

ANTIPASTO

POLENTA DI PATATE <i>H/made Polenta Chips; crispy on the outside, soft & melting inside</i>	8.5
OLIVE VERDE ALLA SICILIANA <i>Sicilian style marinated green olives sautéed in X virgin olive oil</i>	9.5
BIANCHETTI <i>Whitebait marinated & deep fried</i>	12.0
ARANCINI <i>Traditional Sicilian rice balls filled with meat & pea ragu, coated in crispy breadcrumb served with a napoli dip</i>	14.9
POLPETTE DELLA NONNA <i>House made pork & veal Meatballs cooked in a rich tomato ragu</i>	14.9
BRUSCHETTA <i>Special of the day – See specials board</i>	16.0
GAMBERONI <i>WA grilled Prawns sizzled in a terracotta dish with, chilli, garlic, saffron & herbs</i>	16.0
FRITTO DI CALAMARI <i>Calamari dusted with chickpea flour, deep fried, with rocket, h/dressing</i>	17.9
TAGLIERE DI FORMAGGIO <i>Cheese board</i>	18.5
SARDE BECCAFICO SICILIANE <i>butter flied Sardines sandwiched with breadcrumbs, parmesan, garlic & parsley stuffing, served on a bed of mash potatoes topped with tomato salsa</i>	19.0
TAGLIERE DI SALUMI & FORMAGGIO <i>Board of Cured Meats & Cheeses for 2</i>	28.5

PASTA & RISOTTI

PENNE VEGETARIANE (GF available) <i>Penne tossed in tomato & fresh vegetables of the day</i>	22.5
LASAGNA DI CASA <i>H/made Lasagna with traditional rich beef ragu & béchamel sauce</i>	23.5
LINGUINE CATANESE <i>Linguine with anchovies, fresh tomatoes', crumb bread, X-virgin olive oil & parmesan</i>	24.9
LINGUINE POLPETTE <i>Linguine with beef & pork meatballs, tossed in a rich tomato ragu & parmesan</i>	25.9
RISOTTO FUNGHI <i>Porcini mushrooms, garlic, X-virgin olive oil, white wine & pecorino cheese</i>	25.9
GNOCCHI RAGU (GF available) <i>H/made fluffy potato Gnocchi with a rich slow cooked tomato & lamb shoulder ragu</i>	25.9
GNOCCHI GORGONZOLA <i>H/Made fluffy pumpkin & potato Gnocchi with sweet gorgonzola cheese, baby spinach & touch of cream</i>	24.9
RAVIOLI - Carne/Frutti di Mare <i>H/made Ravioli filled with either; BEEF & pea mash, OR; SEAFOOD, tossed in fresh tomatoes, chilli, garlic & white wine</i>	26.9 / 27.9
LINGUINE AL CARTOCCIO <i>Linguine with fresh seafood, chilli & garlic, baked in parchment paper (choice of 'white wine' or 'light tomato' base sauce)</i>	28.9
RISOTTO FRUTTI DI MARE <i>Risotto cooked with fresh seafood, chilli, garlic</i>	29.5

PLEASE NOTE: FOR HEALTH & SAFETY REGULATIONS WE DO NOT ALLOW DOGGY BAGS

SECONDI / MAIN

COZZE ALLA LIVORNESE	<i>Pan tossed black Mussels in white wine, tomato & chilli</i>	26.9
PEPATA DI COZZE E VONGOLE	<i>Pan tossed black Mussels, Clams, garlic, chilli, black pepper & white wine</i>	26.9
PETTO DI POLLO	<i>Grilled chicken breast served with salad or roast potatoes</i>	27.5
VITELLO MILANESE	<i>Herb crumbed Veal, served with roast potatoes & marinated artichokes</i>	29.5
SCALOPPINE FUNGHI PORCINI	<i>Veal slices coated in flour, sautéed in garlic, wine & porcini mushrooms</i>	29.5
ZUPPA DI PESCE	<i>Seafood Bisque with a combination of seafood in a bisque sauce served with grilled Barramundi on top</i>	33.5
BISTECCA DI FILETTO	<i>Eye Fillet (250) with either roast potatoes/salad (mushroom or peppercorn sauce)</i>	37.5
PESCE DEL GIORNO	<i>Fish of the day – See our Specials board</i>	market price
SEAFOOD PLATTER	<i>(for 2 or more people) A selection of fresh seasonal seafood</i>	90.0

CONTORNI / SIDES

SPINACI	<i>Sautéed spinach with lemon & olive oil</i>	8.0
INSALATA MISTA	<i>Mixed garden salad, onion, tomato & Italian dressing</i>	8.5
PATATE AL FORNO	<i>Roast potatoes with rosemary & garlic</i>	9.0
ROCKET SALAD	<i>Rocket salad with Italian dressing & Parmesan</i>	9.5
VEGETALI MISTI	<i>Sautéed mixed vegetables of the day</i>	9.5

PIZZA

MARGHERITA	<i>Napoli sauce, buffalo mozzarella, basil & oregano</i>	19.5
DIAVOLA	<i>Napoli sauce, mozzarella & hot salami</i>	21.5
FUNGHI	<i>White base, mozzarella, portobello mushrooms & onion</i>	23.0
CAPRICCIOSA	<i>Napoli sauce, mozzarella, mushrooms, artichokes & ham</i>	24.5
FRUTTI DI MARE	<i>White base, mozzarella, calamari, prawns, garlic, chilli & fresh herbs</i>	28.0

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WINE / DRINKS MENU

BYO WINE ONLY - Corkage \$10 per bottle - No Sparkling or Spirits
No BYO for Functions OR Groups over 8 unless discussed prior

RED WINES

Parini - Nero D'Avola		32.0
<i>Terre Siciliane, Italy</i>		
Scarpantone - Shiraz	9.5	39.0
<i>McLaren Vale, SA</i>		
Stefani - Pinot Noir	9.5	39.0
<i>Yarra Valley, Vic</i>		
Fantini Farnese - Sangiovese	9.5	43.0
<i>Abruzzo, Italy</i>		
Cusumano - Nero D'Avola IGT	10.0	44.0
<i>Terre Siciliane, Italy</i>		
Alido - Sangiovese		45.0
<i>Toscana, Italy</i>		
Fantini Farnese Montepulciano - Merlot		47.0
<i>Abruzzo, Italy</i>		
Di Giorgio - Shiraz		49.0
<i>Coonawarra SA</i>		
Di Giorgio - Cabernet Sauvignon		52.0
<i>Coonawarra SA</i>		
Passimento Famiglia Pasqua - Cabernet Sauvignon		52.0
<i>Verona, Italy</i>		
Serafino - Cabernet Sauvignon		54.0
<i>McLaren Vale, SA</i>		
Terre del Barolo DOCG		98.0
<i>Piemonte, Italy</i>		

WHITE WINES

Basciano - Rose'	9.5	39.0
<i>Tuscany - Italy</i>		
Evans & Tate Semillon - Sauvignon Blanc	9.5	41.0
<i>Margaret River, WA</i>		
Brown Brothers - Moscato	9.5	41.0
<i>Milawa, Vic</i>		
Mad Fish, Gold Turtle - Chardonnay	9.5	44.0
<i>Margaret River, WA</i>		
Pasqua Delle Venezie - Pinot Grigio	9.5	48.0
<i>Verona, Italy</i>		

SPARKLING

075 Carati Prosecco DOC - White	10.0	45.0
<i>Friuli, Italy</i>		



BEER

Peroni Nastro Azzuro - <i>Light</i> (Italy)	8.0
Peroni Nastro Azzuro - (Italy)	8.5
Corona – (Mexico)	8.5
Crown Lager – (Australia)	8.5
Stella Artois – (Belgium)	9.0
Menabrea – (Italy)	9.0
Moretti – (Italy)	9.0

LIQUEURS

Midori	8.0
Sambuca	9.0
Frangelico	9.0
Tia Maria	9.0
Baileys	9.0
Kahlua	9.0
Amaro Lucano (<i>Digestivo</i>)	12.0
Averna (<i>Digestivo</i>)	12.0
Amaro Montenegro (<i>Digestivo</i>)	12.0
Cynar (<i>Digestivo</i>)	12.0
Campari	12.0
Aperol	12.0
Aperol Spritz	12.0
Martini	12.0
Limoncello	12.0
Negroni	12.0
Espresso Martini	16.0

SPIRITS

Trentino Grappa	9.0
Techila	10.0
Bacardi	10.0
Vodka	10.0
Gin	10.0
Jack Daniels	10.0
Brandy – Rayland black label	10.0
Jim Beam Bourbon	10.0
Johnnie Walker - Red	10.0
Glen Grant Single Malt	11.0
Johnnie Walker - Black	12.0
Chivas Regal	12.0

SOFT DRINKS

Coke / Diet Coke	4.5
Lemon Squash	4.5
Dry Ginger / Soda / Tonic Water	4.5
Chinotto / Limonata / Aranciata Rossa	5.0
Lemon Lime & Bitters	6.0
Mineral Water (500ml)	6.0

COFFEE

Short Black	4.0
Long Black	4.0
Cappuccino	4.0
Latte	4.0
Flat White	4.0
Hot Chocolate	5.0
Affogato: Frangelico, vanilla ice-cream & shot of espresso	

TEA

English Breakfast	4.0
Green Tea	4.0
Camomile	4.0
Peppermint	4.0

16.9

TAKE AWAY MENU – \$19

Penne Vegetariane (GF available)

Penne tossed in tomato & fresh vegetables of the day

Linguine/Penne Bolognese

Linguine tossed in a rich tomato bolognese sauce

Linguine Catanese

Linguine tossed in anchovies, chilli, fresh tomatoes, toasted breadcrumbs & parmesan cheese

Gnocchi Ragu (GF available)

House-made potato gnocchi with lamb shoulder and red wine ragu

Pasta Carbonara

Pasta tossed in pancetta, cream, eggs & parmesan cheese

Aglione, Olio & Peperoncino

Pasta tossed in garlic, olive oil, chilli & parmesan cheese

Pasta Puttanesca

Pasta tossed in onion, olives, capers, chilli, garlic & Napoli sauce

Lasagna

House made lasagna cooked in a traditional beef ragu with béchamel sauce

Pizza (12")

Margherita

Tomato, oregano, mozzarella, basil

Diavola

Napoli sauce, mozzarella & hot salami

Capricciosa

Napoli sauce, mozzarella, mushrooms, artichokes & ham

The StoneMill 347 – Authentic Italian Cuisine

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