

ENTREE'S TO SHARE OR NOT!

BREADS

- Pane di Casa with whipped butter **\$13.00**
GF option available on Request
- Traditional Woodfired Puff Focaccia with sweet whipped herb ricotta on side **\$12.00**

CHARCUTERIE BOARDS

Served with 3 Italian cured Meats, 3 Italian Cheeses and garnished with Giardiniera pickled vegetables.

- For 2 People **\$39.00**
- For 4 People **\$65.00**

Prosciutto Crudo Plate \$18.00 GF

Italian cured meat drizzled with EVO

Burrata \$18.00 GF

Soft cheese drizzled with EVO, topped with roasted pistachios

Marinated Olives \$9.00 GF

Served warm in EVO, bay leaves, chilli, garlic

Mixed Ascolana \$12.00

Crisp, black charcoal, crumbed olives, stuffed with meat & vegetables.

White Anchovies \$11.00 GF

served in EVO parsley & lemon.

BRUSCHETTA'S GF option available on request

- Traditional Tomato, Garlic & Basil **\$14.00**
- Whipped Ricotta, Fig jam & crispy Pancetta **\$16.00**
- Pesto, Sundried Tomato, Pine Nuts & shaved Parmesan **\$16.00**

Mushroom Arancini Balls (4) \$24.00

Crisp golden brown Mushroom arancini drizzled with Truffle aioli served on a bed of rocket.

Italian Meatballs (4 Polpetta) \$26.00

Pork & Veal meatballs with Napoli sauce, topped with shaved Pecorino Romano cheese.

Calamari Fritti \$25.00

Crisp golden brown served with fresh lemon wedges & mayo

Beef Carpaccio \$27.00 GF

Thin sliced raw Beef with wild rocket, shaved Grana Padano, Chiodini Mushrooms drizzled with truffle EVO.

Gnocchi alla Sorrentina \$26.00

GF option available on Request

Baked Gnocchi served in individual ramekins with red sauce, Fior di Latte, parmesan & fresh basil.

SALADS

Caprese Salad \$16.00

Mini Bocconcini with cherry tomatoes topped with fresh basil leaves finished with a drizzle of EVO

Rocket & Pear Salad \$14.00

Fresh Rocket tossed with sweet thinly sliced pears & shaved aged parmesan with a drizzle of zesty lemon & balsamic dressing topped with toasted pine nuts.

Traditional Italian Salad \$14.00

Mixed greens with roma tomatoes, red onion, black olives drizzled in EVO & vingarette

PASTAS

GF option available on Request

Cheese Wheel, IGP Gragnano Pasta

Served Tableside \$35.00ea

OR 2 Serves for \$60

Show casing of pasta tossed in a giant parmesan cheese wheel served at your table.

- Ricciarelle Cacio e pepe
- Spaghettoni Carbonara - Aussie Style

Rigatoni Tuscan Ragu \$31.00

Traditional slowed cooked meat, tomato & wine sauce

Fettuccine Boscaiola \$30.00

Rich blend of mushrooms & pancetta tossed in a silky cream sauce

Linguine Chilli Prawns \$35.00

King Prawns, chilli, garlic, cherry tomato vines, basil, EVO

Ravioli alla Vodka \$35.00

Crab meat filled pasta pillows served with a Napoli vodka sauce and a touch of cream & fresh basil.

Pesto Spaghetti - \$30.00

Blended creamy garlic & basil sauce with sundried tomatoes topped with roasted pine nuts and finished with Pecorino

Nonna's Lasagne \$32.00

Mixed mince & Ragu meat sauce layered with sheets of pasta & bechamel cheese baked to perfection.

Mushroom Risotto \$32.00

Mixed mushrooms, marscapone, truffle paste topped with parmesan & cracked pepper.

WOODFIRED PIZZAS

GF option available on Request

GARLIC & CHEESE \$18.00

Slow infused Garlic EVO, Fior di Latte & Oregano

MARGHERITA \$24.00

- Plus Buffalo Mozzarella **\$5.00**

Tomato, Fior di Latte, fresh Basil

PACINO \$28.00

Tomato, Fior di Latte, mushroom, prosciutto, fresh Basil

GODFATHER \$28.00

Tomato, Fior di Latte, hot salami, roasted capsicum, olives & Fresh Basil

SICILIANA \$26.00

Tomato, eggplant, capers, anchovies, olives & Oregano & basil

VEGETARIAN DELIGHT \$26.00

Pumpkin base, Fior di Latte, seasonal vegetables

DENIROS \$32.00

Tomato, Fior di Latte, Rocket, cherry tomato, Prosciutto & shaved Parmesan

TROPICANA \$26.00

Tomato shade, Fior di Latte, shaved champagne ham, grilled pineapple rings

CLASSIC CALZONE \$30.00

Pizza filled with fresh ricotta, Fior di Latte, Provolone, mild Salami, Pepper topped with tomato, basil & grated parmesan

CINQUE FORMAGGI \$28.00

Ricotta base, Fior di Latte, Taleggio, Gorgonzola & Pecorino

PABLO \$28.00

Fior di Latte, Porcini mushrooms, pork sausage, truffle EVO

GAMBINO \$32.00

Tomato base, Prawns, Confit cherry tomato & rocket, chilli garlic EVO

ROCKSTAR PULLAPART \$35.00

Napoli sauce, Fior di latte crispy prosciutto San Daniele cherry tomato & Basil chiffonade

MAINS

MARKET FISH OF THE DAY \$40.00 GF

Ask our friendly Staff for our current selection! Pan seared fish, served with seasonal vegetables on the side.

GRILLED CHICKEN SPIEDINI (2) \$38.00 GF

Grilled lemon, garlic & oregano marinated chicken skewers served with seasonal vegetables on the side.

300g Angus Rib Fillet \$55.00 GF

Pan fried served with seasonal vegetables on the side.

With your choice of ONE sauce:

Red Wine Jus, Salsa Verde, Mushroom Sauce or Pepper Sauce

- Mustards available on request : Hot English, Dijon or seeded mustard **\$5.00**

VEAL SCALLOPINI \$36.00

Thin sliced veal shallow pan seared served with a creamy mushroom sauce & seasonal vegetables on the side.

LAMB RACK (4) \$44.00 GF

Chargrilled 4 pin Lamb rack served with seasonal vegetables on the side.

DENIROS SIGNATURE \$42.00

Crisp golden brown Veal schnitzel served with Spaghetti Tuscan Ragu on the side

- Upgrade your Veal to Parmigiana on Request **\$7.00**

EGGPLANT PARMIGIANA \$35.00

Layered crumbed eggplant stack drizzled with Napoli sauce served with seasonal vegetables

EXTRA SIDES on request \$10.00ea

- Crispy Golden Fries
- Roasted potatoes finished with oregano & EVO



'Fatto con Amore'

De Niro's

Cucina & Lounge Bar

Food Menu

PASTAS

GF option available on Request

Spaghetti Carbonara \$15.00

Aussie Style

Rigatoni Tuscan Ragu \$15.00

Traditional slowed cooked meat, tomato & wine sauce

Fettuccine Boscaiola \$15.00

Rich blend of mushrooms & pancetta tossed in a silky cream sauce

Pesto Gnocchi - \$15.00

Blended creamy garlic & basil sauce with sundried tomatoes topped with roasted pine nuts and finished with Pecorino

Nonna's Lasagne \$15.00

Mixed mince & Ragu meat sauce layered with sheets of pasta & bechamel cheese baked to perfection.

Mushroom Risotto \$15.00

Mixed mushrooms, marscapone, truffle paste topped with parmesan & cracked pepper.

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