

## Entree

Antipasto- A selection of cold meats, provolone and romano cheese served with artichoke, olives, roast capsicum, zucchini and fresh bread	24.50
Bruschetta – fresh tomato, basil, red onion, olive oil, salt, pepper v	15.95
Garlic Bread v	5.00
Al Fornetto Tasting Plate – Italian sausage, prosciutto, calamari, risotto balls, feta, olives, and Turkish bread	26.50
Italian Sausage – served with kalamata olives and fresh bread	16.50
Fresh Bread – with warm olives, olive oil and balsamic vinegar v	9.50
Risotto Balls – with saffron aioli and baby spinach v	16.95
1/2 Dozen Oysters – natural gf	21.00
1/2 Dozen Oysters – kilpatric gf	22.00

## Light Meals

Available from 11:30am – 5pm

Beer Battered Fish – served with garden salad and chips	22.95
Steak Sandwich – sirloin steak, fresh tomato, caramelised onion, cheese, mustard aioli in soft ciabatta bread	19.50
- Add bacon	2.00
- Add egg	2.00
Chicken Club – soft ciabatta bread, chicken breast, bacon, avocado, lettuce, Swiss cheese and homemade aioli	16.95
Vegetarian Ciabatta – grilled zucchini, roast capsicum, grilled pumpkin, feta and pesto v	16.95
BLT – bacon, lettuce and tomato in soft ciabatta bread	16.95

## Kids Meals

<b>A Choice of...</b>	15.50
Pizza – Margarita, L'onda, Ham & Cheese, Bacon & Cheese Spaghetti Bolognese Fish & Chips Chicken Nuggets & Chips Includes vanilla ice-cream with choice of topping, and soft drink (Schweppes)	

*The Moods & Foods of Italy*

*Al Fornetto*

v - vegetarian, gf - gluten free. Meals can be served without sauce/dressing if gluten free is necessary. Prices include G.S.T

## Main Meals

Fillet Mignon – bacon wrapped fillet steak cooked to your liking, served with spinach on mash potato finished with creamy garlic prawns	42.95
Ribeye – cooked to your liking, with onion rings, buttered baby potato, rocket and a mushroom puree	42.95
Pollo Parmigiana – served with buttered baby potato and rocket	31.00
Veal Parmigiana – served with buttered baby potato and rocket	31.00
Saltimbocca – thin slices of veal, pan fried in white wine cream sauce and topped with Italian cured ham and mozzarella cheese; served with buttered baby potato and rocket	32.00
Scallopine – pan-fried veal in a white wine mushroom sauce; served with buttered baby potato and rocket	32.00
Vegetable Stack – grilled vegetables with polenta, balsamic reduction and basil pesto v gf	26.95
Capretto - oven braised baby goat, cooked in a white wine jus with celery, onion, and carrot, served on mash potato	36.95

## Salads

Mediterranean Salad mixed lettuce, pine nuts, cucumber, roast capsicum, roast tomatoes, olives, feta, basil with balsamic vinegar v gf	22.95
- With chicken gf	26.95
- With calamari	27.95
Caesar Salad cos lettuce, egg, bacon, anchovies, croutons, shaved parmesan	20.95
- With chicken	24.95
- With smoked salmon	25.95
Chicken & Pumpkin Salad roast pumpkin, pine nuts, feta, grilled zucchini, cos lettuce with grilled chicken and pesto dressing	25.95
Roast Eggplant Salad, oven roasted eggplant, red capsicum, relish, goats cheese and pine nuts	24.95
- With chicken	28.95

## Side Meals

Greek Salad	12.50
Garden Salad	9.50
Seasonal Vegetables	9.50
Wedges	8.50
Chips	7.95
Mashed Potato	6.50
Side of Spaghetti (Bolognese or Napoletana)	8.00

*The Moods & Foods of Italy*

*Al Fornetto*

v - vegetarian, gf - gluten free. Meals can be served without sauce/dressing if gluten free is necessary. Prices include G.S.T

## Seafood

	<b>Entrée</b>	<b>Main</b>
Fish of the Day – see Specials – MP		
Chilli Mussels – pan fried and topped with chilli, garlic, fresh herbs & napoletana sauce; served with fresh bread	23.50	29.50
Grilled Seafood Plate – fish of the day, natural oysters, king prawns, scallops and baby squid grilled and served on crispy cos lettuce with cherry tomato, avocado and red onion gf		43.50
Lemon Pepper Calamari – deep fried and served with a Greek salad and aioli	23.00	29.95
Garlic Prawns – cooked in a cream sauce, served on steamed jasmine rice gf	24.95	34.95

## Pasta

Spaghetti Napoletana – crushed tomato, onion, garlic and fresh herbs v		22.95
Spaghetti Bolognese – homemade mince and napoletana sauce		23.95
Fettuccine Carbonara – egg, bacon and a touch of cream		25.95
Spaghetti Marinara – sautéed prawns, squid, fresh fish and mussels, in a napoletana sauce		31.50
Gnocchi Al Fornetto – home made gnocchi with cream, onion, pancetta, mushrooms and sundried tomatoes		30.00
Penne Calabrese – napoletana sauce, olives, onion, hot salami and a touch of chilli		26.95
Chilli Prawn Fettuccine – chilli sautéed prawns, olive oil fresh tomato, garlic, herbs and napoletana sauce		31.50
Lasagna – freshly made on the premises, filled with Bolognese sauce, mozzarella cheese, and bechamel sauce		27.95
Vegetarian Homemade Cannelloni – filled with spinach, fresh herbs, and ricotta, topped with napoletana sauce and cheese v		29.95
Tortellini – chicken filled pasta, tossed in a cream, garlic and mushroom sauce		29.50
Risotto – choose from		
- Chicken & Mushroom gf		28.95
- Seafood gf		31.50
- Pumpkin & Asparagus gf		28.95

## Pizza

Available every day from **5pm**

Friday, Saturday, Sunday, Public Holidays from **12pm**

Pizza Bianca – olive oil, salt and herbs v	15.00
Margherita – tomato, mozzarella & herbs v	21.00
Rustica – tomato, mozzarella, prosciutto, rocket, shaved parmesan, olive oil	25.95
L'onda – tomato, mozzarella, ham and pineapple	24.00
Al Fornetto – tomato, mozzarella, hot salami, black olives, anchovies and fresh chilli	24.95
Mediterranean – tomato, mozzarella, ricotta, spinach, eggplant, zucchini, cherry tomato, red onion, pine nuts v	27.95
Frutta di mare - tomato, mozzarella, mussels, prawns, fish, squid, parsley, fresh tomato	27.95
Quattro Stagione – tomato, mozzarella, bacon, mushrooms, capsicum, and prawns	27.00
Quattro Formaggi – gorgonzola, mozzarella, bocconcini and parmesan v	25.00
Salsiccia Fresca – tomato, buffalo mozzarella, potato, salsiccia, rosemary	29.00
Misto Bosco – mozzarella, mix mushroom, taleggio, truffle oil	26.50
Bufalina – tomato, buffalo mozzarella, prosciutto, rocket, cherry tomato	29.00
Pesto Chicken – tomato, mozzarella, chicken, pesto, avocado, bacon and capsicum	26.00
Calzone – tomato, mozzarella, spinach, black olives, ham and a touch of tomato sauce	25.50
Al Salmone – tomato, mozzarella, smoked salmon, red onion, capers and spinach	26.50
Amici – tomato, mozzarella, bacon, hot salami and onion	25.50
Capricciosa – tomato, mozzarella, ham, mushroom, artichoke, olives	26.00
The Works – no egg	27.50
Caprese – Buffalo mozzarella, cherry tomato, basil	28.00

Extras: vegetables 2| Seafood 3| Meat 3| Cheese 2| Buffalo mozzarella 6| Prosciutto 4

## Hot Drinks

Cappuccino, Flat White	4.00
Caffe Latte	4.20
Chai latte	4.40
Moccha	4.40
Hot Chocolate	4.50
Long Macchiato	4.50
Short Macchiato	4.00
Tea – pot for 1	4.50
– pot for 2	6.50
loose leaf – English Breakfast, Earl Gray, Camomile, Peppermint or Green	
Vienna Coffee or Chocolate	5.00
Espresso	3.80
Double Espresso	4.50
Affogato (espresso with icecream)	7.00
add Frangelico & Baci chocolate	14.95
Extra charges	
Large Mug	2.00
Decaffeinated Coffee	0.50
Soy Milk	0.50
Extra shot of Coffee	0.50
Babycino	2.00
Milkshakes chocolate, vanilla, caramel, spearmint, strawberry & banana	6.50
Iced Coffee or Chocolate Served with ice-cream & cream	7.50

## Soft Drinks

Schweppes by the glass (pepsi, sunkist, lemonade, lemon squash, pepsi max, dry ginger ale)	4.00
Schweppes 300mL bottle	4.50
Pepsi	
Pepsi Max	
Agrum Blood Orange	
Agrum Citrus	
Orange & Mango Sparkling	
Coca Cola 330ml bottles (Coke, Diet, Zero)	4.50
Lemon, Lime & Bitters	6.50
Mineral Water	
1L Acqua Panna	6.95
1L Mangiatorella	7.95
Chinotto	4.50
Fruit Juices apple, orange or pineapple	4.00

## Desserts

Cakeage \$1.50 per person

### Gelati

100% Artisan Gelato

1 scoop	5.00
2 scoops	8.00
3 scoops	9.00
Nut Sundae	7.95
Desserts	9.00
a selection from the display cabinet	
With 1 scoop gelati	11.00
With 2 scoops gelati	13.00
Crepes	10.00
with brandy, fruit and custard; served warm with chocolate sauce	
Tiramisu	10.00
freshly homemade	
Baci & Elephant Chocolates	2.50

