

Fellini

102 O'Connell Street North Adelaide



Ristorante per Famiglie



Entree



Garlic Bread V 15.90
WITH SEA SALT, PARSLEY AND ROASTED GARLIC BUTTER
ON A FELLINI WOOD OVEN PIZZA PASTRY.

Cheese Bread V 18.90
BRUSHED WITH GARLIC BUTTER AND TOPPED WITH
MOZZARELLA CHEESE, FIOR DI LATTE, SHAVED PECORINO AND FETA.

Bruschetta alla Fellini V (2 serve) 17.90
TOMATO, FOR DI LATTE, FRESH BASIL, EXTRA VIRGIN OLIVE OIL.

Schiacciata Fresca 28.90
FELLINI WOOD OVEN PIZZA PASTRY, FRESH SLICED TOMATO, FIOR DI
LATTE, PROSCIUTTO DI PARMA, FRESH BASIL FINISHED WITH BALSAMIC.

Antipasto For Two 30.90
ARANCINI, PICKLED VEGETABLE, A SELECTION OF HOUSE
MADE CURED MEATS AND PROVOLONE CHEESE.

Calamari Fritti 24.90
LOCAL AUSTRALIAN CALAMARI CUT, DUSTED IN A LIGHT SALT AND PEPPER
FLOUR MIX, SERVED WITH FRESH SALAD, LEMON WEDGE AND AIOLI.

Polpette 24.90
HOMEMADE VEAL, BEEF AND PORK MEATBALLS IN A RICH SUGO SAUCE SERVED
WITH FRESH SHAVED PECORINO AND CRUSTY SOURDOUGH BREAD.

Arancini Funghi V 22.90
CRUMBED ITALIAN RICE BALLS, FILLED WITH SWISS, BUTTON AND PORCINI
MUSHROOMS, MOZZARELLA AND PARMESAN CHEESE, ROLLED, CRUMBED AND
SERVED WITH A RICH NAPOLETANA SAUCE AND FRESH SHAVED PARMESAN

Fellini Fries V 14.90
CRUNCHY FRIES SERVED WITH A SIDE OF TOMATO SAUCE.

Battered Wedges V 19.90
SPICY BATTERED SEASONED WEDGES SERVED WITH SOUR CREAM AND SWEET
CHILLI SAUCE.

SIDES

Patate Fritti V G 12.90
CRUNCHY ROSEMARY POTATOES SERVED WITH HOMEMADE GARLIC AIOLI.

Broccolini V G 14.90
SAUTEED WITH GARLIC AND TOPPED WITH CRISPY SHALLOTS AND PARMESAN.

Insalata Caprese V 18.90
FOR DI LATTE, SLICED TOMATO, FRESH BASIL, EXTRA VIRGIN OLIVE OIL,
BALSAMIC GLAZE AND SERVED WITH SOURDOUGH.

Insalata Fellini V G L 14.90
FRESH SALAD, TOMATO, CUCUMBER AND SPANISH ONION, FINISHED
WITH A FELLINI DRESSING

L lactose free
V vegetarian
G gluten free



PLEASE ADVISE OUR FRIENDLY STAFF
OF ANY DIETARY REQUIREMENTS

BREADS, PIZZAS PASTAS
AVAILABLE GLUTEN FREE FOR EXTRA \$4

SURCHARGE APPLIES ON SUNDAY
AND PUBLIC HOLIDAYS.

MAINS

SALT AND PEPPER CALAMARI 34.00

Local australian squid cut and dusted in a light salt and pepper flour served with a fresh side salad, chips and house made aioli.

FELLINI POLLO BURGER 29.00

Fried buttermilk chicken tenderloin, crispy bacon, lettuce, tomato, cheddar cheese, pickles, spicy aioli in a brioche bun served with chip

POLLO TOSCANO 33.90

Tender chicken scallopine, slow cooked in a creamy sauce with semi-dried tomato, spinach and served on a bed of wood oven roasted vegetables.

PESCE DEL GIORNO 38.90

Market fish of the day, oven baked, dukkah crusted and served with a bed of sauteed potato, cherry tomato and baby spinach and finished with basil pesto.

COTOLETTA 30.00

Chicken or veal cotoletta, crumbed fresh with house breadcrumbs served with chips and salad - choose from gravy, mushroom or peppercorn sauce

PARMIGIANA 34.00

crumbed chicken breast or veal medallion topped with leg ham, mozzarella cheese and rich napolitana sauce served with chips and a fresh side salad.

PORK RIBS 35.90

Wood oven slow cooked local pork ribs glazed with a homemade bbq sauce served with crunchy wedges and coleslaw.

SALTIMBOCCA ALLA ROMANO 35.00

Pan fried veal medallions with white wine, prosciutto and sage, served with sauteed spinach and crispy rosemary patate

LAMB SHANK 36.00

Slow cooked local australian lamb shank, served with creamy mash and rich lamb gravy

SCALLOPINE FELLINI 38.00

Pan fried veal medallions with local australian prawns, calamari and scallops in a light rose sauce served on a bed of rosemary patate.

BISTECCA FELLINI 44.90

250G reverine scotch fillet chargrilled to your liking, served on a bed of creamy mash, roasted broccoli, grilled tomato and finished with jus and chimichurri butter.

RISOTTO

POLLO E ZUCCA 32.00

Marinated chicken pieces and oven roasted pumpkin tossed through with pine nuts in a light cream sauce finished with baby spinach.

FUNGHI MUSTO 32.00

Marinated chicken tenderloin, swiss and porcini mushrooms with prosciutto in a light cream sauce tossed with baby spinach and finished with shaved parmesan.

RISOTTO ALLA FELLINI 35.00

Local australian scallops and blue swimmer crab meat, hint of garlic, in a light rose sauce, finished with fresh rocket.

INSALATA

FELLINI CHICKEN SALAD 29.00

chargrilled chicken with mix lettuce, crunchy pear, cucumber, roasted walnuts, parmesan cheese and finished with a fellini homemade dressing.

CHICKEN CEASER SALAD 29.00

Baby cos mixed with chargrilled chicken, crispy prosciutto, shaved parmesan in a house made caesar dressing topped with a poached egg and crispy croutons.

SALT AND PEPPER CALAMARI OR PRAWN SALAD 33.00

Fresh salad mix, cherry tomato, fresh avocado, sliced cucumber finished with sweet chilli, aioli and lemon juice dressing.

MEDITERRANEAN SALAD 24.00

tomatoes, sliced cucumbers, onion, feta cheese, red capsicum and olives, seasoned with salt, mountain oregano and dressed with olive oil.

ADD CHARGRILLED CHICKEN: 29.00

PASTA PASTA PASTA

*rigatoni * spaghetti * fettucine * gnocchi*

PRODOTTO	INGREDIENTE - DESCRIZIONE	PREZZO
 Gnocchi Napolitana	Fresh gnocchi, homemade traditional napolitana sauce, finished with parmesan.	26.90
 Gnocchi Zucca	Fresh gnocchi, garlic, pinenuts, sage, roasted pumpkin, in a light cream sauce and finished with parmesan.	29.90
 Fettucine Verde	Broccoli, chili, garlic and pine nuts tossed with linguine and finished with fresh shaved pecorino.	28.90
Rigatoni Bella Donna	Oven roasted chicken pieces, roasted pumpkin, roasted red capsicum, spanish onion, broccoli with a hint of fresh chilli and garlic in a light creamy pesto sauce.	29.90
Spaghetti Carbonara	Pan fried pancetta with fresh leaf parsley and egg tossed with spaghetti and finished with fresh cracked pepper and parmesan.	28.90
Rigatoni Salsiccia	Italian pork sausage mince, broccoli, hint of chilli and garlic in our traditional napoletana sauce, finished with fresh pecorino.	29.90
Lasagna	Fresh pasta sheets layered and filled with bolognese sauce, egg, leg ham, mozzarella cheese and a traditional bechamel sauce served with a rich napolitana sauce and fresh shaved parmesan.	30.90
Spaghetti Marinara	Local Australian prawns, scallops, and mussels with fresh chilli, and garlic in a light napolitana sauce.	35.90
Fettucine Bolognese	From our family recipe book, a traditional italianstyle meat sauce finished with fresh shaved pecorino.	28.90
Spaghetti Polpette	Authentic calabrese recipe, meatballs, in a rich napoletana sauce finished with fresh shaved pecorino.	30.90
Rigatoni Alla Panna	Sauteed leg ham with button mushrooms in a white wine cream sauce	28.90
Fettucine Gamberi	Local Australian prawns, fresh basil, hint of chili, and garlic, in a light rose sauce and finished with wild rocket	34.90
Fettucine Fellini	Australian blue swimmer crab meat, spanish onion, hint of garlic and fresh chilli in a light rose sauce.	35.90



★ HOME OF THE ORIGINAL WOOD OVEN PIZZA ★

WOOD OVEN PIZZA



PRINCESS MARGHERITA

26.90

Wood oven pizza pastry topped with a rich napoletana sauce, fior di latte and finished with fresh basil and oregano.

SALUMI

27.90

Wood oven pizza pastry topped with a rich napoletana sauce, mozzarella cheese, spicy local pepperoni and jalapeno peppers.

SPECIALE

28.90

Wood oven pizza pastry topped with a rich napoletana sauce, mozzarella cheese, button mushrooms, roasted red capsicum, italian salami and kalamata olives.

CAPRICCIOSA

28.90

Wood oven pizza pastry, rich napoletana sauce, mozzarella cheese, button mushrooms, sliced leg ham, kalamata olives and artichokes.

FRUTTI DI MARE

32.90

Wood oven pizza pastry topped with a rich napoletana sauce, mozzarella cheese, local Australian prawns, calamari, scallops and spring onion

MEMPHIS BELLE

29.90

Wood oven pizza pastry topped with bbq sauce, mozzarella cheese, roasted chicken pieces, smoked bacon and sweet pineapple pieces

ORTO BOUNO

28.90

Wood oven pizza pastry topped with a rich napoletana sauce, fior di latte, roasted eggplant, button mushrooms, kalamata olives and bocconcini drizzled with basil pesto.

HAWAIIAN

25.90

Wood oven pizza pastry topped with a rich napoletana sauce, mozzarella cheese, sliced leg ham and sweet pineapple pieces.

TUTTO - THE LOT

32.90

Wood oven pizza pastry topped with a rich napoletana sauce, mozzarella cheese, sliced ham, mushrooms, salami, kalamata olives, roasted red capsicum, bacon and Spanish onion.

YIASOU YIROS

31.90

Wood oven pizza pastry topped with a rich napoletana sauce, mozzarella cheese, roasted chicken pieces, marinated lamb, Spanish onion, cherry tomatoes and tabouli, finished with garlic sauce.

gluten
free base
available
add \$4

★ HOME OF THE ORIGINAL WOOD OVEN PIZZA ★

WOOD OVEN PIZZA



FUNGHI **28.90**

Wood oven pizza pastry, garlic butter, fior di latte, button mushrooms, finished with a drizzle of truffle oil.

QUATTRO STAGIONI **29.90**

Wood oven pizza pastry, four flavours: margherita, ham and kalamata olives, salami and jalapeno's and funghi.

SALSICCIA **29.90**

Wood oven pizza pastry, garlic butter, fior di latte pork chilli fennel sausage mince, cime di rapa.

ITALIANO **27.90**

Wood oven pizza pastry topped with a rich napoletana sauce, fior di latte, anchovies, olives, salami, oregano and basil.

ARANCINI **28.90**

Wood oven pizza pastry topped with a rich napoletana sauce, mozzarella cheese, mini arancini finished with rocket and shaved parmesan.

DIAVOLA **29.90**

Wood oven pizza pastry, napoletana sauce, mozzarella cheese, jalapeno peppers, Italian sausage mince, spicy salami, roasted capsicum.

PROSCIUTTO **29.90**

Wood oven pizza pastry with a rich napoletana sauce, mozzarella cheese, button mushrooms, fresh sliced Italian prosciutto di parma finished with fresh rocket and fresh shaved parmesan.

POLLO CIPOLINA **29.90**

Wood oven pizza pastry topped with a rich napoletana sauce, mozzarella cheese, oven roasted chicken pieces, salami, roasted red capsicum, button mushrooms and spring onion.

SPACATA **29.90**

Wood oven pizza pastry topped with mozzarella cheese, smoked ham, smoked bacon and spicy salami

FELLINI **32.90**

Wood oven pizza pastry topped with a pesto base, fior di latte, spanish onion, local australian prawns and prosciutto di parma.

CALZONE **31.90**

Wood oven pizza pastry, pillow folded and filled with the pizza topping of your choice from our menu, topped with napoletana or bolognese

*fruits di mare excluded



Dessert

DESSERT PIZZA'S

24.90

Fellini wood oven sweet pastry with Italian custard, authentic gelato, finished with drizzle of chocolate ganache.

Choose your favourite flavour:

- Kinder Surprise
- Nutella

NONNA'S TIRAMISU

10.90

Layered vanilla sponge soaked with espresso coffee, layered with fresh cream and dusted with cocoa powder and cinnamon.

GERMAN APPLE CHEESECAKE

10.90

Vanilla cheesecake, diced apple, rosettes of fresh cream, diced walnuts and cinnamon.

CANNOLI

6.50 each

Traditional cannoli filled with fresh cream and chocolate ganache.

ORANGE & ALMOND SLICE (GF)

9.90

Flourless orange and almond slice served with whipped cream.

AFFOGATO

9.00

Vanilla gelato served with a shot of espresso.

With a shot of Frangelico: **15.00**

* Please view our dessert fridge for more seasonal dessert options and gelati fridge for gelato.





LUNCH SPECIAL

ANY FOCACCIA

AVAILABLE
FROM 12-3 PM
MON-FRI

\$17

ANY
POST-MIX
PRODUCT

FRESHLY
BAKED IN OUR
WOOD OVEN

POLLO GRIGLIATO

Chargrilled chicken, avocado, cheddar cheese, aioli, lettuce

GODFATHER

Calabrese salami, smoked ham, prosciutto, semi-dried tomato, cheddar cheese, lettuce, aioli.

ITALIANO

Prosciutto, fior di latte, basil pesto, extra virgin olive oil, balsamic, fresh rocket

COTOLETTA

Chicken colotella, cheddar cheese, napolitana sauce, rocket

CAPRESE

Fior di latte, sliced tomato, basil pesto, extra virgin olive oil, balsamic, fresh rocket

POLPETTE

Homemade polpette, cheddar cheese, fresh rocket

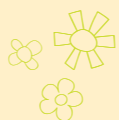
VERDURE

Roasted capsicum, pumpkin, kalamata olive, baby spinach, basil pesto, sliced tomato cheddar cheese

*ALL OUR FOCACCIA LUNCH SPECIALS COME WITH A 300ML POST MIX
PRODUCT CHOOSE FROM FANTA, SPRITE

*NOT AVAILABLE SAT, SUN OR PUBLIC HOLIDAYS - NORMAL PRICE OF \$15 APPLIES
AT ALL OTHER TIMES. CANNOT BE COMBINED WITH OTHER OFFERS.





Breakfast



LA DOLCE VITA

19.9

Two free range eggs, chorizo, grilled tomatoes, bacon, hash browns, butter thyme mushrooms and Fellini sourdough.

FRENCH TOAST

17.9

Thick cut white bread, Canadian maple syrup, crispy bacon, smoked chorizo and fried egg.

SMASHED AVO

17.9

Two free range poached eggs, smashed avocado, homemade hummus, feta, dukkah, cherry tomatoes, on Fellini sourdough.

PULLED PORK - tiradda de cerdo

17.9

Two free range poached eggs, homemade spiced pulled pork, smashed avocado topped with hollandaise sauce on rustic ciabatta.

MUSHROOM DUKKHA

16.9

Two free range eggs, butter thyme mushrooms, spinach, grilled tomato, crumbled hash brown, dukkah on Fellini sourdough.

ROYALE

18.9

Two free range poached eggs, spinach, smoked salmon on Fellini sourdough, topped with hollandaise sauce.

NUTELLA WAFFLES

17.9

Served with vanilla gelato, chocolate sauce, strawberries banana, marshmallow and whipped cream.

FELLINI BREKKY

14.9

Two free range eggs, bacon, hash brown with Fellini sourdough.

BENEDICTO

16.9

Two free range poached eggs, crispy prosciutto, served on Fellini sourdough and topped with hollandaise sauce.

FELLINI BREAKFAST BURGER

16.9

Brioche bun, fried egg, crispy bacon, cheddar cheese, lettuce, aioli, tomato relish served with a side of crumbled hash brown.

TOAST

8.9

Your choice of either sourdough, GF or raisin bread, toasted and served with either butter, strawberry jam, vegemite or Nutella.

FRITTELLE - PANCAKES

16.9

Homemade Fluffy buttermilk pancakes served with caramelised banana, toasted walnuts, Canadian maple syrup and vanilla gelato.

CHICKEN & WAFFLE

20.9

Buttermilk fried chicken on a waffle with crispy bacon, fried egg and a light drizzle of Canadian maple syrup.

BREAKFAST BRUSCHETTA

15.9

Two free range poached eggs, seasonal marinated tomato, feta cheese, basil pesto, Fellini dressing on rustico ciabatta.

OMELETTE

16.9

Folded omelette filled with ham, button mushrooms, spanish onion and mozzarella cheese served with Fellini sourdough bread.

NONNAS BREKKY

18.9

Two free range poached eggs served with homemade napolitana sauce, a hint of chilli, roasted capsicum, feta cheese, crumbled hashbrown and rustico ciabatta.

CROISSANT served with butter and strawberry jam
served with ham, cheese and tomato

6.50

11.90



-MENU-

FELLINI

DRINKS LIST



._MENU._

FELLINI

DRINKS LIST

SPARKLING

125 / BTL

Fellini Sparkling Red McLaren Vale

9.5 / 38

Fellini Sparkling White McLaren Vale

9.5 / 38

Zentangle Prosecco Southeastern Australia

11 / 45

Grace Under Pressure Limestone Coast (200ml)

13.5

BIANCO - WHITE

150 / 250 / BTL

Fellini Bianco McLaren Vale

9.5 / 14 / 38

Mr. Riggs Sauvignon Blanc Adelaide Hills

12 / 17 / 46

Shaw Smith Sauvignon Blanc Adelaide Hills

56

The Grapes of Ross Moscato Barossa

13 / 18 / 48

Hugh Hamilton Pinot Grigio Adelaide Hills

11 / 18 / 50

High Street Chardonnay Adelaide Hills

12 / 18 / 49

Shut the Gate Riesling Clare Valley

11 / 16 / 48

Oliver's Taranga Fiano McLaren Vale

13 / 19 / 52

ROSÉ

Rockford Allicante Barossa

13 / 19.5 / 55

Shut the Gate Rosé Clare Valley

11 / 18 / 48

ROSSO - RED

Fellini Rosso Barossa

9.5 / 14 / 38

Bent Creek Shiraz McLaren Vale

14 / 19.5 / 52

Black Rose Shiraz Barossa

58

Mr. Riggs Cabernet Sauvignon Adelaide Hills

13 / 18 / 49

High Street Pinot Noir Adelaide Hills

12 / 17 / 48

Rockford Frugal Farmer Grenache Barossa

13 / 19 / 54

Fiorini Chianti Tuscany, Italy

56

Shut the Gate Sangiovese Clare Valley

12 / 18 / 49

Zentangle Tempranillo Barossa

11 / 17 / 48

Rockford Basket Press Shiraz Barossa

145

(Subject to availability)

BYO 750ml Corkage - 18

._MENU._

FELLINI

DRINKS LIST

BIRRA - BEER

ON TAP - BIRRA FELLINI LAGER	PINT - 9.5 / JUG - 24.5
Peroni Nastro Azzurro	11.9
Corona	11.9
Heineken	11
Hahn Super Dry	11
Coopers Pale Ale	11
Pure Blonde	11
Pressman's Apple Cider	11
Great Northern 3.5%	11
Asahi 'Dry'	11.9
James Squire 150 lashes	11.9
Great Northern 0.0%	9

SPIRITS

Base Spirits	11
Premium Spirits	14.5

COCKTAILS & SPRITZ	GLS / JUG
Mojito (White Rum / Soda / Lime / Mint)	17 / 49
Espresso Martini (Coffee / kahlua / Vodka)	18
Negroni (Campari / Gin / Cinzano)	17
Bellini at Fellini (Proseco / Peach / Strawberry)	18 / 52
Mimosa (Proseco / Orange Juice)	16 / 49
Limoncello Spritz (Proseco / Limoncello / Soda)	17 / 47
Campari Spritz (Campari / Proseco / Soda)	17 / 47
Aperol Spritz (Aperol / Proseco / Soda)	17 / 46

APERTIF

10

DIGESTIF

10

Campari

Montenegro

Pimm's

Fernet-Branca

Aperol

Limoncello

._MENU._

FELLINI

DRINKS LIST

NON ALCOHOLIC

GLS / BOT

SOFT DRINK JUGS

14.90

Pepsi / Pepsi Max / Solo / Lemonade / Soda / Ginger Ale / Tonic / Argum 4.9 / 6.5

Chinotto / Aranciata Rosso 6.5

Lemon Lime Bitters / Soda Lime Bitters 6.5

Still Water 1L 9

Sparkling Water 500ml 7

Sparkling Water 1L 10

Cool Ridge Water 600ml 6

Lemon / Peach Lipton Ice Tea 6.5

Mountain Fresh Juice

Apple & Lemon / Apple & Pear / Apple & Mango / Apple & Guava / Apple & Passionfruit / Tropical 6.9

COFFEE & TEA

Willow Bend - THE GODFATHER 4.8 / 5.8

Flat white / Latte / Cappuccino / Long Black / Espresso / Macchiato / Piccolo

Iced Coffee / Iced Chocolate 8.9

Nutella Hot Chocolate / Hot Chocolate / Mocca 7.5

Chai Latte 6.5

Irish Coffee 14

Tea / Pot 4.9 / 7.9

English Breakfast / Green Tea / Earl Grey / Peppermint / Chamomile / Lemon Ginger

Extra Shot / Decaf +1.5

Alternate Milk + 1

Lactose free / Soy / Almond / Oat

Syrups + 1.5

Vanilla / Caramel / Hazelnut

AFFAGATO

9

Creamy vanilla gelato served with a shot of espresso

Add Frangelico / Baileys / Kahlua +6