



PIZZA



Margherita v	20
Tomato base, Buffalo Mozzarella chunks, Basil, EVOO	
Salsiccia e Friarielli	26
Tomato base, Taleggio cheese, Mozzarella, Sausage, Friarielli, Chilli	
Zucca v	24
Mozzarella base, Pumpkin, Herb Pesto, Goat Cheese, Roast Onion, Rocket, Pine Nuts	
Hot Vesuvio	26
Tomato base, Mozzarella cheese, Calabrese Salami, 'Nduja Sausage, cherry Tomatoes, black Olives, Rocket	
Rustica	26
Tomato base, Mozzarella cheese, Smoked Ham, Roasted Red Onion, Capsicum, Mushroom, Parmesan	
Mezza Luna	26
½ - Tomato, Mozzarella, Mushroom, Sausage, Olives ½ - Calzone, Ham, Ricotta, Parmigiano, Herb Oil	
Crudo	26
Tomato and Mozzarella cheese topped with Shaved Parma Prosciutto, Rocket, Cherry Tomatoes and torn Buffalo Mozzarella	
Mare e Monti	26
Tomato base, Mozzarella cheese, Smoked Lamb Chorizo, marinated Prawns, Rocket, Lemon Dressing	



PASTA



Risotto alla Chiantigiana gf-v	24
Porcini Mushroom and Parmigiano Risotto cooked in Chianti wine, Truffle Crisp garnish	
Ravioli Pancetta e Cavolo	26
Ricotta cheese stuffed Ravioli served with Pancetta and kale in Garlic, Chilli, white Wine sauce and shaved Salted Ricotta	
Gnocchi Sorrentina v	26
Oven Baked Gnocchi in rich Napoletana Sauce, topped with Mozzarella, Parmigiano and crispy Bread Crumbs	
Lamb Ragù Pappardelle	26
Pappardelle Pasta with slow cooked Lamb Shoulder and Vegetables ragù, Parmigiano cheese, Salsa Verde	
Gnocchi Norcina	26
Potato Gnocchi with Pork Sausage, field Mushrooms and black Truffle in a cream sauce, topped with Parmigiano	
Fettuccine Livornese df	29
Fresh black Fettuccine pasta with Pipsis, Mussels, Calamari, Prawns in Garlic, Chilli, Cherry Tomatoes and White Wine sauce	



CONTORNI



Patate Fritte v-gf-df	8
Fried hand-cut Chips, Rosemary Salt, Garlic Mayo	
Broccolini gf	9
Pan-fried Broccolini, Pancetta, Chilli, Bread Crumb and toasted Hazelnuts	
Rocket Salad v-gf	9
Rocket, Cherry Tomatoes, Hazelnuts & Parmigiano, Lemon Dressing	
Patate Dolci v-gf	10
Sweet Potato Fries, sprinkled with Goat Cheese and Parsley	
Peperonata v-gf-df	10
Fire roasted Capsicums, Marinated in Garlic, Olive Oil, Parsley and Basil, served warm	



ANTIPASTI



Schiacciata all'Aglio v	9
Wood fired Garlic, EVOO, Herbs and Parmigiano Bread	
Bruschetta -3pcs- v	9
Grilled Focaccia topped with seasoned Tomatoes, Basil, Parmesan and EVOO	
Arancini -4 pcs- v-gf	13
Porcini Mushroom Arancini stuffed with molten mozzarella, Truffle Mayo	
Fried Calamari gf-df	14
Flash Fried spiced Calamari, served with Rocket and Garlic and Chilli Mayo	
Eggplant Parmigiana v	15
Baked layered Eggplant, Passata, Buffalo Mozzarella, Basil Pesto	
Stracchino, Prosciutto e Coccoli	19
Stracchino Cheese, shaved 18 months Parma Prosciutto and fried "Coccoli" Bread	
Carboni's Classic (entree to share for two or more)	29
Freshly shaved Artisanal Cured Meats, pan-fried Diavoletti Cheese, crumbed Olives and Bocconcini cheese, stuffed baby peppers, Arancini and Coccoli Bread.	

CARBONI'S BANQUET \$49 pp

The Carboni's ultimate dining experience:
A Chef Selection of 10 dishes to share, served to your table in 4 courses for you to enjoy
To Ensure an Enjoyable experience this Banquet Offer is **ONLY** valid for the **WHOLE** table (no mixed Orders) and for a minimum of 4 people, THANKS



SECONDI



Fish Special	MP
Check for the Daily Special	
Pollo Valdostana gf	29
Pan-fried Chicken Breast, topped with "Provolone" cheese, Tomato and shaved Prosciutto, served in creamy sauce with blanched Broccolini and Potatoes	
Osso Buco gf	31
Slow Braised Osso Buco, served with Truffle and Parmigiano Polenta, Grilled Vegetables and Sweet Potato Crisps	
Meat of the Day	MP
Check for the Daily Special	

Please be aware:

We take lot of care on crafting our gluten free range however we cannot totally avoid cross contamination of wheat flour as is used in large quantity in our kitchen. Grazie



VINO & BIRRA



Glass Bottle

Sparkling

nv Pink Moscato "Innocent Bystander"	9	500ml	25
2016 Prosecco DOC "Cester"	10		45

White

2016 Pinot Grigio IGT "Pasqua"	9		40
2015 Muller Thurgau IGT "Furbastro"	9		40
2016 Sauvignon Blanc IGT "Borga"	10		45
2013 Chardonnay DOC "Utinot"	10		45
2014 Soave IGT "Passione Sentimento"	10		45

Rose'

2016 Cerasuolo Rose' "Pasqua"	8		35
-------------------------------	---	--	----

Red

2016 Montepulciano DOC "Fantini"	9		40
2014 Shiraz IGT "Piccio"	9		40
2015 Pinot Noir IGT "Caranto"	10		45
2015 Chianti DOCG "Querceto"	10		45
2014 Cabernet Sauvignon "Losito"	10		45
2013 Primitivo IGP "Castorani"	10		45

On Tap

	Pot	Schooner	Pint
Carboni's Lager	7	9	14
XXX Gold	5	7	9
Carlton Draught	6	8	10
Furphy	7	9	11

Italian Beers

Peroni Rosso	Lager	330ml	8
Menabrea	Lager	330ml	9
Baracca	Lager	330ml	9
Na'biretta	Pils	330ml	13
Bio Rossa	Amber Red	330ml	13
Sidro del Bosco	Dry Apple Cider	330ml	10
Peroni Riserva	Double Malt	500ml	15

Italian Bottled Soft Drink

Blood Orange, Chinotto, Ginger Beer, Tonic, Coke and diet Coke

	200/250ml	5
Zuegg Juices: Pineapple, Orange, Peach, Apricot	200 ml	4
Lurisia Sparkling or Still Water	700ml	6



DOLCI



Tiramisu' al Caffè'	10
Mascarpone cream, Lady Finger biscuits soaked in Espresso coffee and Amaretto, a Classic!	
Baby Sicilian Cannoli -4 pcs-	10
Crispy pastry Tubes with duo of Orange flavoured Ricotta and Nutella flavoured Ricotta filling.	
Bomboloni	12
Tuscan Doughnuts, filled with Vanilla Crème and dusted with Icing Sugar	
Torta del Nonno	12
Traditional Hand Made Italian Chocolate Custard Cake topped with Pine Nuts and served with Vanilla Cream	
Affogato gf	12
Vanilla Gelato, Espresso coffee and Frangelico	
Tartufo al Cioccolato gf	16
Our Chocolate and Vanilla Gelato Dome dusted in Cocoa, served with a shot of Frangelico Liquor and Toasted Hazelnut	