95
Tortellini – chicken filled pasta, tossed in a cream, garlic and mushroom sauce	32.50
Risotto – choose from	
- Chicken & Mushroom    gf	31.95
- Seafood    gf	36.00
- Pumpkin & Spinach    gf	31.95

## **Pizza**

Available every day from **5pm**

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*Al Fornetto*

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Friday, Saturday, Sunday from **12pm**

Pizza Bianca – olive oil, salt and herbs v	16.00
Margherita – tomato, mozzarella & herbs v	24.00
Rustica – tomato, mozzarella, prosciutto, rocket, shaved parmesan, olive oil	29.95
L'onda – tomato, mozzarella, ham and pineapple	28.00
Al Fornetto – tomato, mozzarella, hot salami, black olives, anchovies and fresh chilli	29.95
Mediterranean – tomato, mozzarella, ricotta, spinach, eggplant, zucchini, cherry tomato, red onion, pine nuts v	30.95
Frutta di mare - tomato, mozzarella, mussels, prawns, fish, squid, parsley, fresh tomato	31.95
Quattro Stagione – tomato, mozzarella, bacon, mushrooms, capsicum, and prawns	30.95
Quattro Formaggi – gorgonzola, mozzarella, bocconcini and parmesan v	29.00
Salsiccia Fresca – tomato, buffalo mozzarella, potato, salsiccia, rosemary	29.95
Misto Bosco – mozzarella, mix mushroom, taleggio, truffle oil	29.95
Bufalina – tomato, buffalo mozzarella, prosciutto, rocket, cherry tomato	31.95
Pesto Chicken – tomato, mozzarella, chicken, pesto, avocado, bacon and capsicum	29.95
Calzone – tomato, mozzarella, spinach, black olives, ham and a touch of tomato sauce	29.95
Al Salmone – tomato, mozzarella, smoked salmon, red onion, capers and spinach	29.95
Amici – tomato, mozzarella, bacon, hot salami and onion	29.95
Capricciosa – tomato, mozzarella, ham, mushroom, artichoke, olives	29.95
The Works – no egg	31.95
Caprese – Buffalo mozzarella, cherry tomato, basil	29.95

Extras: vegetables 3| Seafood 4| Meat 4| Cheese 3| Buffalo mozzarella 6| Prosciutto 6

## Hot Drinks

Cappuccino, Flat White	5.50
Caffe Latte	5.50
Chai latte	6.00
Moccha	6.00
Hot Chocolate	6.00
Long Macchiato	6.00
Short Macchiato	4.50
Tea – pot for 1	5.00
– pot for 2	6.50
loose leaf – English Breakfast, Earl Gray, Camomile, Peppermint or Green	

Vienna Coffee or Chocolate	8.50
Espresso	4.00
Double Espresso	4.50
Affogato (espresso with icecream)	9.00
add Frangelico & Baci chocolate	16.95

### Extra charges

Large Mug	2.00
Decaffeinated Coffee	0.50
Soy Milk	0.50
Extra shot of Coffee	0.50

Babycino	2.50
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Milkshakes	8.50
chocolate, vanilla, caramel, spearmint, strawberry & banana	

Iced Coffee or Chocolate	9.50
Served with ice-cream & cream	

## Soft Drinks

Schweppes by the glass (pepsi, sunkist, lemonade, lemon squash)	6.00
ARANCIATA ROSSA	6.50
Agrum Blood Orange Bergamotto	6.95
Coca Cola 330ml bottles (Coke, Diet, No Sugar)	6.50
Lemon, Lime & Bitters	6.50
Mineral Water	
750 ml Mangiatorella	7.50
750 ml Mangiatorella	8.50
Chinotto	6.50
Fruit Juices apple, orange or pineapple	6.50

## Desserts

Cakeage \$2.00 per person

	Gelati	
	1 scoop	6.00
	2 scoops	10.00
	3 scoops	13.50
Nut Sundae		12.50

Desserts	15.00
a selection from the display cabinet	
With 1 scoop gelati	18.00

Baci & Elephant Chocolates	3.00
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