



ANTIPASTI

FOCACCIA BREAD  **15**
Wood-fired Focaccia bread, olive oil & balsamic vinegar

OLIVE MISTE  **12**
Marinated Mixed Olives

GARLIC BREAD  **each 4**
Traditional garlic bread with real butter & garlic


GNOCCO FRITTO  **15**
Deep Fried Dough Puffs

BRUSCHETTA   **each 9**
Toasted bread topped with marinated tomatoes

POLENTA CHIPS  **19**
Deep fried polenta chips served with gorgonzola cheese

GAMBERI ALL'AGLIO  **35**
Sizzling prawns marinated in garlic, extra virgin olive oil & white wine

POLPETTE IN SUGO **29**
Tender veal & pork meatballs slow cooked in a rich tomato sauce

BURRATA  **22**
Fresh Burrata, Basil Oil, Crispy Sauteed Breadcrumbs

PROSCIUTTO **22**
18 months cured prosciutto S. Daniele

MORTADELLA **17**
Peppercorn Mortadella

CALAMARI FRITTI **29**
Tender deep fried calamari

PARMIGIANA DI MELANZANE  **27**
Slices of fried eggplant layered with cheese & napoletana sauce

SUPPLI 'ALLA ROMANA **each 8**
Deep fried rice balls prepared in a slow-cooked meat sauce & stuffed with mozzarella

KINGFISH CARPACCIO **36**
Hiramasa kingfish carpaccio, chive, pickled chili, buttermilk sauce

IMPEPATA DI COZZE **36**
Black mussels in a tomato, garlic, black pepper & white wine sauce

PASTA

Gluten free Penne & Spaghetti available \$4


GNOCCHI BOLOGNESE **33**
Handmade On Premises
Potato dumplings in traditional bolognese meat sauce

PENNE ALLA NORMA  **29**
Short pasta with napoletana sauce, eggplant & grated cacioricotta cheese

FETTUCCINE MORETTI **37**
Handmade On Premises
Fettuccine with prawns, mushrooms, napoletana & touch of cream

FETTUCCINE BOSCAIOLA **32**
Handmade On Premises
Fettuccine with ham, mushrooms & cream

SPAGHETTI ALLO SCOGLIO **43**
Wine, garlic, extra virgin olive oil & chilli with Australian prawns, vongole & mussels

CANNELLONI DI CREPPELLE  **33**
Handmade On Premises
Light & airy, spinach & ricotta crepes au gratin with Napoletana sauce & bechamel

SPAGHETTI MARINARA **39**
Sautéed fruits of the sea with garlic, white wine & napoletana sauce

RISOTTO ZUCCHINE E GAMBERI  **39**
Carnaroli rice sautéed with white wine, prawns & zucchini

MAFALDE AL RAGU' DI MANZO **37**
Mafalde pasta, slow-cooked beef ragu, pecorino cheese.


SECONDI

POLLO AL FORNO **38**
Oven roasted Half Bannockburn chicken, Jus

VITELLO ALLA PARMIGIANA **43**
Veal slices, Napoletana sauce, eggplant, mozzarella cheese, basil

FILETTO DI BARRAMUNDI **46**
Hot pot barramundi fillet, medley tomato, dried black olives, caperberries & toasted Bread

TAGLIATA DI MANZO **51**
Grass-fed scotch fillet, roast potato, rocket, Parmigiano Reggiano and lemon dressing

MELANZANA RIPIENA  **34**
Oven baked potatoes & eggplant stuffed with breadcrumbs, tomato, capers, egg, parmesan cheese

GAMBERONI ALLA BRACE **56**
Char-Grilled Queensland King Prawns



VEGETARIAN



VEGAN



GLUTEN FREE

Set menu required for group bookings above 10. A service surcharge of 10% applies for all groups of 8+ Cake serving fee \$3 per person

A surcharge of 10% applies on Sunday. A surcharge of 15% applies on Public Holidays. BYO \$15 per bottle (Monday to Thursday)



INSALATA

INSALATA MISTA

Lettuce, tomato, cucumber, onion & black olives in Italian dressing

Small 15 | Large 21

ROCKET SALAD

Rocket & parmesan salad, lemon-oil dressing

Large 20

INSALATA ROMANA

Cos lettuce, croutons, cherry tomato confit, parmesan chips, homemade aioli, lemon dressing

Large 21 add Chicken 9

INSALATA CAPRESE CON

MOZZARELLA DI BUFALA

Italian buffalo mozzarella & tomatoes with oregano, capers & EVOO

Large 29

RADICCHIO SALAD

Radicchio, Yellow beetroot, feta cheese, caramellised walnut, Chardonnay Vinegar, honey-mustard dressing

Large 27

CONTORNI

BROCCOLINI SALTATI

Broccolini sautéed with extra virgin olive oil & garlic

18

VERZA ALLA SCAPECE

Baby sugarloaf cabbage sautéed with vinegar, mint & toasted almond

16

PATATINE FRITTE

Beer battered french fries

14

PATATE AL FORNO

Roast potatoes

15

KIDS

PENNE NAPOLETANA

Penne in Neapolitan sauce

12

SPAGHETTI BOLOGNESE

Spaghetti in traditional bolognese sauce

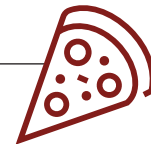
18

BOCCONCINI DI POLLO

Homemade chicken nuggets with chips

18

PIZZA



BIANCA

garlic, rosemary, oregano & extra virgin olive oil

17

SPAGNA

tomato sauce, garlic, prawns, artichoke hearts, basil & chilli

32

MARGHERITA

tomato sauce, mozzarella & basil

24

POPOLO

tomato sauce, mozzarella, mushrooms & prosciutto

30

NAPOLETANA

tomato sauce, mozzarella, anchovies & black olives

28

CONTADINA

tomato sauce, mozzarella, mushrooms & our own roman sausage

28

CHIARA

mozzarella, gorgonzola, mushroom & pancetta

28

CAPRICCIOSA

tomato sauce, mozzarella, mushroom, artichoke hearts, organic free range egg & prosciutto crudo

32

ORTOLANA

mozzarella, zucchini, eggplant, feta cheese & sun-dried tomatoes

30

PIAZZA

mozzarella, prawns, grilled zucchini, cherry tomato & fresh basil

32

BARBERINI

mozzarella, rocket, parmigiano shavings & 24 months prosciutto San Daniele

32

MAIALONA

tomato sauce, mozzarella, our own roman sausage, hot salame & smoked ham

32

TRASTEVERE

mozzarella, potato, rosemary & our own roman sausage

28

COLONNA

sliced potato, mozzarella & rosemary

28

VEGETARIANA

tomato sauce, mozzarella, zucchini, olives, eggplant, mushroom, capsicum

28

CALABRESE

tomato sauce, mozzarella, scamorza cheese, eggplant, nduja & basil

28

FRUTTI DI MARE

tomato sauce, garlic, calamari, octopus, prawns

32

PIEMONTESE

mozzarella, porcini mushrooms, smoked pork belly, rocket & truffle paste

32

ISABELLA

tomato sauce, mozzarella, our own roman sausage, spinach & fresh ricotta

32

CALZONE

folded pizza bread stuffed with mozzarella, ham & mushrooms

28

CINQUE FORMAGGI

mozzarella, mascarpone, gorgonzola, grana Padano & taleggio

28

CALZONE NORMA

folded pizza bread stuffed with mozzarella, Neapolitan Sauce, deep fried eggplant, basil & topped with grated cacio ricotta

28

GROTTA

mozzarella, cherry tomatoes, hot salame, porcini mushrooms, pecorino cheese & breadcrumbs

32

MORTAZZA

mozzarella, mortadella, fresh burratina & pistachio crumble

32

ITALIA

mozzarella, rocket, cherry tomato & fresh buffalo mozzarella

32

DIAVOLA

tomato sauce, mozzarella & hot salame

28

Half & half pizzas \$2.50 extra on top of higher priced pizza. Pizza must have same base topping for proper cooking.

Imported Italian buffalo mozzarella on pizza please add \$9.
Gluten free pizza base available at \$6



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@Moretti Ristorante Pizzeria