

E

Emilio's

R I S T O R A N T E



Food is the ingredient that binds us together...

LUNCH

Tues - Sun from 12:00pm - 3:00pm

DINNER

Tues - Sun from 5:00pm - 10:00pm

Surcharge Sundays 10% and Public Holidays 15%



Wood-Fired Pizza

Gluten Free Base +\$4

ROSSO (Tomato Base)

- 1 **Margherita**  24
fresh buffalo mozzarella & fresh basil (with Bolognese- Extra \$4)
- 2 **Lago di Como** 25
mozzarella, ham, pineapple
- 3 **Colosseo** 26
mozzarella, mushrooms, caramelised onions, olives, woodfired roasted capsicum, ham, salami
- 4 **Padrino** 26
mozzarella, caramelised onions, marinated chicken, bacon & mushrooms
- 5 **Diavola** 25
mozzarella, pepperoni, chilli oil
- 6 **Adriatica** 26
mozzarella, garlic prawns, tender calamari, oven baked salmon
- 7 **Vegetariana**  26
mozzarella, mushrooms, caramelised onions, olives, spinach , woodfired eggplant & capsicum, sundried tomatoes and oregano
- 8 **Palermo** 26
mozzarella, olives, woodfired roasted capsicum, pepperoni, oregano and Italian sausage with garnish of basil
- 9 **Cinque Terre** 27
mozzarella, prosciutto, woodfired roasted eggplant, buratta cheese, rocket, caramelised onions, shaved Parmesan cheese
- 10 **Napoletana** 25
mozzarella, olives, anchovies, fresh basil and fresh chilli oil

Bianca (Formaggio Base)

- 1 **Salsiccia** 26
mozzarella, roasted garlic potatoes, italian sausages with fresh garlic & chilli oil and topped with rocket and feta cheese
- 2 **Maranello** 26
mozzarella, woodfired roasted capsicum, crushed meatballs (in house cooked in chilli aurora sauce), shaved Parmesan & basil
- 3 **Santa Lucia** 26
mozzarella, roasted garlic potatoes, woodfired roasted capsicum, bruschetta mix, fresh garlic and chilli oil
- 4 **Amalfi** 26
mozzarella, garlic prawns, roasted capsicum, chilli oil, rocket
- 5 **Torino** 26
mozzarella, pesto, marinated chicken, sundried tomatoes, crumbled feta and chilli

Drinks Menu

Red		<i>glass</i>	<i>bottle</i>
Secret Garden Cabernet Sauvignon	Big Rivers, NSW	9	29
Trentham The Family Nebbiolo	Murray Darling, NSW	9.5	32
Terre Forti Montepulciano	Abruzzo, Italy	9.5	34
Casali Del Barone Barbera 501	Piedmont, Italy		39
Chianti Coli	Tuscany, Italy		42
Boccantini Nero D'avola	Sicily, Italy		45
Allandale Shiraz	Hunter Valley, NSW		46
Masso Antico Negroamaro	Puglia, Italy		49
First Drop Montepulciano	Barossa Valley, SA		52
Midnight Promise Shiraz	Hunter Valley, NSW		58
Piazzo Armando Nebbiolo	Piedmont, Italy		65
Donne Fittipaldi	Tuscany, Italy		85

White		<i>glass</i>	<i>bottle</i>
Secret Garden Pinot Grigio	Big Rivers, NSW	9	29
Trentham The Family Vermentino	Murray Darling, NSW	9.5	32
Chain Of Ponds Sauvignon Blanc	Adelaide Hills, SA	10	38
Allandale Verdelho	Hunter Valley, NSW		42
Masso Antico Fiano	Puglia, Italy		46
La Zona Arneis	King Valley, Vic		46
Vivolo Pinot Grigio	Veneto, Italy		48
Cantine Nicosia Vulka Bianco	Sicily, Italy		59
Midnight Promise Chardonnay	Hunter Valley, NSW		59

Rosé		<i>glass</i>	<i>bottle</i>
Allandale	Hunter Valley, NSW	12	42

Sparkling		<i>glass</i>	<i>bottle</i>
Trentham The Family Prosecco	Murray Darling, NSW	10.5	36
Pink Moscato	Big Rivers, NSW	10.5	36
Rivani Prosecco	Veneto, Italy		48

Beer on Tap		<i>300ml</i>	<i>500ml</i>
Peroni	Italy	10	14

Beer by Bottle			
Corona	Mexico		10
Asahi	Japan		10
Somersby Pear Cider	Denmark		10
Peroni 3.5%	Italy		10
Peroni 0%	Italy		10

Cocktails

Emilio's Negroni	gin, campari, vermouth, prosecco	20
Aperol Spritz	aperol, prosecco, soda water	20
Limoncello Spritz	limoncello, prosecco, soda water	20
Bellini	peach puree, peach liqueur, prosecco	20
Espresso Martini	vodka, kahlua, espresso shot, vanilla syrup	20
Quattro Limoni	limoncello, vodka, lemon, lemonade	20
Margarita Classico	tequila, triple sec, lime juice	20
Spicy Margarita	chilli, tequila, triple sec, lime juice	20
Sicilian Sunset	pineapple juice, white rum, limoncello, grenadine, lime juice	20
Berry Bellissimo	pink moscato, rum, crushed berries	20
Amaretto Sour	amaretto, bourbon, lemon juice, simple syrup, egg white	20

Mocktails

Stella	crushed mixed berries, lemonade, grenadine, fresh basil, lime juice	12
Luna	lemon juice, simple syrup, lemonade, lemon gelato	12
Sole	peach iced tea, peach syrup, passion fruit, soda water	12

Soft Drinks

Coke		4
Coke Zero		4
Lemonade		4
Chinotto Cola		5
Aranciata Rossa		5
Peach Iced Tea		5
Lemon Lime and Bitters		6
San Vittoria Sparkling Mineral water	(1 litre) 10 (500ml)	6
Pineapple Juice		5
Orange Juice		5

Spirits

Grappa	13
Vodka	13
Whiskey	13
Gin	13
Rum	13
Bourbon	13
Tequila	13

Liqueurs

Limoncello	13
Sambuca	13
Frangelico	13
Amaretto	13
Baileys	13

Coffee

Cappuccino	5
Flat White	5
Latte	5
Short Black	4
Long Black	4.5
Piccolo	4
Hot Chocolate	6
Chai Latte	5

Tea

English Breakfast	5
Earl Grey	5
Peppermint	5
Green Jasmine	5
Chai Herbal infused	5

Entrees

Garlic Bread (V)	8
Garlic, Mozzarella and Herb Crust (V)	20
Bruschetta Crust (V), (vegan option)	20
Emilio's Antipasto Platter	45
mixed cured meats, house roasted capsicum and eggplant, mixed olives, arancini, cauliflower fritters, gorgonzola and burrata cheese, grapes and figs served with wood-fired pizza bread	
Warmed Mixed Olives (V), (gluten-free option)	18
served with wood-fired bread	
Cauliflower Fritters (V)	18
Southern Italian style battered cauliflower florets served with garlic aioli	
Garlic Prawns (gluten-free option)	22
pan-fried in garlic and olive oil, served in a hot-pot with wood-fired pizza bread. Option add chilli	
Chilli Octopus (gluten-free option)	22
pan-fried in garlic and chilli oil, served in a hot-pot with wood-fired pizza bread	
Calamari Fritti	20
Fried Calamari strips coated in lightly seasoned flour, a delightful combination of crunchy and tender served with lemon and truffle aioli	
Arancini Sicilian Style	20
- roasted capsicum and ricotta cheese (V) - mushroom and mozzarella (V)	
Polpette Al Sugo	20
home-made Italian meatballs served in our spicy aurora sauce	
Crispy Italian Garlic Roasted Potatoes (V), (vegan option)	12
with fresh rosemary and sea salt served with aioli	
Bowl of Chips (V), (vegan option)	12
served with aioli and tomato sauce	

Insalata

Insalata Italian (V), (vegan option)	18
mixed lettuce, red capsicum, onion, cherry tomatoes, cucumber, olives, fetta cheese drizzled with our house vinaigrette	
Insalata Di Pere E Rucola (V)	20
rocket leaves, pear, walnuts, shaved parmesan, croutons, with lemon vinaigrette	
Insalata Caprese	22
buffalo mozzarella, tomatoes, fresh basil, dressed in olive oil and a balsamic glaze	

Mains

Osso Buco	32
slow-cooked braised beef knuckles cooked in a rich tomato red wine sauce served on a bed of garlic mash	
Pollo Con Calamari E Gamberi (gluten-free)	38
chicken breast topped with tender calamari rings, garlic, green prawns cooked in a creamy napolitana sauce served with season vegetables and garlic potatoes	
Veal Saltimbocca (gluten-free)	38
veal roll filled with prosciutto, mozzarella topped with a creamy mushroom, garlic butter and shallots sauce, served with season vegetables and garlic potatoes	
Emilio's Special Seafood (gluten-free option)	42
sizzling mixed seafood plate, cooked in garlic, chilli and olive oil, served with wood-fired bread	
Veal Scallopini (gluten-free)	36
pan-fried veal fillets cooked in a creamy mushroom and white wine sauce, with season vegetables and garlic potatoes	
Pollo Impanato	38
seasoned crumbed chicken breast topped with napolitana sauce, mozzarella and drizzled with pesto, served with chips and salad	


Pasta

- Cannelloni** 32
home-made cannelloni filled with slow-cooked pork and beef mince, oven baked in napolitana sauce, served with salad or season vegetables
- Rigatoni All' Amatricana** (vegetarian option) (vegan option) 28
thick tube pasta, napolitana sauce, pancetta, onion, garlic, pecorino cheese and chill
- Spaghetti Con Le Polpette** 30
napolitana sauce, cream, chilli and basil served with home-made Italian meatballs
- Pappadelle Alla Boscaiola** 30
thick ribbon pasta cooked with mushrooms, bacon, shallots, white wine, cream and parmesan cheese
- Spaghetti Bolognese** 26
Emilio's house bolognese sauce
- Ravioli Aurora** 30
home-made ravioli filled with ricotta and spinach served with a creamy basil napolitana sauce
- Fettuccine Frutti Di Mare** 38
fresh mussels, green prawns, baby octopus, calamari, served in a tomato seafood sauce with white wine, chilli and garlic
- Fettuccine Con Gamberi** 35
fettuccine pasta served with garlic prawns, cherry tomatoes, in Emilio's aurora sauce
- Gnocchi Napolitana** 28
home-made gnocchi served in napolitana sauce
- Gnocchi Gorgonzola** 32
home-made gnocchi cooked in gorgonzola cheese, cream, baby spinach, pine nuts and parmesan cheese
- Penne Al Pollo** 30
penne pasta cooked in a creamy pesto sauce with chicken, mushrooms and parmesan cheese
- Penne E Verdure** 30
(vegan option)
penne pasta with roasted capsicum and eggplant, mushrooms, onion, cherry tomatoes, spinach, garlic and chilli oil, tossed with napolitana sauce
- Lasagne Al Forno** 30
fresh pasta sheets layered with bolognese and mozzarella cheese, oven baked and serve with salad or season vegetables
- Eggplant Lasagne** 34
layers of lightly fired eggplant, mozzarella and parmesan cheese, oven baked with house made napolitana sauce, serve with salad or season vegetables

Risotto (Gluten Free)

- Risotto Alle Verdure** 34
(vegan option)
arborio rice cooked with roasted capsicum and eggplant, mushrooms, and onion with pecorino cheese and parsley
- Risotto Alla Pescatora** 38
arborio rice cooked with garlic and chilli prawns, octopus, calamari served in a tomato seafood sauce
- Risotto Con Pollo and Funghi** 34
arborio rice cooked in a chicken mushroom pesto sauce, with white wine and parmesan cheese

Bambino (Under 12 Years Only)

Penne Napolitana (vegan)	15
Spaghetti Bolognese	15
Margherita Pizza  (vegan option) (gluten free option)	15
Bambino Pizza (gluten free option) margherita pizza topped with chips	15
Ham & Pineapple Pizza (gluten free option)	15
Nutella Pizza	15

Dolce

Tiramisu Nonna's way...	15
Cannoli crispy Italian pastry shells filled with dark chocolate custard and vanilla bean custard	15
Zeppole Italian doughnut coated in cinnamon, filled with lemon ricotta, Nutella and topped with lemon gelato	18
Baked Ricotta Cheesecake of the Day	12
Affogato hazelnut gelato, shot espresso and frangelico topped with honeycomb chocolate	16
Ciao Bella calzone pizza filled with Nutella and pistachio nuts topped with mixed berries and hazelnut gelato	14
Rum Baba soft sponge cake soaked in sticky citrus scented rum syrup, piped with vanilla crema pasticceria, garnished with berries	14
Sticky Date Focaccia warm sticky date sandwich filled with gelato smothered in a caramel butterscotch sauce	15
Cheese Board a showcase of delicious Italian cheese served with panforte fig jam and olives	45