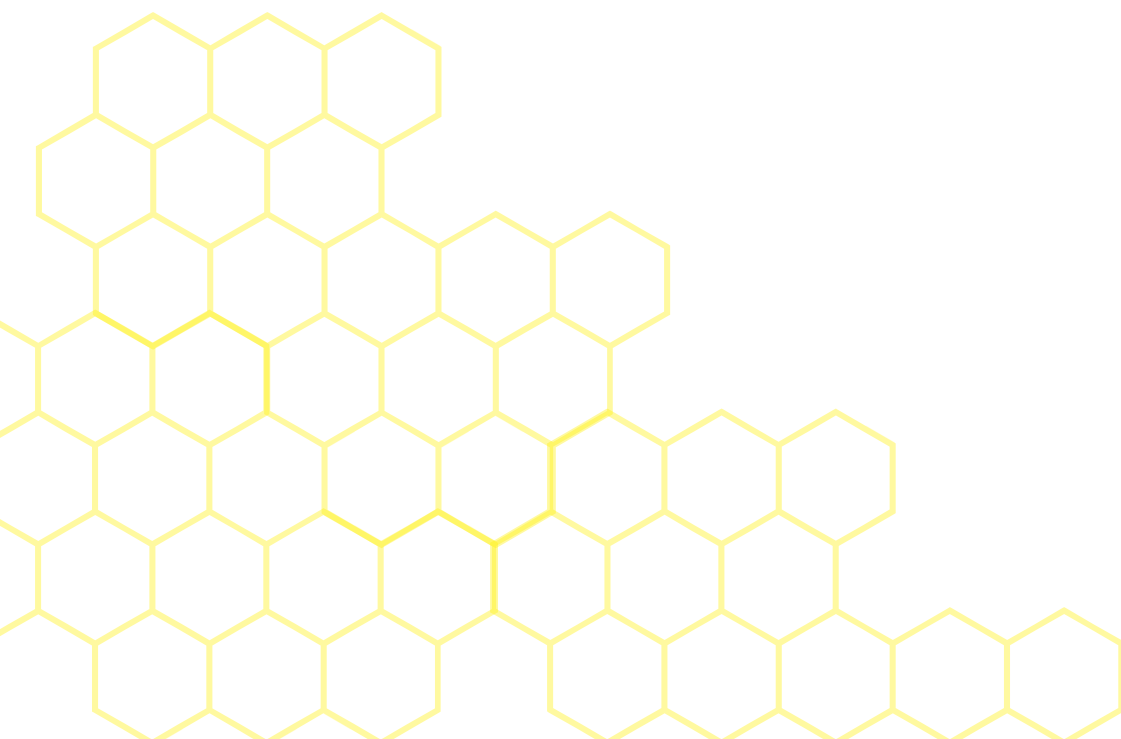
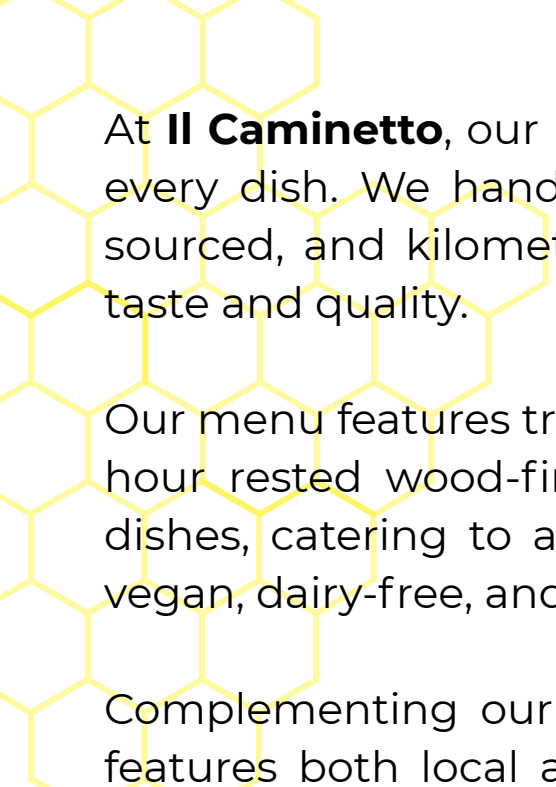


P A S T A B A R

IL CAMINETTO

P I Z Z E R I A





At **Il Caminetto**, our passion for Italian cuisine shines through in every dish. We handcraft our meals using the freshest, locally sourced, and kilometer-zero ingredients to ensure unparalleled taste and quality.

Our menu features traditional favorites like homemade pasta, 72-hour rested wood-fired pizza, fresh seafood, and hearty meat dishes, catering to a variety of dietary requirements, including vegan, dairy-free, and gluten-free options.

Complementing our food, we offer an extensive wine list that features both local and Italian selections, ensuring the perfect pairing for every meal. Whether you're seeking a romantic dinner, a family celebration, or a group gathering, our attentive and friendly service makes every visit memorable.

Il Caminetto has proudly ranked among the **50Top Pizza** for Asia-Pacific in 2023, 2024 and 2025, a testament to our dedication to authentic Italian pizza craftsmanship.

In addition to dining at our restaurant, we also offer exceptional **catering** services, bringing the flavors of Italy to your home or office for special events.

Experience true Italian hospitality at Il Caminetto, where every guest is welcomed like family and every dish is crafted with passion. Come and taste the difference!

We will follow up your booking with an email to get your feedback so we can improve, if there is something we can do better please let us know

Enjoy your dining experience



COCKTAILS

NEGRONI

Campari, 708 gin, red vermouth

\$22

BONDI MULE

Bondi Vodka, lime juice, ginger infuse and ginger beer

\$22

708 MARTINI

708 Gin, white vermouth (wet, dry or dirty)

\$22

LYCHEE SPICED MARGARITA

Espolon tequila, lychee syrup, cointreau, lime juice, chilli

\$22

DOLCE VITA (vegan friendly)

708 Gin, aperol, grapefruit juice, lemon juice, rosemary syrup and foamer

\$22

LITTLE ITALY

Cynar, Maker's Mark, red vermouth and angostura orange bitters

\$22

PEACH MOJITO

Havana club 3 anos rum, lime juice, peach syrup and fresh mint

\$22

SAILORS APPLE DAIQUIRI

Sailor jerry spiced rum, lime juice, apple juice, and sugar syrup

\$22

OUR SPRITZ

APEROL SPRITZ

Aperol, prosecco and soda

\$19

CAMPARI SPRITZ

Campari, prosecco and soda

\$19

LIMONCELLO SPRITZ

limoncello Pallini, prosecco and soda

\$19

THE GRINCH

P31 different botanical bitter, prosecco, soda and rosemary syrup

\$19

CYNAR SPRITZ

Cynar, prosecco and soda

\$19

HUGO SPRITZ

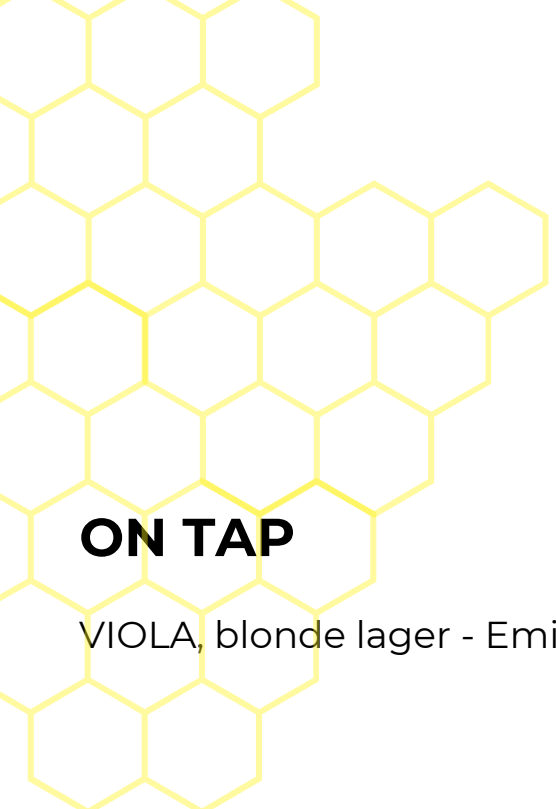
Eldelflower syrup, prosecco, mint, lime and soda

\$19

MONTENEGRO SPRITZ

Montenegro, prosecco and soda

\$19



BEERS

ON TAP

VIOLA, blonde lager - Emilia Romagna, 285ml

\$11

BOTTLED

PERONI ROSSA, lager 4.7% - Rome

\$12

MENABREA, premium lager - Biella

\$13

ANTONIANA MARECHIARO, Crisp lager - Padova

\$13

THERESIANER, Pils - Trieste

\$13

THERESIANER, IPA - Trieste

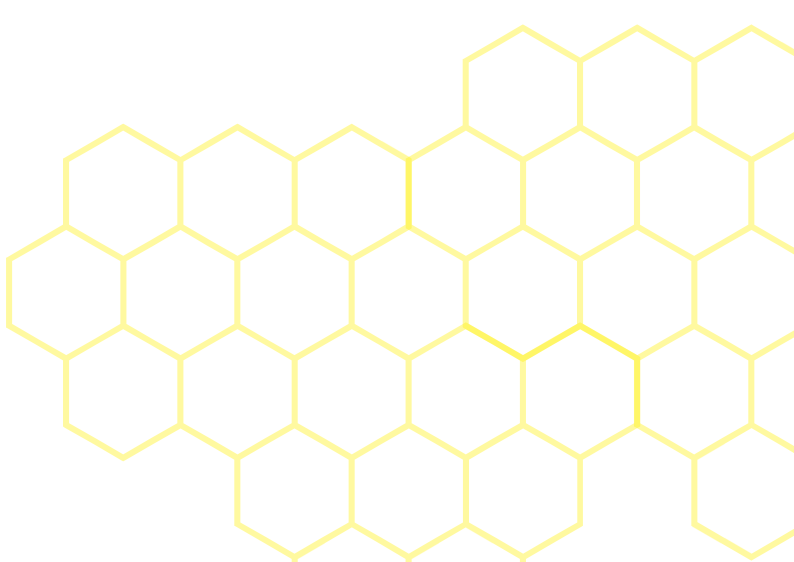
\$13

CASCADE light - Tasmania

\$12

SIDRO DEL BOSCO - Treviso

\$13



WINES BY THE GLASS (150ml)

HOUSE WINE

PINOT GRIGIO, White - Friuli
SANGIOVESE, Red - Tuscany

GLS / ½ L / 1L

ITA 15 - 38 - 66

ITA 15 - 38 - 66

SPARKLING & ROSE'

CORNARO, Prosecco - Veneto
CESTER CAMILLO, Rose' cuvee DOC - Veneto
STELLA E MOSCA, Rosato - Sardegna
EMERI PINK, Moscato 200ml - Griffith

GLS / BTL

ITA 16/63

ITA 16/66

ITA 16/65

NSW 16

WHITE WINES

TERRAZZE DELLA LUNA, Gewestraminer - Trentino
BLOCK 88, Sauv blanc - Malborough
ADRIO, Trebbiano d'Abruzzo - Abruzzo
DOLS, Chardonnay - Yarra Valley

ITA 16/64

NZ 16/64

ITA 16/59

VIC 17/66

RED WINES

SHARTK POINT, Pinot Noir - Mornington Peninsula
WOODVALE SHAREGARDEN, Shiraz - Clare valley
CASTELLO DI QUERCIETO, Chianti DOCG - Toscana
DE ANGELI, Nero D'Avola - Sicilia
LA COLOMBERA, Barbera DOC - Piemonte

VIC 16/66

SA 16/66

ITA 17/69

ITA 16/59

ITA 18/72

WINES BY THE BOTTLE

SPARKLING AND ROSE'

CORNARO, Prosecco - Veneto	ITA	16/63
CESTER CAMILLO, Rose' cuvee DOC - Veneto	ITA	16/66
COL VETTORAZ, Prosecco DOCG - Veneto	ITA	79
STELLA E MOSCA, Rosato - Sardegna	ITA	16/65
EMERI, Pink Moscato 200ml - Griffith	NSW	16

WHITE WINE

ELEGANT & AROMATIC

TERRAZZE DELLA LUNA, Gewürztraminer DOCG - Trentino	ITA	16/64
BLOCK 88, Sauv Blanc - Malborough	NZ	16/64
BALTER VALLAGARINA, Sauvignon Blanc IGT - Trentino	ITA	72
ADRIO, Trebbiano d'Abbruzzo - Abruzzo	ITA	16/59
FONTANAVECCHIA SANNIO, Falanghina DOP - Campania	ITA	76

CRISP & REFRESHING

BERTANI, Soave sereole DOC Garganega - Veneto	ITA	69
CASCINA GHERCINA, Roero Arneis DOCG - Piemonte	ITA	75
SCACCIADIAVOLI MONTEFALCO, Grechetto DOC - Umbria	ITA	70
COLTERENZIO "ALTKIRCH", Chardonnay DOC - Alto Adige	ITA	75

RICH & COMPLEX

VILLA CHIOPRIS IGT, Ribolla Gialla - Friuli	ITA	69
CANTINE DI DOLIANOVA, Vermentino - Sardegna	ITA	68
DOLS, Chardonnay - Yarra Valley	VIC	17/66
FONDO ANTICO IGT, Grillo - Sicilia	ITA	68

WINES BY THE BOTTLE

RED WINES

LIGHT & FRUITY

SHARTK POINT, Pinot Noir - Mornington Peninsula	VIC	16/66
TENUTA MAZZOLINO, Pinot Nero IGT - Lombardia	ITA	69
VIVIANI, Valpolicella Classico DOC - Corvina e Rondinella	ITA	69
ANNA MARIA ABBONA, Langhe Dolcetto DOC - Piemonte	ITA	68
LA COLOMBERA, Barbera DOC - Piemonte	ITA	72

MEDIUM-BODIED & ELEGANT

CASTELLO DI QUERCIEETO, Chianti DOCG - Toscana	ITA	17/69
CANTINE DI DOLIANOVA "ANZENAS", Cannonau DOC - Sardegna	ITA	69
CANTINE PAOLINI "ETTA FOCU", Syrah Perricone - Sicilia	ITA	69
PINATARO, Negroamaro - Puglia	ITA	64
CASTELLI MARTINOZZI, Rosso Di Montalcino DOC - Toscana	ITA	80

BOLD & AGE-WORTHY

DE ANGELI, Nero D'Avola - Sicily	ITA	16/59
WOODVALE, Sharegarden Shiraz - Clare valley	SA	16/66
COLLEFRISO, Montepulciano d'Abruzzo DOC - Abruzzo	ITA	66
VARVAGLIONE, Primitivo IGP - Puglia	ITA	68
CASCINA GHERCINA, Langhe Nebbiolo DOC - Piemonte	ITA	74

MOCKTAILS

LEMON LIME & BITTERS

Lemonade, fresh lemon, lime and angostura bitter

\$9

THE BLUE

Blue caracao syrup, fresh mint, lemon, ginger infuse and ginger beer

\$14

GRAPEFRUIT & ROSE

Grapefruit juice, rosemary syrup and tonic water

\$13

SUNRISE

Orange juice, lemonade, and a dash of raspberry cordial

\$12

LYCHEE SODA

Lychee syrup, fresh lime, mint and soda water

\$13

ITALIAN SOFT DRINKS

CHINOTTO

\$6

ARANCIATA ROSSA

\$6

SOFT DRINKS & JUICES

COKE

\$5

COKE ZERO

\$5

SPRITE

\$5

GINGER BEER

\$5

TONIC WATER

\$5

ORANGE JUICE

\$5

APPLE JUICE

\$5

PINAPPLE JUICE

\$5

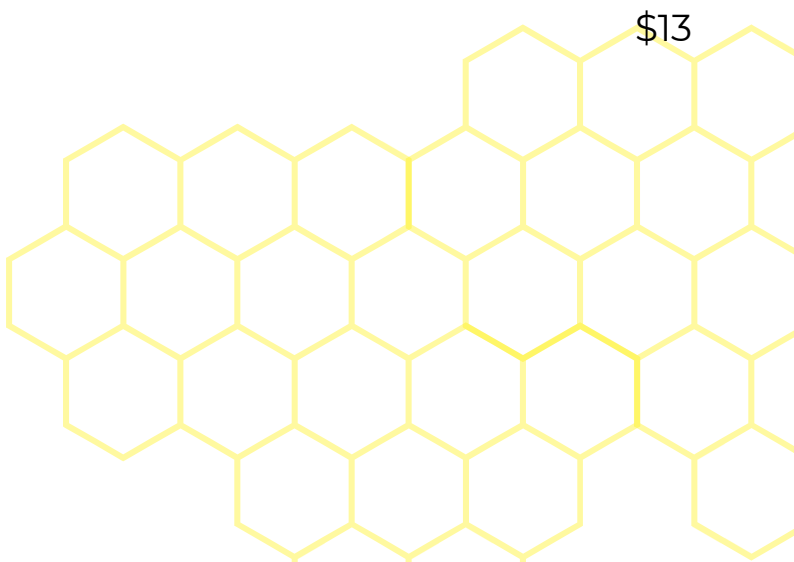


DIGESTIVE

AMARO MONTENEGRO	\$12
AVERNA	\$12
FERNET BRANCA	\$12
CYNAR	\$13
AMARETTO DI SARONNO	\$12
BAILEYS	\$12
KAHLUA	\$12
PALLINI LIMONCELLO	\$12
AMARO DEL CAPO	\$12
AMARA	\$12
WALCHER "Amaro Saltner's"	\$13
WALCHER "Noisetto" - Piemonte Hazelnuts	\$13
COLAZINGARI "Sambuca Fina"	\$13
COLAZINGARI "Amaro Laziale"	\$13

SPIRITS

708 GIN	\$13
BONDI VODKA	\$13
ESPOLON TEQUILA	\$13
RUM	
HAVANA CLUB 3 ANOS	\$13
SAILOR JERRY	\$13
WHISKEY	
BLACK LABEL	\$13
JAMESON	\$13
MAKER'S MARK	\$13



ABOUT US

CLASSES

DID YOU KNOW WE OFFER COOKING CLASSES? WE RUN A VARIETY OF CLASSES, FROM PIZZA DOUGH AND GNOCCHI TO TIRAMISU AND OTHER DELICIOUS DESSERTS. WANT TO LEARN HOW TO MAKE THEM YOURSELF? SCAN THE QR CODE TO JOIN US!



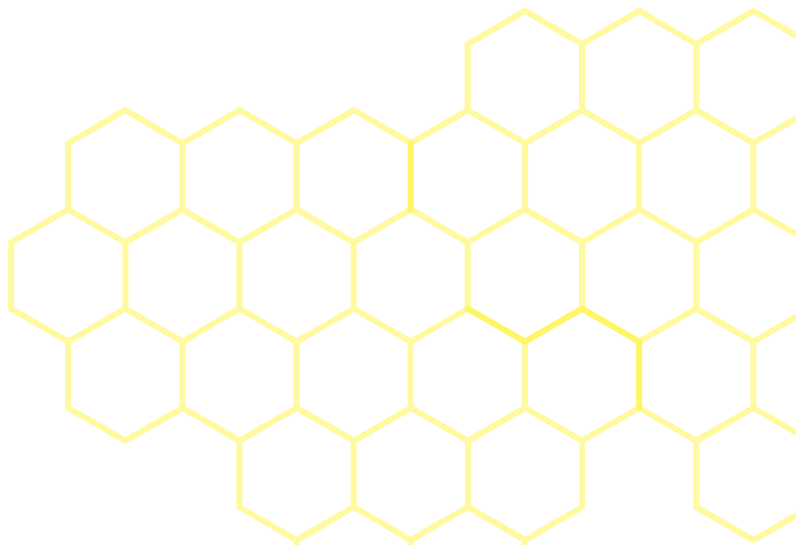
PRIVATE EVENTS

PLANNING A PARTY AT HOME? WANT TO DO THE COOKING YOURSELF — OR WOULD YOU RATHER RELAX AND LET US HANDLE IT? WE CAN COME TO YOU AND HOST IT, WITH OUR EXTENSIVE SELECTION OF PIZZA, ARANCINI, AND SICILIAN STREET FOOD



BEST PIZZA IN AUSTRALIA

SHOP225 WAS AWARDED BEST PIZZA IN AUSTRALIA FOR 2025 AND RANKED AMONG THE TOP 100 PIZZERIAS IN THE WORLD. NOT THAT OUR PIZZA IS ANY LESS...



STARTERS

FOCACCIA - V VGO GFO	\$ 17
Garlic and herbs confit focaccia (add cheese +\$3)	
BRUSCHETTA - V VGO GFO	\$ 14
2 pieces of home made bread served with roasted cherry tomatoes (add mozzarella +\$4)	
POLPETTE DI CARNE - VGO GFO	\$ 20
Home made beef meatballs served with napoli sauce, basil and shaved parmesan	
PANE E OLIVE - V VGO GFO	\$ 13
Mixed olives served with homemade bread	
ARANCINI ALLA ZUCCA - V VGO	\$ 20
Rice balls filled with pumpkin sauce, smoked scamorza cheese, marjoran and served on pumpkin puree	
FRITTATINA DI PASTA CACIO E PEPE - V	\$ 16
Deep fried pasta croquettes with cacio cheese and black pepper served with Pecorino sauce	
CALAMARI FRITTI	\$ 24
Lightly crumbed calamari served with aioli	
CAPONATA PALERMITANA - V GFO VGO	\$ 19
Eggplant, onion, green olives, diced fresh tomato,capers, basil in sweet and sour served with home made bread	
BURRATA CALDA - V GFO	\$ 21
Warm burrata cheese served with tomato couils, black salt, basil oil and croutons	
ZUPPA DI FAGIOLI - V GFO VGO	\$ 16
Beans cooked with carrots, celery, onions, garlic, tomatoes and touch of chilli and olive oil served with toasted bread	

V - Vegeterian; VGO - Vegan upon request;
GF - Gluten free; GFO - Gluten free upon request

SIDES

INSALATA MISTA - V VGO GF	\$ 15
Mixed leaves salad, shaved parmesan and balsamic dressing	
INSALATA CAPRESE - V GF	\$ 20
Mixed cherry tomatoes with Buffalo mozzarella and basil	
BROCCOLINI SCOTTATI - V VGO GF	\$ 14
Steamed broccolini served with garlic tomatoes confit	
PATATINE FRITTE - V VGO	\$ 14
Fried hot chips	

PIZZE

MARGHERITA - V VGO GFO	\$ 24
Pomodoro, mozzarella, basil and EVO oil (add Buffalo mozzarella +\$6)	
PROVOLA E PEPE - V VGO GFO	\$ 25
Pomodoro, smoked scamorza cheese, basil and black cracked pepper	
CAPRICCIOSA - VGO GFO	\$ 28
Pomodoro, mozzarella, ham, mushrooms and olives	
HAWAIIAN - VGO GFO	\$ 27
Pomodoro, mozzarella, ham and pineapple	
PARMA - GFO	\$ 30
Pomodoro, mozzarella, Prosciutto di Parma, roquette (add Buffalo mozzarella +\$6)	
CALABRESE - VGO GFO	\$ 28
Pomodoro, mozzarella, mild salami, chilli flakes, olives and basil puree (add cupsicum+\$3)	
VEGETARIANA - V VGO GFO	\$ 28
Yellow tomato sauce, mozzarella, zucchini, roasted potatoes, capsicum and crispy shallots (add mushrooms +\$3)	
UMBRA - V VGO GFO	\$ 29
Truffle paste base, mozzarella, mushrooms and truffle oil (add pancetta +\$4)	
SICILIANA - VGO GFO	\$ 28
Spinach puree, mozzarella, ricotta, pancetta, crispy shallots (add roasted potatoes +\$3)	
SALSICCIA E ZUCCA - VGO GFO	\$ 29
Pumpkin puree, smoked scamorza, italian sausages and pumpkin seeds	
LIGURE - GFO	\$ 30
Yellow tomato sauce, mozzarella, zucchini, prawns, chilly oil and tomato coulis	

PIZZA ADDS ON:

Meats \$4 - Buffalo mozzarella \$6 - Vegetable \$3 - Cheeses \$3
Gluten Free pizza bases \$5 - Make your pizza Vegan +\$1

MAINS

CALAMARI FRITTI	\$ 39
Lightly crumbed calamari served with aioli	
PARMIGIANA DELLA NONNA - V GFO VGO	\$ 30
Layers of fried eggplants, napoli sauce, parmesan and basil	
AGNELLO ARROSTO - GFO	\$ 44
Slow cooked lamb, served with, smashed potato puree, asparagus and reduced lamb's sauce	
PESCE DEL GIORNO - Fish Market price (check special or ask waiter)	

PASTA

TORTELLONI DI MELANZANE - V	\$ 34
Home made tortelloni filled with eggplant and scamorza cheese served with zucchini mint sauce, topped with roasted cupsicum, basil oil and olive's dust	
LINGUINE ALLA PESCATORA - GFO	\$ 44
Linguine served with bisque, clams, mixed fish, prawns, rich napoli sauce, and parsley	
RISOTTO FUNGHI E ZAFFERANO - V GFO VGO	\$ 31
Saffron risotto served with kings and enoki mushrooms, topped with fried leeks and parsley oil	
TAGLIATELLE ALLA BOSCAIOLA - GFO VGO	\$ 35
Home made tagliatelle, served with taleggio cheese sauce, porcini mushrooms, 'nduja, truffle oil, crispy guanciale (pork's cheek)	
CALAMARATA AL SUGO DI CAPRETTO - GFO	\$ 32
Calamarata pasta (short ring) served with a slow cooked goat in a rich napoli sauce and topped with grated pecorino romano DOP cheese	
LASAGNA - VGO	\$ 30
Fresh pasta sheets with beef bolognese sauce and bechamel	
GNOCCHI BOLOGNESE - VGO GFO	\$ 30
Home made potato gnocchi served with beef bolognese	

Gluten free pasta choice are short pasta or gnocchi \$3

BAMBINI

NAPOLI OR BOLOGNESE - VGO GFO	\$ 20
PASTA CHOICE: Short pasta or Gnocchi	
LASAGNA - VGO	\$ 20
MARGHERITA PIZZA - VGO GFO	\$ 19
CAPRICCIOSA PIZZA - VGO GFO	\$ 21
HAWAIIAN PIZZA - VGO GFO	\$ 21

Allergen disclaimer: While we take every effort to avoid cross contamination between products and we do have processes in place to minimize risks, our kitchen and preparation areas handle nuts and some other allergens. We therefore cannot guarantee that any of your requests will be free from traces or higher amounts of the allergens. We accept no responsibilities or liability for any adverse events arising from any of our food consumed in the restaurant or at home.

We are open most public holidays, a 15% surcharge will apply - Sunday surcharge 10% all credit cards accepted with a 1.65% surcharge from a third party, all savings and cheque cards accepted with a flat fee of \$0.45 - CAKEAGE FEE \$2.50 p/p - FULLY LICENSED - NOT B.Y.O.

M E
N U

PASTA BAR
IL CAMINETTO
PIZZERIA

Winter
2025

50
TOP
PIZZA



DESSERT

TIRAMISU' TRADIZIONALE VGO

\$17

Home-made traditional Italian Tiramisu' with coffee, savoiardi biscuits and mascarpone cream

CANNOLO SICILIANO

\$7 each

Traditional sicilian cannoles filled with ricotta, chocolate chip and pistachio

PANNACOTTA AL FRUTTO DELLA PASSIONE VGO GFO

\$16

Passion fruit pannacotta served with passion fruit jel

BABA' BAGNATO

\$16

Sponge cake soaked in Rum syrup and filled with whipped cream and cherry served with warm rosewater infuse

PIZZA NUTELLA GFO VGO

\$19

Small pizza topped with Nutella, shredded coconut and icing sugar GFO / VGO +\$5

CALZONCINO AL PISTACCHIO VGO

\$21

Small folded pizza dough filled with pistachio spread and finished with icing sugar

AFFOGATO ALLA VANIGLIA GFO

\$12

Double espresso served with vanilla ice cream
add digestive +\$8 (suggested: Amaretto, Baileys, Sambuca)

DESSERT COCKTAILS

TIRAMISU MARTINI

Frangelico, Bondi vodka, baileys and espresso

\$22

LATTE E MENTA VGO

Mint liqueur, vanilla chocolate liqueur and cream finished with dark chocolate

\$22

DIGESTIVE

Amaro Montenegro

\$12

Averna

\$12

Fernet Branca

\$12

Cynar

\$13

Amaretto di Saronno

\$12

Baileys

\$12

Kahlua

\$12

Pallini Limoncello

\$12

Amaro del Capo

\$12

Premium

\$12

Amara

\$12

Walcher "Amaro Saltner's"

\$13

Walcher "Noisetto" Piemonte Hazelnuts

\$13

Colazingari "Sambuca Fina"

\$13

Colazingari "Amaro Laziale"

\$13

SPIRITS

708 Gin, Bondi Vodka, espolon tequila, Havana Club 3 anos, Sailor jerry, Black label Jameson, Maker's Mark

\$13