



# SAMPLE MENU

Telephone:  
8552 3501

## BREADS

° Basket of toasted ciabata bread		3.50
° Toasted Garlic ciabata bread		4.50
° Toasted Seeded Mustard and cheese ciabata bread		4.50
° Trio of Dips – chefs home made, served with pita bread		7.50
° Toasted ciabata with local dukkah, olive oil and balsamic		6.50
° Garlic Pizza - with garlic, olive oil and fresh parsley	Regular 4.50	Large 8.00
° Garlic Pizza with cheese	Regular 6.00	Large 11.00

## SIDES AND ENTRÉE

<b>BRUSCHETTA</b> - toasted ciabata, garlic, ripe tomato, extra virgin olive oil and basil pesto		7.50
<b>TRADITIONAL ITALIAN MINISTRONE SOUP</b> - rich tomato and vegetable	Entree 9.00	Main 14.00
<b>SOUP OF THE DAY</b> – see our friendly staff	Entree 9.50	Main 14.00
<b>SPICY BATTERED WEDGES</b> – with sour cream and sweet chilli sauce		7.50
<b>HERB FRIES</b> – Golden home made chips with herb seasoning and tomato sauce		7.50
<b>ANTIPASTO PLATTER</b> – selection of local cured and marinated meats and vegetables		18.00
<b>GARDEN SALAD</b> – fresh salad greens, tomato, cucumber, onion and mustard vinaigrette		5.50
<b>GREEK SALAD</b> – Fresh salad greens, local feta, kalamata olives with red wine vinaigrette		10.50

## FOCCACIA *Made on premises. Served with fresh side salad.*

<b>Chicken</b> , cheese, avocado and sun dried tomatoes		
<b>Eggplant</b> , cheese, and roast capsicum, olives, fetta and basil pesto		Each
<b>Roast pumpkin</b> , feta, baby spinach, grilled capsicum and caramelised onion		9.90
<b>Leg Ham</b> , cheese and fresh sliced tomato		

## MAINS

<b>NINO'S CALAMARI</b> – salt & pepper style, with fresh salad greens, chips & Asian sweet soy dip		13.50
<b>HOME MADE BEEF LASAGNE</b> – Angela Solari's traditional recipe - layers of ham, pasta and cheese baked in the oven with Bolognese sauce, with chips and fresh side salad		12.50
<b>NINO'S CALZONE</b> - Nino's pizza folded & baked then covered in Bolognese sauce		16.00
<b>WARM CHICKEN SALAD</b> – grilled chicken tenderloins, feta, avocado, salad greens, sticky balsamic and home made mayonnaise		14.00
<b>GRILLED LAMB SALAD</b> – fresh vibrant salad with mint, feta, roast capsicum, garlic sauce and pita bread wedges		14.00
<b>CHICKEN BURGER</b> – Cajun spiced chicken breast with bacon, lettuce, tomato and home made lemon aioli, served with French fries on a home made bun		12.50
<b>LAMB SHANK</b> – Slow cooked in the oven for 10 hours served with a rich Mediterranean sauce and potato mash		14.00

## SALADS

<b>WARM CHICKEN</b> – Grilled Chicken tenderloins, salad greens, feta cheese, avocado, sticky balsamic reduction, dressed with home made mayonnaise		17.50
<b>GREEK</b> - Fresh tossed salad with local feta, kalamata olives, roast capsicum, tomato and cucumber with red wine and seeded mustard vinaigrette		10.50
<b>SOUVLAKI</b> – A fresh vibrant salad with mint, marinated char grilled lamb, lemon, garlic and yoghurt sauce, served with toasted pita bread		17.50
<b>WARM SEAFOOD</b> - King prawns and calamari tossed in a Thai style aromatic salad		18.50
<b>GARDEN SALAD</b> – Garden fresh salad with seeded mustard and red wine vinaigrette		7.50

**2009 STATE FINALIST BEST OF THE BEST PIZZA CHALLENGE – GOURMET PIZZA**



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## PASTA

<b>SPAGHETTI MARINARA</b> Australian market fresh seafood tossed in garlic and chilli finished with napoletana sauce and fresh herbs	23.90
<b>SPAGHETTI VONGOLE</b> Sauteed local clams, chilli, garlic, fresh tomato and lemon	19.50
<b>RAVIOLI ALA PANA</b> Veal filled pasta pillows with ham, mushroom, white wine and cream sauce	18.90
<b>SPAGHETTI BOLOGNESE</b> A rich traditional meat and tomato sauce	16.90
<b>SPAGHETTI CARBONARA</b> Bacon, cream, egg, parmesan cheese and cracked pepper	17.90
<b>FETTUCCHINI POLLO</b> Roast chicken breast pieces, broccoli, fresh mushrooms, sun dried tomato, cream, garlic and white wine	18.90
<b>PENNE CALABRESE</b> Salami, bacon, Italian sausage, fresh tomato, Spanish onion and chilli in a rich napoletana sauce	18.90
<b>PENNE PRIMAVERA</b> Roast pumpkin, white wine, baby spinach, pine nuts and feta	17.90

## GOURMET PIZZA

*Gluten free base add \$2. (R) and \$3. (L)*

	R	L	XL	F
<b>MELANZANE</b> Char-grilled marinated eggplant, kalamata olives, sun dried tomato, baby spinach, mushrooms, garlic, olive oil, fresh tomato & herbs	14.00	19.50	25.00	30.00
<b>ZUCCA</b> Pumpkin, feta, roast capsicum, baby spinach, honey and pine nuts	14.00	19.50	25.00	30.00
<b>TANDOORI CHICKEN</b> Indian spiced chicken fillet pieces with Spanish onion, Roast capsicum, sour cream, mango chutney and fresh coriander	14.00	19.50	25.00	30.00
<b>YIROS</b> Our own Marinated char grilled lamb, Spanish onion & fresh tomato, gourmet lettuce, feta, garlic sauce and herbs	14.50	19.50	26.00	30.00
<b>SEAFOOD</b> S.A. prawns, calamari, fresh diced tomato and smoked, salmon, drizzled with garlic oil, fresh parsley and lemon zest	14.90	20.90	29.00	35.00
<b>MEAT LOVER</b> Spicy Italian sausage, salami, gypsy smoked pork belly, continental sausage, onion and capsicum with our home made BBQ sauce	14.50	19.50	26.00	33.00

## TRADITIONAL PIZZA

<b>MARGHERITA</b> Fresh diced tomato, garlic, olive oil, basil and cracked black pepper	12.50	16.00	21.50	27.00
<b>BACON SPECIAL</b> Crispy bacon, onion, capsicum and pineapple	12.50	16.00	21.50	27.00
<b>CHICKEN</b> (Tomato or BBQ ) Breast chicken, onion, capsicum and pineapple	12.90	17.50	23.00	28.00
<b>PEPPERONI</b> Salami, fresh tomato and basil	12.90	17.50	23.00	28.00
<b>HAWAIIAN</b> Nino's ham with pineapple chunks	12.90	17.50	23.00	28.00
<b>NINO'S</b> Ham, salami, fresh mushrooms, olives, capsicum and anchovies	12.90	17.50	23.00	28.00

Check out our huge range of fresh cakes and gelati at the bar

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