

## Entree

Crab croquette – gorgonzola, lemon aioli, rocket.	18.95
Bruschetta – fresh tomato, basil, red onion, olive oil, salt, pepper v	17.95
Garlic Bread v	6.00
Al Fornetto Tasting Plate – Italian sausage, prosciutto, calamari, risotto balls, artichokes, olives, and toasted bread	32.00
Italian Sausage – served with kalamata olives and fresh bread	17.95
Fresh Bread – with warm olives, olive oil and balsamic vinegar v	10.50
Risotto Balls – with saffron aioli and baby spinach v	18.95
1/2 Dozen Oysters – natural gf	24.00
1/2 Dozen Oysters – kilpatric gf	26.00
Beef and Pork Meatballs – served with a lightly spiced sugo, basil and Parmigiano Reggiano gf	18.50
Polenta Fries – served with truffle aioli v gf	14.50
Beef Tenderloin Carpaccio – parsley, mustard, garlic, sea salt, black pepper and evoo	22.50

## Kids Meals

**A Choice of...** 16.50

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	47.95
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	34.00
Veal Parmigiana – served with buttered baby potato and rocket	34.00
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	34.00
Scallopine – pan-fried veal in a white wine mushroom sauce; served with buttered baby potato and rocket	34.00
Vegetable Stack – grilled vegetables with polenta, balsamic reduction and basil pesto v gf	28.95
Capretto - oven braised baby goat, cooked in a white wine jus with celery, onion, and carrot, served on mash potato	39.95

## Salads

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

## Side Meals

Greek Salad	12.50
Garden Salad	10.50
Seasonal Vegetables	10.50
Chips	7.95
Mashed Potato	7.50
Side of Spaghetti (Bolognese or Napoletana)	10.00

## Seafood

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*Al Fornetto*

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	<b>Entrée</b>	<b>Main</b>
Fish of the Day – see Specials – MP		
Chilli Mussels – pan fried and topped with chilli, garlic, fresh herbs & napoletana sauce; served with fresh bread	27.50	34.50
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		49.50
Garlic Prawns – cooked in a cream sauce, served on steamed jasmine rice gf	27.95	37.95
Lemon Pepper Calamari – deep fried and served with a Greek salad and aioli	25.95	32.95
Beer Battered Fish – Deep fried barramundi served with chips and salad		32.50

## **Pasta**

Spaghetti Napoletana – crushed tomato, onion, garlic and fresh herbs v		24.95
Spaghetti Bolognese – homemade mince and napoletana sauce		26.95
Fettuccine Carbonara – egg, bacon and a touch of cream		27.95
Spaghetti Marinara – sautéed prawns, squid, fresh fish and mussels, in a napoletana sauce		34.50
Gnocchi Al Fornetto – home made gnocchi with cream, onion, pancetta, mushrooms and sundried tomatoes		32.00
Penne Calabrese – napoletana sauce, olives, onion, hot salami and a touch of chilli		28.95
Chilli Prawn Fettuccine – chilli sautéed prawns, olive oil fresh tomato, garlic, herbs and napoletana sauce		34.50
Lasagna – freshly made on the premises, filled with Bolognese sauce, mozzarella cheese, and bechamel sauce		29.95
Vegetarian Homemade Cannelloni – filled with spinach, fresh herbs, and ricotta, topped with napoletana sauce and cheese v		31.95
Tortellini – chicken filled pasta, tossed in a cream, garlic and mushroom sauce		31.50
Risotto – choose from		
- Chicken & Mushroom gf		30.95
- Seafood gf		34.50
- Pumpkin & Spinach gf		30.95

## **Pizza**

Available every day from **5pm**

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

Pizza Bianca – olive oil, salt and herbs v	16.00
Margherita – tomato, mozzarella & herbs v	23.00
Rustica – tomato, mozzarella, prosciutto, rocket, shaved parmesan, olive oil	28.95
L'onda – tomato, mozzarella, ham and pineapple	27.00
Al Fornetto – tomato, mozzarella, hot salami, black olives, anchovies and fresh chilli	28.95
Mediterranean – tomato, mozzarella, ricotta, spinach, eggplant, zucchini, cherry tomato, red onion, pine nuts v	29.95
Frutta di mare - tomato, mozzarella, mussels, prawns, fish, squid, parsley, fresh tomato	30.95
Quattro Stagione – tomato, mozzarella, bacon, mushrooms, capsicum, and prawns	29.95
Quattro Formaggi – gorgonzola, mozzarella, bocconcini and parmesan v	28.00
Salsiccia Fresca – tomato, buffalo mozzarella, potato, salsiccia, rosemary	29.95
Misto Bosco – mozzarella, mix mushroom, taleggio, truffle oil	29.00
Bufalina – tomato, buffalo mozzarella, prosciutto, rocket, cherry tomato	30.95
Pesto Chicken – tomato, mozzarella, chicken, pesto, avocado, bacon and capsicum	29.00
Calzone – tomato, mozzarella, spinach, black olives, ham and a touch of tomato sauce	29.00
Al Salmone – tomato, mozzarella, smoked salmon, red onion, capers and spinach	29.00
Amici – tomato, mozzarella, bacon, hot salami and onion	29.00
Capricciosa – tomato, mozzarella, ham, mushroom, artichoke, olives	29.00
The Works – no egg	30.95
Caprese – Buffalo mozzarella, cherry tomato, basil	29.00

Extras: vegetables 2| Seafood 3| Meat 3| Cheese 2| Buffalo mozzarella 6| Prosciutto 4

## Hot Drinks

Cappuccino, Flat White	5.00
Caffe Latte	5.00
Chai latte	5.50
Moccha	5.50
Hot Chocolate	5.50
Long Macchiato	5.50
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	7.50
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	2.00
Milkshakes	8.00
chocolate, vanilla, caramel, spearmint, strawberry & banana	
Iced Coffee or Chocolate	8.50
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	6.95
750 ml Mangiatorella	7.95
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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