

COCKTAILS**SPRITZ**

APEROL SPRITZ Aperol,
Prosecco, Soda \$18.5

LIMONCELLO SPRITZ Limoncello,
Prosecco, Soda \$18.5

CAMPARI SPRITZ Campari,
Prosecco, Soda \$18.5

COSMO SPRITZ Vodka, Prosecco,
Cranberry Juice, Soda \$18.5

AMALFI SPRITZ Aperol, Prosecco,
Pineapple Juice, Soda \$18.5

BELLINI

BELLINI Prosecco, Peach Puree \$16.5

ROSSINI Prosecco, Strawberry
Puree \$16.5

MIMOSA Prosecco,
Orange Juice \$16.5

ITALIAN TWIST

NEGRONI Campari,
Cinzano Rosso, Gin \$17.5

AMALFI GIN And TONIC
Gin, Limoncello, Tonic \$18.5

ESPRESSO MARTINI Vodka,
Kahlua, Vanilla Galliano, Espresso,
Sugar Syrup \$18.5

DARK 'n' STORMY Kraken Rum,
Averna, Montenegro, Lemon,
Ginger Beer \$18.5

LONG ISLAND Vodka, Gin,
Rum, Tequila, Lemon, Sugar,
Chinotto \$19.5

MOCKTAILS

VIRGIN BELLINI Peach Purée,
Grenadine, Ginger Ale \$10.5

VIRGIN APEROL Crodino
(Bitter Aperitif) and Soda \$11.5

FRUIT PUNCH Orange Juice,
Pineapple Juice, Grenadine,
Lemonade \$10.5

COLD

MINERAL WATER
STILL or SPARKLING \$3.5
Per Person (unlimited)

ITALIAN SOFT DRINKS - Chinotto,
Aranciata, Limonata, Gassoza
(Citrus) \$6.9

100% JUICES - Orange, Apple,
Pineapple \$6.9

SOFT DRINKS - Coca Cola, Diet
Coke, Sprite, Dry Ginger Ale, Tonic
Water \$5.5

Lemon Lime and Bitters and
Ginger Beer \$6.9

SPARKLING

VILLA FRESCO PROSECCO
(King Valley, VIC)
Glass \$14.5 - Bottle \$56.50

MCPHERSON PINK
MOSCATO 2022 (VIC)
Glass \$10.5 - Bottle \$46.5

MOËT AND CHANDON BRUT
CHAMPAGNE NV
(Epernay, France) Bottle \$120

ROSÉ

WAVELENGTH ROSE 2022
(Great Southern, WA)
Glass \$11.5 - Bottle \$44.5

WHITE**GLASS**

MCPHERSON PINOT GRIGIO
2022 (Murray Darling, NSW)
Glass \$10.5 - Bottle \$40.5

HOWARD PARK MIAMUP
CHARDONNAY 2023
(Margaret River, WA)
Glass \$15.5 - \$60.5

YEALANDS BABYDOLL
SAUVIGNON BLANC 2023
(Marlborough, NZ)
Glass \$12.5 - Bottle \$48.5

WAVELENGTH SAUVIGNON
BLANC SEMILLON 2023
(Great Southern, WA)
Glass \$10.5 - Bottle \$42.5

TAMELLINI SOAVE 2022 (Italy)
Glass \$14.5 - Bottle \$67.5

BOTTLE

STORMFLOWER SAUVIGNON
BLANC 2023 (Margaret River, WA)
\$64.5

LA VILLA PINOT GRIGIO DOC
2022 (Italy) \$58.5

DOMAINE NATURALISTE
DISCOVERY CHARDONNAY 2022
(Margaret River, WA)
Bottle \$73.5

RED**GLASS**

WAVELENGTH SHIRAZ 2021
(Great Southern, WA)
Glass \$14.5 - Bottle \$56.5

MR RIGGS MONTEPULICANO
2021 (MCLAREN VALE, SA)
Glass \$13.5 - Bottle \$56.5

HOWARD PARK MIAMUP
CABERNET SAUVIGNON 2022
(Margaret River, WA)
Glass \$15.5 - Bottle \$60.5

PIZZINI NONNA GISELLA
SANGIOVESE 2022 (King Valley,
VIC) Glass \$14.5 - Bottle \$56.5

PUPPET MASTER PINOT NOIR
2022 (Cowaramup, WA)
Glass \$15.5 - Bottle \$64.5

BOTTLE

D'ARENBERG "THE STUMP
JUMP" GRENAOHE SHIRAZ
MOURVEDRE 2018
(McLaren Vale SA) \$45.5

TOM FOOLERY "YOUNG BLOOD"
SHIRAZ 2022 (Barossa, SA) \$66.5

ICARUS CAB SAUV MERLOT
2021 (Western Australia)
Bottle \$48.50

MONTE GUELFO CHIANTI DOCG
2022 (Italy) \$71.5

DOMAIN NATURALISTE
"DISCOVERY" CABERNET
SAUVIGNON 2021
(Margaret River, WA) \$75.5

BEER AND CIDER

PERONI 0.0 (0%) \$9.5

PERONI 3.5 (3.5%) \$10.5

PERONI (5%) \$10.5

ASAHI (5.0%) \$10.5

CORONA (4.5%) \$10.5

MATSO'S GINGER BEER
(GF)(3.5%) \$12.5

PIRATE LIFE PALE ALE
(4.4%) \$11.5

PURE BLONDE ORGANIC APPLE
CIDER (4.2%) \$10.5

BYO AVAILABLE ON MONDAY, TUESDAY AND WEDNESDAY NIGHTS
AND FRIDAY LUNCHES ONLY. \$10 CORKAGE PER BOTTLE FOR
WINE AND SPARKLING ONLY (NO BEERS)

ENTREE'S AND SHARE

COLD

BREAD - Crusty Italian Bread, Extra Virgin Olive Oil (EVOO) \$7.5

PROSCIUTTO PLATE (GF) - Freshly Sliced Prosciutto, EVOO \$19.5

CARPACCIO (GF) - Thinly Sliced Beef, Truffle Aioli, Fried Capers, Rocket, Parmigiano Reggiano \$22.5

ROCKET SALAD (V/N) - Rocket, Pear, Roasted Hazelnuts, Parmigiano Reggiano, Balsamic Dressing \$18.5

MISTA Salad (V/GF/VG) - Mixed Leaves, Tomatoes, Cucumber, Carrot, Shallots, Chardonnay Vinaigrette \$16.5

HOT

OLIVES (V/GF) - Warm Mixed Olives, Garlic, Chilli \$9.5

CHILLI MUSSELS - Fresh Local Mussels, Tomato Sugo, Garlic, Chilli, Fresh Herbs served with Crusty Italian Bread \$32.5

CALAMARI - Fried Calamari, Rocket, Balsamic, Tartare \$26.5

GAMBERI/GARLIC PRAWNS (GF) - King Prawns, Garlic, Chilli, Butter, White Wine, EVOO, Parsley \$26.5

ARANCINI (V/GF) - Fried Mushroom and Taleggio Rice Balls, Truffle Aioli \$18.5

MEATBALLS - Pork and Veal Meatballs, Tomato Sugo, Parmigiano Reggiano \$18.5

TRUFFLE FRIES (V/GF) - French Fries, Truffle Oil, Truffle Salt, Parsley, Grated Grana Padano \$17.5

VERDURE (GF/N) - Sautéed Broccolini, Zucchini, Kale, Peas, Garlic and Almond Flakes, EVOO \$16.5

PLAIN FRIES (V/GF/VG/DF) - French Fries, Sea Salt \$14.5

PIZZA

CHEESY GARLIC PIZZA (V) - Confit Garlic, Fior Di Latte, Oregano, Rosemary, Grated Parmesan, Confit Garlic Oil \$22.5

MARGHERITA (V) - San Marzano Tomatoes, Buffalo Cheese, Grated Parmesan, Basil, Oregano, EVOO \$24.5

DIAVOLA - San Marzano Tomatoes, Fior Di Latte, Cacciatore Salame, Olives, Chilli, Oregano \$27.5

CAPRICIOSA - San Marzano Tomatoes, Fior Di Latte, Leg Ham, Mushroom, Artichokes, Olives, Basil, Oregano \$29.5

PROSCIUTTO CRUDO - San Marzano Tomatoes, Grated Parmesan, Prosciutto, Basil, Rocket, Straciatella, EVOO, Pepper \$30.5

CARNIVORA - San Marzano Tomatoes, Fior Di Latte, Leg Ham, Cacciatore Salami, Fresh Pork Sausage, Guanciale Roasted Onion, Basil, Oregano, Vincotto \$30.5

FUNGHI (V) - Mushroom Paste Base, Champignon Mushroom, Thyme, Parsley, Confit Garlic, Straciatella, Pepper, Truffle Oil \$30.5

MONTI - Mushroom Cream Base, Buffalo Cheese, Leg Ham, Grated Pecorino, Pepper, EVOO, Parsley \$28.5

TRASTEVERE - Pecorino Base, Roasted Zucchini, Buffalo Cheese, Guanciale, Grated Pecorino, Basil, Pepper, EVOO, Parsley \$28.5

CAMPAGNA (V) - Pecorino Base, Fior Di Latte, Roasted Zucchini, Roasted Onion, Artichokes, Kalamata Olives, Fresh Rocket, Grated Pecorino, Oregano, Basil \$24.5

RUSTICA - Truffle Cream Base, Fior Di Latte, Roasted Potatoes, Speck, Roasted Onion, Pepper \$25.5

MORTAZZA - Pecorino Base, Provolone, Mortadella, Straciatella, Fresh Chilli, Grated Pecorino, Pepper \$30.5

Sorry No Half Half Pizzas.

All Pizzas Above Available with Freshly Made Gluten Free Base add \$5

SPECIALS

Please see blackboards and ask your waiter.

PASTA

SPAGHETTI MARINARA - Mixed Seafood of Fish, Prawns, Calamari and Mussels, Garlic, Chilli, Herbs \$39.5

CHOICE OF SAUCE - Rosso, Traditional Tomato Sugo, Bianco, Aglio E Olio Style with EVOO and White Wine

PAPPARDELLE RAGU - Fresh Pasta, Beef Cheek Ragù, Mushrooms, Parmigiano Reggiano, Herbs \$32.5

LINGUINE NERO - Black Squid Ink Pasta, Crab, Sautéed Fennel, Semi Dried Tomatoes, Garlic and Chilli Oil, Herbs \$34.5

LINGUINE GAMBERI - Prawns, Cream, Parmigiano Reggiano, Herbs \$31.5

RIGATONI BOLOGNESE - Fresh Pasta, Beef and Pork Bolognese, Tomato Sugo, Parmigiano Reggiano, Parsley \$28.5

TRUFFLE GNOCCHI - Fresh Potato Gnocchi, Mushrooms, Prosciutto, Parmesan and Truffle Sauce, Fried Sage \$31.5

VEGO GNOCCHI (V) - Fresh Potato Gnocchi, Mozzarella, Spinach, Tomato Sugo, Parmigiano Reggiano, Basil \$26.5

LINGUINE POLPETTE - Pork and Veal Meatballs, Tomato Sugo, Parmigiano Reggiano, Herbs \$27.5

SPAGHETTI BIANCO* - Italian Bacon, Mixed Mushrooms, White Wine, Garlic, Cream, Herbs, Parmigiano Reggiano \$28.5

*Vegetarian Option Available Swap Italian Bacon for Spinach

All pasta dishes above available with fresh gluten free spaghetti add \$5

MAINS

PESCE - (GF) - Crispy Skinned Cone Bay Barramundi, Sautéed Broccolini, Zucchini, Kale, Peas and Beurre Blanc sauce \$45.5

ANATRA (GF) - Duck Confit, Herb Roasted Sweet Potato, Carrots, Spring Onion, Orange and Honey Glaze \$45.5

COSTALETTA - Crumbed Free Range Pork Outlet, Truffle Mash Potato, Sautéed Cabbage, Parsley, Lemon \$40.5

PARMIGIANA - Crumbed Free Range Chicken Breast, Tomato Sugo, Mozzarella, Parmesan, Basil, Spaghetti Napoli \$38.5

PH 0411 494 579
THEITALIANONMENDSST.COM
THEITALIANONMENDSST@GMAIL.COM
ONLINE BOOKINGS NOW AVAILABLE FOR ALL GROUP SIZES UP TO 10 GUESTS.

OPENING HOURS:
DINNER: MON - SUN: 5PM - LATE
LUNCH: FRI - SUN: 12PM - 2.30PM

(GF) = GLUTEN FREE (V) = VEGETARIAN
(N) = CONTAINS NUTS (VG) = VEGAN
(DF) = DAIRY FREE

GLUTEN FREE DISCLAIMER - ALTHOUGH CONSIDERABLE EFFORTS HAVE BEEN UNDERTAKEN TO PROVIDE GLUTEN FREE OPTIONS FOR OUR CUSTOMERS, WE CANNOT GUARANTEE ANY OF OUR PRODUCTS ARE FULLY GLUTEN FREE. PLEASE ADVISE IF YOU ARE COELIAC OR HAVE ANY FOOD ALLERGIES

DUE TO PLANNING RESTRICTIONS, OUR GUESTS MUST LEAVE BY 10.00PM SUNDAY TO THURSDAY AND 10.30PM ON FRIDAY AND SATURDAY. THANK YOU FOR YOUR COOPERATION.

CARD FACILITIES: WE ACCEPT EFTPOS, VISA, MASTERCARD AND AMERICAN EXPRESS

SORRY NO ITEMISED SPLIT BILLING

COFFEE AND TEA

Espresso, Ristretto \$4
 Espresso Macchiato \$4.6
 Double Espresso, Long Black \$4.5
 Flat White, Cappuccino,
 Caffè Latte \$5
 Long Macchiato, Mocha \$5.5
 Hot Chocolate \$5.5
 Alternative Milks - Almond, Oat \$1
 Extra Coffee Shot, Decaf \$1
 Large Mug Available \$1.5

COLD

All Coffee's Available Cold With Ice

TEA (LOOSE LEAF) \$5

English Breakfast, Supreme Earl
 Grey, Spring Green, Lemongrass and
 Ginger, Peppermint, Chamomile

LIQUER / DIGESTIVE

Limoncello \$10
 Amaro Montenegro \$11
 Averna \$11
 Amaretto Disaronno \$10
 Baileys \$10
 Frangelico \$10
 Kahlua \$10
 Galliano Sambuca \$10
 Galliano Vanilla \$10
 St Agnes Brandy \$11
 Penfolds Reserve Port \$10

DESSERTS

BUDINO DI PANE - Caramelised Apple
 Brioche Bread and Butter Pudding,
 Sultanas, Vanilla Crème Anglaise,
 Vanilla Bean Gelato \$16.5

SEMIFREDDO (N) - Pistacchio, White
 and Dark Chocolate Ice Cream Cake,
 Mixed Berry Coulis, Almond Biscotti
 \$16.5

TIRAMISU - Savoiardi Biscuits,
 Liqueur, Espresso, Mascarpone \$16.5

PROFITEROLES (N) - 2 Homemade
 Profiteroles, Chocolate Sauce,
 Hazelnut Praline \$16.5

Choice of Artisan Gelato

- Vanilla Bean
- Hazelnut
- Milk Chocolate

AFFOGATO (N) - Vanilla Bean
 Gelato, Espresso, Hazelnut Praline
 \$17.5

Choice of liqueurs

- Frangelico
- Amaretto
- Baileys
- Kahlúa

ARTISAN GELATO (GF) - Vanilla
 Bean, Hazelnut or Milk Chocolate

1 Scoop \$6.5
 2 Scoops \$12

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