

# Mangia e Bevi

ristorante italiano



## Starters

<b>Garlic Bread</b>	4.5
<b>Tomato Bruschetta</b> (3pcs) Crusty Italian bread, diced tomato, onion, fresh basil leaves	13.5
<b>Caprese Bruschetta</b> (3pcs) Crusty Italian bread, sliced tomatoes, fresh bufala mozzarella, fresh basil leaves	16.5
<b>Olive Ascolana</b> Green Olives stuffed with feta cheese, crumbed and lightly fried	13.5
<b>Arancini</b> Italian style rice balls stuffed with spinach and ricotta	16.5
<b>Calamari Fritti</b> Calamari, dusted in flour, deep fried served with lemon wedge & aioli	22
<b>Polpette Napoletana</b> 100% premium ground beef meatballs cooked in traditional Napoletana sauce	19.5
<b>Polipo Alla Griglia</b> Octopus - lightly marinated, grilled on bed of green/salad	24.5
<b>Parmigiana</b> Sliced eggplant layered with fior di latte mozzarella, Napoletana sauce and basil, baked in oven	18
<b>Antipasto Platter</b> Selection of chef's choice of Entrees	65

## Salads & Sides

<b>Mediterranean</b> Lettuce variety, cucumber, tomato, feta cheese, red capsicum, sicilian olives, Italian dressing	16
<b>Pera e Rucola</b> Baby rocket leaves, shaved pear, shaved parmesan cheese, topped with crushed walnuts, balsamic vinegar, virgin olive oil	18
<b>Caprese Salad</b> Roma tomatoes, fresh bufala mozzarella, basil, lettuce variety, seasoned with salt and drizzled with virgin olive oil	21.5
<b>Seasonal Vegetables</b>	10
<b>Chips</b>	9

## Pasta (Gluten free available)

<b>Tortiglioni alla Norma</b> Roasted eggplant cooked in Napoletana sauce and basil topped with fried (cold) Eggplant and fresh ricotta	24
<b>Spaghetti alla Bolognese</b> Slow cooked 100% premium ground beef mince cooked in Napoletana sauce	26
<b>Lasagne al Forno</b> Traditional home style 100% premium beef lasagna, creamy béchamel and Napoletana sauce slowly baked in the oven	27
<b>Fettucine Boscaiola</b> Mushrooms, Bacon & shallots, cooked in a light cream sauce	26
<b>Spaghetti Cabonara</b> Bacon and onion cooked in a light cream sauce and folded with egg	27
<b>Risotto Funghi e Salsiccia</b> Arborio rice cooked in a creamy sauce with mixed mushrooms, Italian sausage and peas	28
<b>Gnocchi Sorrentina</b> Homemade potato dumplings cooked in Napoletana sauce topped with fior di latte mozzarella	29
<b>Ravioli Capri</b> Bufala mozzarella and spinach filled ravioli, cooked in a rich pink sauce	28
<b>Penne Pollo e Funghi</b> Chicken, Mushroom cooked in a rich pink sauce	28
<b>Spaghetti Marinara</b> Australian King prawns, calamari, octopus, mussels and garlic cooked in a Napoletana sauce	32

## Kiddies Menu (Drink included) (Under 12 years old only)

<b>Chicken Nuggets and Chips</b>	14.5
<b>Penne Napoletana</b>	14.5
<b>Fish and Chips</b>	14.5
<b>Margherita Pizza</b>	14.5

## Pizze Rosse

<b>Margherita</b> Fior di latte, basil, drizzle of virgin olive oil	23
<b>Hawaiian</b> Fior di latte, ham, pineapple	25
<b>Vegetarian</b> Fior di latte, eggplant, zucchini, mushrooms, capsicum	24
<b>Capricciosa</b> Fior di latte, ham, mushrooms, pepperoni, olives, artichokes	26
<b>Meat Lovers</b> Fior di latte, ham, pepperoni, chicken, cabanossi	26
<b>Parmigiana</b> Scamorza, eggplant, cherry truss tomatoes, fresh ricotta, basil	26
<b>Supreme</b> Fior di latte, mushrooms, capsicum, onion, ham, cabanossi, olives, pepperoni	28
<b>Diavola</b> Fior di latte, hot salami, scamorza, basil leaves	29

## Pizze Bianche

<b>Garlic And Cheese</b> Fior di latte, freshly crushed garlic, virgin olive oil, parsley	19
<b>Quattro Formaggi</b> Fior di latte, gorgonzola, taleggio, parmesan	27.5
<b>Prosciutto</b> Fior di latte mozzarella, cherry truss tomatoes Italian Prosciutto, fresh bufala mozzarella	29.5
<b>Gamberoni</b> Fior di latte mozzarella, zucchini, cherry truss tomatoes, Australian king prawns	29.5
<b>Salsiccia e Patate</b> Fior di latte mozzarella, Italian style beef sausage, potatoes	26
<b>Vegana</b> Vegan cheese, cherry tomatoes, eggplant, zucchini, topped with rocket, truffle oil	26
<b>Contadina</b> Fior di latte mozzarella, cherry tomatoes, double smoked ham, eggplant, fresh ricotta	25
<b>Speck e Fontina</b> Fior di latte mozzarella, speck, fontina cheese	27

## Calzoni

<b>Traditional</b> Folded pizza filled with ricotta, Italian pepperoni, topped with salsa and melted mozzarella	26
<b>Vegetarian</b> Folded pizza filled with eggplant, zucchini, cherry tomatoes, topped with salsa and melted mozzarella	26

## Veal

<b>Vitello alla Pizzaiola</b> Pan seared veal fillets, capers, black olives, oregano cooked in a Napoletana sauce served with side veggies	34
<b>Vitello al Limone</b> Pan seared veal fillets in a zesty lemon sauce served with side veggies	34
<b>Vitello ai Funghi</b> Pan seared veal fillets cooked in a sauteed mushrooms sauce served with side veggies	34

## Chicken

<b>Cotoletta</b> Traditional crumbed chicken breast fried served with chips & salad	28.5
<b>Pollo alla Parmigiana</b> Pan seared chicken breast fillets cooked in a Napoletana sauce topped with eggplant and parmigiano cheese served with side veggies	32.5
<b>Pollo Cacciatore</b> Pan seared chicken breast fillets, onions, black olives and capsicum cooked in a Napoletana sauce served with side veggies	32.5

## Seafood

<b>Cozze al Pomodoro</b> Fresh black local mussels cooked in Napoletana, virgin olive oil and garlic sauce garnished with parsley and served with crusty bread	32
<b>Fish of The Day</b> Market fresh grilled fish fillet served with chips and salad	M/P
<b>Filetto di Salmone</b> Fresh Salmon fillet served in a white wine sauce, olive oil, cherry tomatoes and asparagus served with side veggies	38
<b>Gamberoni alla Griglia</b> Grilled Australian king prawns served on a bed of salad, drizzled with olive oil	42
<b>Misto di Mare</b> (Mixed seafood platter on bed of salad) Australian king prawns, octopus, calamari, marinated Tasmanian scallops, black local mussels, fresh salmon, flat head fillets, potato chips, seafood sauce	155

## Desserts

<b>Tiramisù</b> Traditional home made with savoiardi biscuit, soaked in espresso coffee, mascarpone cheese all dusted in cocoa powder	15.5
<b>Ferrero Rocher Mousse Cake</b> Chocolate mousse cake - vanilla bean ice cream	15.5
<b>Italian Gelato</b> Three scoops of traditional Italian gelato	15.5
<b>Sticky date</b> Homemade Sticky date pudding served with butterscotch sauce - vanilla bean ice cream	15.5
<b>Nutella Pizza</b> Mangia e Bevi's signature style Nutella Pizza	22

Please inform our waiting staff of any specific dietary requirements