

DESSERTS

STICKY DATE PUDDING	16.0
W/ SALTED BUTTERSCOTCH & VANILLA GELATI	
PANNA COTTA	14.0
HONEY & THYME PANNA COTTA W/ PISTACHIO & HAZELNUT PRALINE	
TIRAMISU	15.0
SAVOIARDI BISCUITS LAYERED W/ COFFEE, RICOTTA, KAHLUA, CREAM & CHOCOLATE	
CHOCOLATE TART	12.0
W/ SALTED CARAMEL, CHOCOLATE GELATI & PRALINE	

NOTHING YOU DESIRE HERE? CHECK OUT OUR EXTENSIVE RANGE OF CAKES & MUFFINS IN THE FRIDGE

Nino's

SINCE 1974

OUR FAMILY OWNED BUSINESS HAS BEEN PART OF THE FABRIC OF THE FLEURIEU PENINSULA FOR MORE THAN 50 YEARS.

SIMON, BEN, AND THE TEAM OF CHEFS ARE PASSIONATE ABOUT OUR MENU AND THE ABUNDANCE OF LOCAL AND IMPORTED PRODUCE IN THIS AREA. QUALITY INGREDIENTS PRODUCE AN AMAZING ARRAY OF DISHES, ALL PREPARED FROM SCRATCH WITH NINO'S ORIGINAL FLARE.

MEGAN, JACK, AND THE PROFESSIONAL SERVICE TEAM ENSURE YOUR LOCAL WINE AND DINING SELECTIONS ARE A RELAXED AND ENJOYABLE EXPERIENCE.

WE HOPE YOU LOVE THIS PLACE AS MUCH AS WE DO.

SIMON & KIRSTEN PITMAN AND THEIR TEAM

Nino's

SINCE 1974

Nino's

SINCE 1974

BREAD

PANE DELLA CASA (V)	14.5
SOUR DOUGH BREAD W/ HOMEMADE SALTED BUTTER	
GARLIC BREAD (V) (VG)	11.5
HOUSE BAKED BREAD, GARLIC BUTTER, OLIVE OIL, SEA SALT	

ENTREES

SMOKY BAY OYSTERS (GA) SHUCKED TO ORDER...	
• NATURAL W/ LIME	3 /12.5 6 /24.9 12 /43.9
• TEMPURA W/ SHALLOT JAM, WASABI AIOLI & WAKAME	3 /14.5 6 /27.0 12 /46.9
• NINO'S KILPATRICK	3 /14.5 6 /27.0 12 /46.9
BRUSCHETTA POMODORO (V) (VG)	17.9
HOUSE SOUR DOUGH, GARLIC, FRESH TOMATO, LOCAL OLIVE OIL, BASIL & STICKY BALSAMIC	
WHIPPED RICOTTA (V)	18.9
W/ BLACK PEPPER, HONEY & GNOCCO FRITTO	
<i>TEAR IT APART & EAT WITH YOUR HANDS... YOU KNOW YOU WANT TO</i>	
ARANCINI FUNGHI (3) (V)	19.9
MUSHROOM ARANCINI W/ MUSHROOM REDUCTION & GRANA PADANO	
TEMPURA EGGPLANT (V)(VG)(GA)	18.9
W/ CREAMED CAULIFLOWER & CHILI JAM	
SA BBQ KING PRAWN (3) (GA)	25.0
CHARGRILLED W/ RED NAM JIM, TOASTED LEEK	
RARE BEEF CRUDO	21.9
SOURDOUGH CROUTON, SALSA VERDE, HORSERADISH CREMA, FRIED CAPERS & GRANA PADANO	

PASTA

GLUTEN FREE PASTA AVAILABLE ON REQUEST +2

BASH'S GNOCCHI VERDE	34.0
HOUSE MADE GNOCCHI, ZUCCHINI RIBBONS, PESTO & GOATS CURD	
SPAGHETTI CARBONARA (GA)	28.0
BACON, EGG, GRANA PADANO, CREAM, CRACKED PEPPER	
SPAGHETTI BOLOGNESE (GA)	28.0
SLOW COOKED BEEF & PORK MINCE RAGU	
SPAGHETTI MARINARA (GA)	42.0
LOCAL PRAWNS, AUSTRALIAN CALAMARI, KINKAWOOKA MUSSELS, CHILI, WHITE WINE & GARLIC IN LIGHT TOMATO SAUCE	
CASARECCE ALLA PANA (GA)	33.0
SMOKED LEG HAM, MUSHROOMS, GARLIC, WHITE WINE & CREAM	
CASARECCE PRIMAVERA (V) (GA)	30.0
MUSHROOMS, TOMATO & MOLLY'S GARDEN VEG TOSSED WITH NAPOLI, GARLIC & CREAM	
CASARECCE DIAVOLA (GA)	33.0
KIRSTEN'S ALL TIME FAVORITE W/ BACON, CHILI, KALAMATA OLIVES, NAPOLI & CREAM	

CONTORNO

HERB FRIES (GA)	12.0
HERB SALT, AIOLI, KETCHUP	
TWICE COOKED POTATOES (GA)	14.0
THYME & ROSEMARY BUTTER	
GARDEN SALAD (GA)	14.0
SALAD GREENS, PICKLED VEGETABLES, CITRUS, FRESH TOMATO, APPLE CIDER VINAIGRETTE	
SAUTEED GREENS (GA)	14.0
MARKET GREENS, BUTTER, GRANA PADANO	

TRADITIONAL NEAPOLITAN STYLE PIZZA

TRADITIONAL HAND STRETCHED NEAPOLITAN STYLE PIZZA

HOUSE MADE GLUTEN FREE BASE +4

GARLIC PIZZA (V) (VG)	21.0
GARLIC BUTTER, SEA SALT, OLIVE OIL, PARMESAN	
ROSEMARY & POTATO PIZZA (V) (VG)	23.0
OLIVE OIL, ROSEMARY, POTATO, SEA SALT, GARLIC BUTTER	
MARGHERITA (V) (VG)	27.0
SAN MARZANO, FIOR DI LATTE, FRESH BASIL, OLIVE OIL	
HAWAIIAN	27.0
MOZZARELLA, SAN MARZANO, SHAVED LEG HAM, PINEAPPLE	
CALABRESE	30.0
SALAMI, SAN MARZANO, FIOR DI LATTE, ROAST CAPSICUM, RED ONION, CHORIZO, PICKLED CHILI	
FUNGHI (V) (VG)	30.0
FIOR DI LATTE, SAUTEED MUSHROOM, GRANA PADANO, TRUFFLE OIL	
SAUSAGE	31.0
HOUSE MADE PORK & FENNEL SAUSAGE, SAN MARZANO, CAMELIZED ONION, RICOTTA CHEESE, FIOR DI LATTE, PICKLED FENNEL	
NINO'S SPECIAL	31.0
SAN MARZANO, MOZZARELLA, SHAVED HAM, SALAMI, KALAMATA OLIVES, ROAST CAPSICUM, MUSHROOMS, ANCHOVIES	
SEAFOOD	34.0
MOZZARELLA, SAN MARZANO, AUSTRALIAN SQUID, MARINATED PRAWNS, CHORIZO CRUMB, SALSA VERDE, LEMON	
ZUCCA (V) (VG)	31.0
FIOR DI LATTE, PUMPKIN PUREE, CAMELIZED ONION, ROASTED CAPSICUM, PECAN & FRESH MICRO GREENS	
MELANZANE (V) (VG)	31.0
BABY SPINACH, MARINATED EGGPLANT, SAN MARZANO, OLIVES, MUSHROOMS, FIOR DI LATTE, SUN DRIED TOMATO	

NEAPOLITAN PIZZA FACTS



THEY ARE ALWAYS 12" IN DIAMETER AND SOME WHAT ROUNDISH.



THEY ARE DESIGNED TO BE EATEN BY ONE PERSON.



CHARRING IS UNAVOIDABLE DUE TO HIGH HEAT & TEMPERATURE THEY ARE COOKED AT. THEY HAVE A CRUST OF 1 – 2 CM, WHICH IS SOFT AND AIRY WITH BUBBLES AND CHARRING.

PRINCIPALE

POLLO RIPIENO	38.0
PARMESAN & RICOTTA STUFFED CHICKEN W/ PUMPKIN PUREE, SEASONAL SAUTEED VEGETABLES & PAN JUS	
CALAMARI FRITTI (GA)	39.5
SZECHUAN PEPPER AUSTRALIAN SQUID W/ PICKLED VEG SALAD & AIOLI	
LASAGNE AL FORNO	34.5
STILL MADE TO ANGELA SOLARI'S RECIPE WITH HAM, BOLOGNESE, BECHAMEL & CHEESE, SERVED W/ SAUTEED GREENS	
VITELLO SCALOPINI (GA)	39.0
FRESHLY SLICED VEAL, CRISPY CHAT POTATOES, SAUTEED GREENS, MUSHROOM & WHITE WINE CREAM SAUCE	
FILETTO DI MANZO (GA)	48.0
250G CHAR GRILLED FILLET, GUV'S SMASHED POTATOES, CHARRED BROCCOLINI, LEMON DILL BUTTER & JUS	
MAIALE GRIGLIATO (GA)	38.0
CRISPY SKIN TWICE COOKED STICKY PORK BELLY, SAUTEED GREENS, APPLE SLAW, GINGER & SESAME	
TEMPURA EGGPLANT (V)(VG)(GA)	34.0
W/ CAULIFLOWER PUREE, STEAMED ASIAN GREENS, SHALLOT JAM & PETITE PICKLED SALAD	

Heading to the movies? Ask us about the movie meal deal with the Victa Cinema.

17 ALBERT PLACE VICTOR HARBOR 8552 3501 NINO'S VICTOR HARBOR @NINOSVH NINOSCAFE.COM.AU

PLEASE NOTE: NO SEPARATE ACCOUNTS PLEASE. A 10% PUBLIC HOLIDAY SURCHARGE IS APPLIED TO ALL BILLS. (GF) DENOTES ALL GLUTEN FREE MENU ITEMS AND (GA) DENOTES MENU ITEMS THAT WITH A LITTLE ADJUSTMENT CAN BE MADE GLUTEN FREE ON REQUEST. PLEASE DISCUSS ANY OTHER DIETARY REQUIREMENTS WITH YOUR WAITER. (V) VEGETARIAN OPTIONS. (VG) VEGAN OPTIONS.