

moi

MAD OVER ITALIAN

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Emerald Lakes

Antipasti

Antipasto Board (for 2) \$30

a board of cured meat, selection of cheese, olives and olive ascolane, served with home made mini paninis

Bruschetta (v) 22

cherry tomatoes, E.V.O, oregano, basil, red onion, bocconcini cheese, balsamic glaze

Montanare 25

4 pizza bites deep fried w/ assorted toppings of margherita, mortadella and pistachios, anchovies, prosciutto di Parma

Parmigiana Bite, 3 Serving (v) 22

eggplant, Napoli sauce, mozzarella, basil, parmesan, served w/ parmesan fondue

Truffle Burrata e Prosciutto 29

cherry tomato salad w/ red onion, black olives, oregano and basil, served w/ mini paninis
Vegetartian option available

Arancine, 3 Serving (v) 22

traditional arborio rice balls w/ vegetables, mozzarella, parmesan and truffle, served w/ cocktail sauce

Roast Octopus 30

octopus marinated w/ paprika and herbs, served w/ mashed potatoes, pea cream, bread croutons and stracciatella on top

Pepata di Cozze 26

Australian local mussels cooked in Napoli sauce, bisque reduction, cherry tomatoes and parsley, served w/ house bread

Calamari and Prawns Fritti 24

served w/ cocktail sauce, rocket and lemon zest

Garlic Pizza (v) 26

fior di latte, herbs, garlic

Pizza (Rosso)

Prosciutto 35

San Marzano tomatoes, fior di latte, rocket, San Daniele prosciutto, parmesan, E.V.O.O

Queen Margherita (v) 29

San Marzano tomatoes, hand torn buffalo mozzarella, basil, E.V.O.O

Smoked Ham & Pineapple 33

San Marzano tomatoes, fior di latte, smoked ham & pineapple

Diavola 34

San Marzano tomatoes, fior di latte, salami, olives, nduja

Seafood 36

San Marzano tomatoes, fior di latte, garlic prawns, mussels, calamari, baby clams, rocket, lemon

Tuna e Patate 33

San Marzano tomatoes, fior di latte, tuna, roast potatoes, caramelised onion, oregano

Vegetarian (v) 32

pumpkin sauce, fior di latte, olives, zucchini, artichoke, caramelised onion, cherry tomatoes

Meat Lovers 35

San Marzano tomatoes, fior di latte, salami, Italian sausage, ham, pancetta, parmesan

Capricciosa 34

San Marzano tomatoes, fior di latte, mushrooms, smoked ham, olives, artichoke

Pizza (Bianco)

Pesto Chicken 34

pesto sauce, fior di latte, cherry tomatoes, chicken, parsley, parmesan cheese

Quattro Formaggi / 4 Cheese (v) 32

fior di latte, gorgonzola, parmesan & stracciatella

Chicken & Bacon 35

fior di latte, chicken, basil pesto, mushrooms, bacon, onion, shaved parmesan

Salsiccia e Patate 34

fior di latte, Italian sausage, roast potatoes, caramelised onion, gorgonzola

Truffle and Porcini (v) 34

fior di latte, mushroom, porcini, rocket, stracciatella, truffle, rosemary

Bella Sicilia 37

pea cream, fior di latte, prawns, crab, cherry tomato, parsley, lemon zest

BUON APPETITO!



Sides & Salads

Beetroot Salad (v)	19
spinach, chickpeas, beetroot, Spanish onion, goats cheese, toasted almonds & balsamic glaze	
Rocket Salad (v)	17
rocket, pears, walnuts, parmesan & manuka honey	
Assorted Vegetables (v)	18
seasonal vegetable mix sautéed w/ E.V.O, garlic & parsley	
Broccolini (v)	16
sautéed w/ garlic butter	
Basket of Fries	13
served w/ Italian herbs	

House Made Pasta

Risotto Alla Marinara	36
arborio rice, assorted seafood, touch of Napoli sauce, cooked in bisque reduction, cherry tomatoes, parsley	
Risotto Zucca e Salsiccia	34
arborio rice, pumpkin cream, mushroom, Italian sausage, cherry tomatoes, finished w/ parmesan fondue	
Pappardelle Lamb Ragu	35
house made pappardelle, slow cooked traditional lamb ragu, peas, parmesan fondue	
Gnocchi di Pesce	38
barramundi ragu, calamari, touch of pumpkin cream, bisque reduction, finished w/ toasted breadcrumbs and lemon zest	
Gnocchi Zucca and Porcini (v)	36
gnocchi, porcini, sage, butter, truffle, pumpkin cream, finished w/ parmesan fondue and stracciatella	
Ravioli Ricotta and Spinach (v)	34
ravioli stuffed w/ ricotta and spinach, served w/ spinach cream, toasted almonds, parmesan fondue	
Paccheri Pesto and Prawns	38
house made paccheri, pesto genovese, prawns, fresh chilli, cherry tomatoes, bisque reduction, finished w/ stracciatella and pistachios	
Paccheri Moi	38
calamari, mussel meat, black ink, touch of chilli, finished w/ pea sauce and stracciatella on top	

Tagliatelle Carbonara	35
house made tagliatelle cooked in the traditional way with guanciale, eggs, parmesan, pepper and pecorino	
Lasagna Alla Bolognese	38
lasagna w/ traditional bolognese, mozzarella, bechamel, parmesan	
Tagliatelle Alla Bolognese	35
tagliatelle with authentic bolognese, finished w/ parmesan fondue	

Secondi

Chicken Rollè	40
pan fried sous vide chicken breast stuffed w/ mozzarella, provolone, pesto and sun-dried tomato paste, rolled in prosciutto di Parma, served w/ mashed potatoes, broccolini and beef reduction	
Lamb Chops	42
Australian lamb marinated with Italian herbs, served with mashed potatoes, carrots, broccolini and beef reduction	
Seafood Grigliata (for 2)	120
our selected fish, calamari loligo, sautéed mussels, king prawns, scallops & prawn skewer, octopus, pan fried calamari, barramundi, served w/ house made bread and cocktail sauce	
Pepata di Cozze	38
Australian local mussels cooked in Napoli sauce, bisque reduction, cherry tomatoes, parsley, served w/ house bread	



MANGIA ITALIANO!

Allergies and dietary requirements: some of our food may contain nuts, dairy, and other allergenic items. Please check with our team members, and we will do our best, where possible, to assist in catering to individual needs.

Bambini

Kids Pizza	21
choice of cheese or Hawaiian	
Kids Pasta	23
choice of Napoli sauce, bolognese or butter, with choice of spaghetti or rigatoni	
Kids Fries	10
served w/ ketchup	
Nonna's Cotoletta	23
house made chicken schnitzel served w/ chips & ketchup	

Dolci

Nutellamisu	21
classic Italian dessert w/ mascarpone, savoardi, Nutella and coffee	
Crème Brûlée à la Baileys	20
cream, milk, eggs and Baileys, finished with caramelised sugar crust	
Nutella Pizza	27
strawberries, hazelnut, vanilla gelato	
Calzone Pistacchio	29
pistachio cream, hazelnut, vanilla gelato	
Affogato	15
fresh espresso shot poured over a scoop of vanilla gelato. add choice of Liquor \$9	
Gelato	12
ask our friendly wait staff for today's flavour	



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