

# ST DOMENICO

## ENTREE

| Entree or Main Size                                                                          |               |
|----------------------------------------------------------------------------------------------|---------------|
| Bresaola e Rucola                                                                            | E \$22 M \$32 |
| Beef bresaola served with rocket and grissini                                                |               |
| Bruschetta Prosciutto                                                                        | E \$17 M \$24 |
| Tuscan bread topped with San Daniele Prosciutto, rocket, extra virgin olive oil and balsamic |               |
| Fior di latte and San Daniele                                                                | E \$20 M \$32 |
| Fresh mozzarella Balls topped with San Daniele Prosciutto                                    |               |
| Garlic Focaccia (13")                                                                        | \$12          |
| White Pizza served with oil, garlic and rosemary (Add cheese +\$4)                           |               |
| Calamari Fritti                                                                              | E \$20 M \$27 |
| Dusted with rice flour served on rocket and aioli                                            |               |
| Antipasto Misto                                                                              | E \$24 M \$38 |
| Selection of cured meat and vegetables with grissini                                         |               |
| Arancini                                                                                     | E \$16 M \$24 |
| Deep fried rice balls with artichokes and fior di latte (4 or 8)                             |               |

## SALAD & SIDES

|                                                     |      |
|-----------------------------------------------------|------|
| Italian Potatoes                                    | \$13 |
| Bowl of fried potatoes served with aioli            |      |
| Insalata Formaggio e Pere                           | \$16 |
| Rocket, pears, walnuts, parmesan and balsamic glaze |      |
| Caprese                                             | \$16 |
| Traditional tomatoes and fresh fior di latte salad  |      |
| Insalata Siciliana                                  | \$16 |
| Fior di latte, rocket, anchovies and tomatoes       |      |

## PASTA

| Gluten Free Pasta \$3                                                     |      |
|---------------------------------------------------------------------------|------|
| Beef Lasagna                                                              | \$25 |
| Traditional recipe from bologna                                           |      |
| Linguine di Mare                                                          | \$36 |
| Fresh seafood cooked on white wine, chilli and a touch of tomato sauce    |      |
| Pappardelle Bolognese                                                     | \$26 |
| Home made pappardelle with slow cooked beef ragu                          |      |
| Ravioli Pumpkin and Ricotta                                               | \$28 |
| Home made spinach and ricotta ravioli with pumpkin sauce and ricotta      |      |
| Pappardelle Tartufo e Funghi                                              | \$30 |
| Home made pappardelle with home made truffle paste and seasonal mushrooms |      |
| Gnocchi Gorgonzola                                                        | \$26 |
| Home made gnocchi with Gorgonzola cheese, cream, parmesan and walnuts     |      |
| Gnocchi Sorrentina                                                        | \$26 |
| Home made gnocchi with melted fior di latte and fresh tomato sauce        |      |
| Gnocchi Pesto                                                             | \$26 |
| Home made gnocchi with fresh basil pesto                                  |      |
| Fettuccine Carbonara                                                      | \$26 |
| Garlic, egg, pepper, cream, guanciale, parsley and parmesan               |      |

## PIZZA

| Gluten Free Base \$6                                                | Vegan Cheese \$3 |
|---------------------------------------------------------------------|------------------|
| Margherita                                                          | \$21             |
| Tomato, fior di latte and basil                                     |                  |
| Napoletana                                                          | \$25             |
| Tomato sauce, fior di latte, olives, anchovies and capers           |                  |
| Prosciutto                                                          | \$27             |
| Tomato sauce, fior di latte, basil and prosciutto                   |                  |
| Pescatora                                                           | \$27             |
| Tomato sauce, fresh mixed seafood and parsley                       |                  |
| Tartufo                                                             | \$27             |
| Fior di latte, truffle paste, ham and mushroom                      |                  |
| Salami                                                              | \$26             |
| Tomato sauce, fior di latte, soppressa and olives                   |                  |
| Calabrese                                                           | \$26             |
| Tomato, fior di latte, nduja and capsicum                           |                  |
| Salsiccia                                                           | \$26             |
| Fior di latte, pork sausage, roasted apple and balsamic             |                  |
| Bufalona e Prosciutto                                               | \$30             |
| Whole buffalo ball with tomato sauce and prosciutto                 |                  |
| Patate                                                              | \$26             |
| Fior di latte, potatoes, rosemary and pancetta                      |                  |
| Capricciosa                                                         | \$26             |
| Tomato sauce, fior di latte, ham, mushrooms, artichokes and olives  |                  |
| Ortolana                                                            | \$26             |
| Tomato sauce, fior di latte, onion, capsicum, eggplant and zucchini |                  |
| Mantovana                                                           | \$24             |
| Fior di latte, pumpkin sauce, pine nuts and rocket                  |                  |
| Fiorentina                                                          | \$24             |
| Fior di latte, Roma tomatoes, onion, olives and eggplant            |                  |
| Quattro Formaggi                                                    | \$26             |
| Fior di latte, Gorgonzola, fontina, Parmesan and walnuts            |                  |
| Boscaiola                                                           | \$26             |
| Fior di latte, pancetta, mushroom and sage                          |                  |
| Montanara                                                           | \$27             |
| Tomato sauce, pork and fennel sausage, mushroom and potatoes        |                  |
| Gamberi                                                             | \$27             |
| Fior di latte, Roma tomatoes, prawns and garlic                     |                  |
| Romana                                                              | \$25             |
| Fior di latte, pork sausage, mushroom and parsley                   |                  |
| Della Lupa                                                          | \$26             |
| Fior di latte, mushrooms, ham, rocket and balsamic                  |                  |

Please inform your waitperson of any dietary requirements or allergies.

 Vegetarian

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# ST DOMENICO

## RED WINE

|                                                                         |                 |
|-------------------------------------------------------------------------|-----------------|
| Chianti Doc (Tuscany)                                                   | G \$11.5 B \$43 |
| Typical Italian dry red wine, light bodied with fruit aromas            |                 |
| Montepulciano D'Abruzzo                                                 | G \$11.5 B \$43 |
| Deeply colored wine with pepper and spicy notes                         |                 |
| Sangiovese (Puglia)                                                     | G \$11.5 B \$43 |
| Dry, light to medium-bodied wine with high level of acidity             |                 |
| Barbera D'Alba (Piedmonte)                                              | G \$11.5 B \$43 |
| Deep color, full bodied, low tannins and high acidity                   |                 |
| Lambrusco (Puglia)                                                      | G \$11.5 B \$43 |
| Sweet and red with aromas of orange, cherries and watermelon            |                 |
| Nero D'Avola (Sicily)                                                   | G \$11.5 B \$44 |
| Full bodied red, likely to appeal to fans of cabernet Sauvignon         |                 |
| Syrah (Sicily)                                                          | G \$11.5 B \$44 |
| Balanced red wine. Pairs perfectly with pizzas and rich pasta dishes    |                 |
| Dry Rose                                                                | G \$11.5 B \$42 |
| Chilled, fruit-forward pink wine made from red grapes with a dry finish |                 |

## WHITE WINE

|                                                                     |                 |
|---------------------------------------------------------------------|-----------------|
| Italian Prosecco (Veneto)                                           | G \$11.5 B \$43 |
| Classic Italian sparkling DOCG brut                                 |                 |
| Sauvignon Blanc (New Zealand)                                       | G \$11.5 B \$43 |
| Marlborough classic white, medium bodied and silky texture          |                 |
| Pinot Grigio (Veneto)                                               | G \$11.5 B \$43 |
| Dry white with acidity and aromas of lemon, lime and apple          |                 |
| Riesling (Clare Valley)                                             | G \$11.5 B \$43 |
| Aromatic grape with flowery aromas as well as high acidity          |                 |
| Chardonnay (Limestone Coast)                                        | G \$11.5 B \$43 |
| Medium bodied with fresh, crisp notes of pear, lemon-peel and apple |                 |
| Sicilian Dry (Sicily)                                               | G \$11.5 B \$43 |
| Full bodied dry white with mellow citrus fruit flavours             |                 |
| Moscato (Piedmonte)                                                 | G \$9.5 B \$35  |
| Fruit forward with notes of apricot, lychees and orange blossom     |                 |

## COCKTAILS

|                                                |      |
|------------------------------------------------|------|
| Blue Italy                                     | \$18 |
| ***Insert description of drink***              |      |
| Aperol Spritz                                  | \$18 |
| Aperol, prosecco and soda                      |      |
| Campari Spritz                                 | \$18 |
| Campari, prosecco and soda                     |      |
| Limoncello Spritz                              | \$18 |
| Limoncello, prosecco and soda                  |      |
| Negroni                                        | \$18 |
| Gin, campari and sweet vermouth                |      |
| Espresso Martini                               | \$18 |
| Vodka, coffee liquor, espresso and sugar       |      |
| Margarita                                      | \$18 |
| Tequila, cointreau, lime and sugar             |      |
| Strawberry Margarita                           | \$18 |
| Tequila, cointreau, lime, strawberry and sugar |      |

## BEER

|                       |       |
|-----------------------|-------|
| Peroni Rossa          | \$9.5 |
| Peroni Nastro Azzurro | \$9.5 |
| Peroni Libera (0%)    | \$9   |
| Moretti               | \$9.5 |
| Corona                | \$9.5 |

## NON-ALCOHOLIC

|                                       |       |
|---------------------------------------|-------|
| Margarita (0%)                        | \$12  |
| Strawberry Spritz (0%)                | \$12  |
| Chinotto                              | \$6.5 |
| Sparkling Water (750ml)               | \$7.5 |
| Aranciata Rossa                       | \$6   |
| Lemonade/Coke/Coke Zero               | \$4.9 |
| Lemon Lime Bitters/Raspberry Lemonade | \$6.5 |

## BOTTOMLESS GNOCCHI

Tuesday - Thursday From 5pm  
\$39PP Unlimited Gnocchi  
\$26 Optional Bottomless Spritz Package

For 90 minutes, you can indulge into three varieties of Gnocchi including Sorrentina, Gorgonzola or Pomodoro

