

113 HALL STREET, BONDI BEACH,
SYDNEY, AUSTRALIA, 2026

ITALO

IL MENU
SPRING SUMMER

HOUSE

PIZZA, DJ'S & GOOD TIMES
WEEKLY APERITIVO 5-7PM

X BUON APPETITO

ANTIPASTI

Marinated olives	10 (v)
Garlic bread served warm	12 (v)
Fries w/ truffle aioli	14 (v)
Oven fired pizza bread, extra virgin oil, balsamic vinegar	15 (v)
Summer bruschetta with tomato, mango, parsley, fetta and EVOO	16 (v)
Buffalo mozzarella bowl with roma tomato, basil, balsamic glaze	17 (v)
Beef and pork meatballs, cooked in napoletana sauce, parmesan	18
Fries loaded with Bolognese, stracciatella cheese, parmesan and parsley	20
Arancini, mixed forest mushrooms, cheese, truffle aioli.	20 (v)
Squid served with tartar sauce and lemon	22
Thinly sliced prosciutto, peach, torn mozzarella, extra virgin olive oil	22
Burrata, heirloom tomato in balsamic vinegar, pangrattato, basil with oven fried pizza bread with EVOO	30 (v)

INSALATE

Tomato, Cucumber & Fetta Salad	18 (v)
Peeled cucumbers, shaved red onion, sliced roma tomato & Yarra valley fetta cheese	
Rocket & Parmesan	15 (v)
Rocket, sliced pear and parmesan with a balsamic dressing	
add chicken	+6

PASTA

Fusilli	26 (v)
Tomato and vodka sauce, stracciatella cheese, pangrattato basil	
Potato Gnocchi.	28 (v)
Butter, sage, shaved almond and parmesan	
Chicken pesto pasta	30
Fettuccini, chicken, pesto, parmesan	
Spaghetti Bolognese	33
Beef and pork bolognese sauce, parmesan	
Penne Pescatore	34
Garlic marinated prawns, mussels ,cream, vodka tomato sauce, parsley, parmesan	

DOLCE VITA

Coffee and Hazelnut Tiramisu	16 (v)
Coffee, Frangelico, mascarpone, with coconut and amaretti biscuit	
Canoli	14 (v)
Nutella, mascarpone and pistachio	
Strawberry sorbet	10 (v)
With seasonal berries	

We cater for vegans (vg) - vegetarians (v) - gluten free (gf)
 Allergy + dietary alternatives available: gf – df – nut allergy
 *Please discuss your dietary needs with staff member
 Card transactions incur a 1.2% fee - AMEX 2.5% fee
 15% surcharge applies on Sundays or 15% Public Holidays
 15% service fee for groups of 8+

Follow us :
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IL MENU



PIZZA ROSSO

Gluten free pizza available +\$4
Add burrata to any pizza +\$9

- Margherita** 25 (v)
Fior de latte, basil, olive oil
- Vegetarian Paradise** 27 (v)
Fior de latte, shaved red onion, zucchini, eggplant, capsicum, spinach and basil
- Make it vegan** 30 (v)
- Porchetta** 32
Fior de latte, pepperoni, pork sausage, spinach, red onion
- Ottopo** 30
Fior de latte, chicken, onion, peri peri sauce
- Diavola** 32
Fior de latte, hot salami, capsicum ,olives
- Gamberi** 30
Fior de latte, garlic and chilli marinated prawns, basil

PIZZA BIANCO

Gluten free pizza available +\$4
Add burrata to any pizza +\$9

- Mozzarella and Rosemary** 24 (v)
Mozzarella, rosemary, parmesan and olive oil
- Funghi** 30 (v)
Fior di latte, braised fat field mushrooms, wild rocket, white truffle aioli & parmesan
- Prosciutto e Rocula** 29
Fior di latte, rocket, san danielle prosciutto & parmesan
- The hot Italian** 34
Fior de latte, spicy pepperoni, roasted jalapeno, hot honey sauce, oregano

WHATS ON...

The promotional banners are arranged horizontally. Each banner features the Italo House logo at the top. The first banner, 'LOVE LOCALS', is for every Tuesday, offering half-price main meals from 5 PM to late. The second banner, 'FRIDAY SESSIONS', is for every Friday, featuring 'SLICESLICEBABY' from 8 PM to 11 PM. The third banner, 'BOTTOMLESS', offers 2-hour sessions on Friday, Saturday, and Sunday.

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DRINKS

ITALO HOUSE

BEER

ON TAP

Stone and Wood	14	17
Bondi Lager	13	16
Bondi XPA	13	16
Great Northern	14	16

BOTTLED

Heaps Normal XPA	12
Peroni	13
Birra Moretti	13
Corona	14

ITALO SIGNATURE COCKTAILS

Classic cocktails available on request

Bondi Lovers 23

Vodka, chambord, strawberry, cranberry & lime

The Naomi 23

Jalapeno infused tequila, mandarin, watermelon, lime

Gin & Rosemary Spritz 22

Gin, grapefruit, rosemary, tonic

Espresso Martini 23

Casa Vodka, Boston Black Coffee, Kawa Coffee, Sugar Syrup

Italo Sour 23

Disaronno, chambord, lemon, egg whites

Lychee Martini 23

Cucumber & thyme infused gin, St Germain liqueur, lemon & lychee puree

Negroni 24

Tanqueray gin, Vermouth rosso, Campari

Aperol Spritz 21

Aperol, Prosecco, Sparkling Water

MARGARITA 23

Classic, Tommy's, Spicy Jalapeno, Passionfruit

WINE

HOUSE WINES / ROSSO

Italo House Summer
Italo House Reserva

GLASS BTL

14 / 65
14 / 65

HOUSE WINES / BIANCO

Italo House Solare

14 / 65

WINE ROSSO

2021 » Campoluce Organic Chianti DOCG, Tuscany, ITALY
2021 » Paperboy Shiraz, McLaren Vale, AUSTRALIA
2025 » From Sunday Pinot Noir, Murray Darling, AUSTRALIA

- / 75
17 / 80
17 / 80

WINE BIANCO

2023 » Sensi Collezione Pinot Grigio, ITALY
2022 » Tohu Sauvignon Blanc, Marlborough, NEW ZEALAND
2021 » Skin Contact Pinot Gris, Tumbaramba, AUSTRALIA

16 / 75
16 / 75
17 / 80

ROSE

2022 » Marrenon Lez arts, Grenache Gris. FRANCE

16 / 75

SPARKLING

NV » Tempus Two Prosecco, Hunter Valley, AUSTRALIA

14 / 65