

# Pastabella

Traditional & Gourmet

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<b>Starters</b>	
<b>BRUSCHETTA</b> <i>Toasted bread slices topped with fresh tomatoes, basil, Spanish onion and olive oil</i>	8
<b>OLIVE PASTE CROSTINI</b> <i>Our own freshly made mixed Olive tapenade with toasted pane di casa topped with olive oil</i>	8
<b>GARLIC OR HERB BREAD</b> <i>On Pane Di Casa</i>	5
<b>PANE DI CASA</b> <i>Served with Extra Virgin Olive Oil &amp; Balsamic Vinegar</i>	4

## Antipasti (Entrée)

<b>PASTABELLA ANTIPASTO</b> <i>Prosciutto, bocconcini, salami, semi-dried tomato, artichoke, olives, served with Pane Di Casa and topped with virgin olive oil (with or without anchovies) (SERVES TWO PEOPLE)</i>	22
<b>CALAMARI</b> <i>Grilled or crumbed tender calamari rings served with salad and lemon</i>	16
<b>CHILLI PRAWNS</b> <i>Australian prawns pan fried in olive oil, with garlic, chilli and napoletana sauce on bed Of risotto</i>	17

## Insalate (Salads)

<b>ITALIAN</b> <i>Baby rocket, red onion, tomato, cucumber and olives with balsamic vinegar and olive oil</i>	10
<b>RUCOLA</b> <i>Rocket leaves, shaved parmesan, pine nuts with balsamic vinegar and olive oil</i>	12
<b>CHICKEN CAESAR SALAD</b> <i>Cos lettuce, crispy bacon, croutons, tossed in homemade Caesar dressing and topped with Parmesan Cheese</i>	17



## Primi Piatti (*Pasta*)

### TRADITIONAL PASTA

*Penne*

### GOURMET PASTA

*Handmade Spaghetti, Fettuccine, Gnocchi, Ravioli*

**ALL FETTUCINE, RAVIOLI, GNOCCHI, LASAGNA & CANNELLONI MADE ON PREMISES**

WITH ONE OF OUR TRADITIONAL SAUCES

<b>NAPOLETANA</b>	16
<i>Olive oil and fresh basil in tomato sauce</i>	
<b>BOLOGNESE</b>	18
<i>Traditional tomato based sauce with lean beef mince, carrot and celery</i>	
<b>CARBONARA</b>	18
<i>Famous Italian dish of pasta with bacon, shallots, egg, parmesan cheese and cream</i>	
<b>BOSCAIOLA</b>	18
<i>Mushroom, bacon and shallots in a fresh cream sauce</i>	
<b>PESTO</b>	18
<i>Olive Oil, basil, garlic, pine nuts and parmesan cheese</i>	
<b>PASTABELLA</b>	18
<i>Pastabella pesto and mixed with napoletana sauce</i>	
<b>PUTTANESCA</b>	18
<i>Cherry tomatoes, stuffed olives, anchovies, garlic, chilli, basil, parsley &amp; pepper in a wine sauce</i>	
<b>MARINARA</b>	22
<i>Market fresh seafood served with garlic, parsley &amp; white wine in a white sauce or a dash of napoletana sauce</i>	
<b>CHILLI PRAWNS</b>	21
<i>Prawns, rocket, garlic, white wine, olive oil in a white sauce with a touch of chilli</i>	
<b>RISOTTO OF THE DAY</b>	MP
<i>Please ask your waiter for today's risotto special</i>	
<b>LASAGNA DI CASA (HOME MADE)</b>	18
<i>Layers of Pasta &amp; lean mince, covered in a napoletana sauce</i>	
<b>CANNELLONI (HOME MADE)</b>	18
<i>Please ask your waiter for today's Cannelloni filling</i>	
<b>RAVIOLI (HOME MADE)</b>	MP
<i>Please ask your waiter for today's Ravioli filling</i>	



## Secondi Piatti (Mains)

(All chicken & Veal dishes are served with steamed or roasted seasonal vegetables)

VEAL OR CHICKEN SCHNITZEL <i>Freshly crumbed served with lemon wedge</i>	17
VEAL OR CHICKEN MILANESE <i>Topped with napoletana sauce, mozzarella and parmesan cheese</i>	20
VEAL SALTIMBOCCA <i>Pan fried veal wrapped in prosciutto, with sage and a light wine sauce</i>	24
GRILLED CHICKEN AVOCADO <i>Grilled chicken breast and avocado in a brandy &amp; cream sauce</i>	24
GRAIN – FED EYE FILLET <i>Eye Fillet steak char grilled to your liking with a red wine jus and served with roasted vegetables</i>	27



## Dolci (Desserts)

TIRAMISU	9.0
<i>Traditional Italian layered dessert made from Savoirdi biscuit, espresso and mascarpone</i>	
PANNACOTTA	9.0
<i>Please ask your waiter for today's flavour</i>	
CREPE SUZETTE	9.0
<i>Made to order crepes served in an orange caramelised sauce</i>	

## Bevande (Beverages)

SOFT DRINK (375ml can)	3.5
<i>Coke, Diet Coke, Sprite</i>	
JUICE	4.0
<i>Please ask your waiter for flavours</i>	
STLL OR SPARKLING WATER (500ml bottle)	4.5
CAFFE	3.5
<i>Espresso, Ristretto, Macchiato, Cappuccino, Flat White, Latte, Long Black Hot Chocolate, Chai Latte, Mocha</i>	
AFFOGATO	4.5
TEA	3.5
<i>English breakfast, Green Tea, Peppermint, Chamomile</i>	
BYO – Wine & Beer only	

