



ANTONIO'S

SMALL PLATES /

- Local Marinated Olives (v s) **6.5**
Capsicum Tapenade W Flatbread (v s) **10.5**
Pumpkin Arancini W Paprika Aioli (3) **12.5**
Bruschetta (v s) **12.5**
tomato, onion, burrata mozzarella
Roast Capsicum Bruschetta (v s) **14**
tomato, onion, roast capsicum, fetta
Eggplant Parmigiana (gf v) **14**
layered with napoli sauce & mozzarella
House made Veal meatballs (3) **15**
napoli sauce & parmigiano-reggiano

ANTIPASTO /

- A delicious and diverse selection of cured Italian meats served with fresh home made ciabatta, roast capsicum dip, olives & cornichons (s) **26**

CALZONE //

- Vegetarian (v) **22**
mozzarella, tomato, spinach, pumpkin, capsicum, eggplant, mushroom, red onion, fetta
Spicy Salami **24**
mozzarella, tomato, salami classico, salami milano, salami inferno, spinach, capsicum & red onion
Meatballs **25**
mozzarella, tomato, basil, meatballs

PIZZA //

Our pizza dough is home made. We also have a GF option available for a \$2.5 surcharge.

- Garlic Focaccia (v) **12**
garlic, olive oil & oregano
Cheesy Garlic Focaccia (v) **14**
mozzarella, garlic, olive oil & oregano
Margherita (v) **19**
mozzarella, tomato, basil
Funghi (v) **20**
mozzarella, tomato, mushrooms
Vegetarian (v) **20**
mozzarella, tomato, red onion, mushrooms, eggplant, artichoke & capsicum
Zucca (v) **22**
mozzarella, basil pesto sauce, roast pumpkin, spinach, red onion & feta (add chicken \$2)
Pollo **23**
mozzarella, basil pesto sauce, chicken, red onion, capsicum & basil
Carne **23**
mozzarella, tomato, prosciutto, salami milano & salami classico
Hawaiian **23**
mozzarella, tomato, pineapple & bertocci ham
Capricosa **24**
mozzarella, tomato, prosciutto di parma, anchovies, mushroom & olives
Caserta **24**
mozzarella, tomato & prosciutto di parma
Diavola (spicy) **25**
mozzarella, tomato, salami inferno & chilli
Porto **27**
mozzarella, tomato & prawns

PASTA & RISOTTO //

Our pasta is fresh and home made. We also have a GF option available free of charge.

- Gnocchi Di Pomodoro (v) **21**
in a napoli sauce served with ricotta
Creamy Basil Pesto Gnocchi (v) **24**
in a creamy basil pesto sauce with spinach & roasted pumpkin (add chicken \$2)
Pumpkin Risotto (v) **24**
roasted pumpkin & parmigiano-reggiano
Funghi Risotto (v) **24**
mushroom & parmigiano-reggiano
Ortolana Linguini (v) **25**
chilli, garlic & roast capsicum in napoli sauce
Spaghetti Carbonara **23**
traditional creamy carbonara (add chicken \$2)
Fusilli Bolognese **22**
spiral pasta in a traditional ragu bolognese sauce
Sorentini Papardelle **25**
thick ribbons of pasta with salami classico, prosciutto, onion, garlic & chilli in a napoli sauce
Arriminatta Fusilli **26**
spiral pasta with broccoli, Italian sausage & chilli oil
Papardelle Polpette **24**
thick ribbons of pasta served with meatballs in a traditional ragu bolognese sauce
Prawn Linguine **27**
served with lemon, anchovies & chilli oil
Lamb Ragu Gnocchi **27**
slow cooked lamb, white wine & napoli sauce
Braised Beef Fusilli **27**
spiral pasta with peas & braised beef in a rich tomato & red wine sauce
Spaghetti Marinara **28**
prawns, calamari, mussels & scallops in a napoli or cream sauce

SALADS //

Roast capsicum & feta (gf v) **20**

*served with roasted pumpkin, spinach & pine nuts
(add chicken \$2)*

Salmon (gf) **24**

served with fresh avocado & rocket

Beef (gf) **23**

*served with fresh tomato, cucumber, red onion, basil
& mozzarella*

Warm Chicken (gf) **22**

*served with fresh tomato, avocado, red onion,
roasted capsicum, feta & pine nuts*

CHICKEN //

Pollo Prosciutto (gf) **29**

*juicy chicken breast wrapped in prosciutto stuffed
with herb ricotta served with seasonal vegetables in a
creamy sherry sauce*

Pollo Avocado / Arrabbiata (gf) **27**

*juicy chicken breast with seasonal vegetables served
in a creamy avocado or tomato and chilli sauce*

FISH //

Pan Fried Snapper (gf) **30**

served with kipfler potato, fresh greens & basil salsa

Salmon (gf) **33**

*crispy skin salmon served with seasonal vegetables &
lemon & caper butter*

BEEF //

AAco Wagyu Beef Sirloin (gf) **42**

*kipfler potato & seasonal vegetables with your choice
of peppercorn or mushroom sauce*

Veal Scallopini alla funghi / peppe (gfa) **36**

*mash potato & seasonal vegetables served with a
creamy mushroom masala or peppercorn sauce*

Veal Scallopini fritti (gfa) **35**

seared veal served with kipfler potato & a rocket salad

SIDES //

Fries W aioli (v gf) **7**

Seasonal Vegetables (v gf) **7**

Rocket Salad (v gf) **6**

Pan Fried Asparagus (v gf) **7**

(s) = Great to share

(v) = Vegetarian

(gf) = Gluten Free

(gfa) = Gluten free option available

Antonio's requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering.

We will endeavour to accommodate your dietary needs, however we cannot be held responsible for any traces of allergens.

We hope you thoroughly enjoy your meals with us. If something is just not quite right or not what you ordered, please don't hesitate to let your waiter know so we can fix it as soon as possible.

DESSERT /

Nutella Calzone (v s) **16**

*nutella stuffed folded pizza served with vanilla bean
ice cream*

Banana Semifreddo (v gfa) **14**

*served with a chocolate crumb, salted caramel gel &
honeycomb*

Tiramisu (v) **12**

the classic!

Chocolate Budino (v gfa) **14**

served with a hazelnut crumb & coconut cream

Coffee Panna Cotta (v gfa) **14**

served with a sesame crumb & raspberry sorbet

COFFEE /

Espresso **3.5**

Latte **4**

Cappuccino **4**

Long Black **4**

Macchiato **3.5/4**

Flat White **4**

Affogato **12.5**

with your choice of spirit or liqueur

LEAF TEA / **4**

English Breakfast

Peppermint

Earl Grey

Green