

Cocktails \$20

Blue Italy

Aperol/Campari Spritz

Caruso

Limoncello Spritz

Negroni

Espresso Martini

Margarita

Strawberry Margarita

Vini Rossi

Chianti Doc (Tuscany)

Typical Italian dry red wine, light bodied

12.50/46

Montepulciano D'Abruzzo

Deeply colored wine with pepper and spicy notes

12.50/46

Sangiovese (Puglia)

Dry, light bodied red wine with high level of acidity

12.50/46

Barbera D'Alba (Piemonte)

Deep color, full body, low tannings and high acidity

12.50/46

Lambrusco (Puglia)

Sweet and red with aromas of orange and cherries

12.50/46

Nero D'Avola (Sicily)

Full-bodied red, likely to appeal to fans of cab sauv

12.50/46

Syrah (Sicily)

Balanced red wine. With a lingering palate. Pairs perfectly with Pizzas and rich pasta dishes

12.50/46

Dry Rose

12.50/42



ST DOMENICO

Le Birre

Peroni Rossa

10

Peroni Nastro Azzurro

10

Peroni Libera (0%)

10

Moretti

10

Corona

10

www.stdomenicorestaurant.com.au

Alcohol free drinks

Margarita 0%

12

Strawberry Spritz 0%

12

Peroni Libera 0%

10

Chinotto

6.5

Sparkling water 750ml

7.5

Aranciata Rossa

6.5

Lemonade/Coke/Coke zero

4.9

Elb/Soda Lime Bitter/Rasp Lemonade

6.5

Vini Bianchi

Italian prosecco (Veneto)

Classic Italian sparkling D.O.C.G. brut

12.50/46

Sauvignon blanc (New Zealand)

Marlborough classic white, medium body and silky texture

12.50/46

Pinot Grigio (Veneto)

Dry white with acidity complemented by aromas of lemon, lime and apple

12.50/46

Riesling (Clare Valley)

Aromatic grape with flowery aromas

12.50/46

Chardonnay (Limestone Coast)

Medium-bodied with fresh, crisp notes of pear, lemon-peel and apple

12.50/46

Sicilian dry (Sicily)

Full bodied dry with mellow citrus fruit flavours

12.50/46

Moscato (Piemonte)

12.50/42

**Stuzzichini ad altri piatti
(Entrees)**

Calamari fritti
Fresh fried Calamari with salt and pepper seasoning
served with rocket and aioli dip

22/30

Burrata and Mortadella (for 2 or 4)
Burrata cheese served with Mortadella, bread sticks,
olive oil and balsamic

28/44

**Garlic focaccia
(with cheese or without)**

18/15

Antipasto misto (for 2 or for 4)
Selection of cured meat and vegetables with grissini

25/44

Arancini (4 or 8)
Deep fried rice balls with artichokes and fior di latte

18/30

**Insalate e contorni
(salads and side dishes)**

Italian potatoes
Bowl of fresh fried potatoes served with aioli

15

Insalata Formaggio e Pere
Rocket, Pears, Walnuts, parmesan and balsamic glaze

16

Caprese
Traditional tomatoes and fresh fior di latte salad

16

Insalata verde
Rocket, iceberg lettuce, tomatoes, onion

16

**10% surcharge on Sundays and public holidays*

**Minimum spend \$35 pp on Fridays and Saturdays*



ST DOMENICO

**Pasta Lovers
(Gluten Free \$5 Extra)**

Beef Lasagna
Traditional recipe from bologna

28

Linguine di Mare
Fresh seafood cooked on white wine, chilli and a
touch of tomato sauce

39

Rigatoni Bolognese
slow cooked Beef ragu,
Traditional recipe from Bologna

28

Gnocchi pumpkin and ricotta
Home made spinach and ricotta ravioli
with pumpkin sauce and ricotta

30

Gnocchi Tartufo e Funghi
Home made Pappardelle with home made truffle
paste and seasonal mushrooms

32

Rigatoni Pork and nduja
Home made Gnocchi with Gorgonzola cheese,
cream, parmesan and walnuts

33

Gnocchi Sorrentina
Home made Gnocchi with melted fior di latte and
fresh tomato sauce

28

Rigatoni Carbonara
Ask for Italian or Aussie Version

28

Vegan cheese \$3

36 Hours Fermentation Pizzas

Gluten free \$6

Margherita
T3, fior di latte, basil

25

Napoletana
T3, fior di latte, anchovies, olives, capers

28

Bufalona e Prosciutto
Tomato sauce, fior di latte, Prosciutto, basil

32

Pesto e Mortadella
Pesto sauce, fior di latte, mortadella, basil

30

Tartufo
Fior di latte, Truffle paste, Mushroom, ham

30

Salami
T3, fior di latte, soppressa, olives

28

Calabrese
T3, fior di latte, nduja, capsicum

28

Gamberi
Fior di latte, Roma tomatoes, Prawns, garlic

32

Quattro Formaggi
Fior di latte, Gorgonzola, Fontina, Parmesan

30

Patate
Fior di latte, potatoes, pancetta, rosemary

28

Capricciosa
T3, fior di latte, mushroom, ham, artichokes, olives

28

Ortolana
T3, fior di latte, Zucchini, capsicum, eggplant, onion

28

Romana
Fior di latte, Pork sausage, mushroom, potatoes, parsley

28

Boscaiola
Fior di latte, pancetta, mushroom, sage

28