ORIGINAL
WOOD
FIRED
PIZZA



mancini's

MAIN

WELCOME TO MANCINI'S

Eric Mancini, founder of Mancini's Restaurant, migrated to Australia with his family by boat when he was just 4 years old. His family brought with them the love of food and the traditions of Naples, Italy.

Food was a great part of Eric's life growing up as was hospitality which he learned working in his parents' function centre. When he decided to open his own restaurant in 1992 his mother, the late Anna Mancini, worked in the kitchen as Head Chef. Her traditional knowledge of Italian cuisine, passed on to her by earlier generations and her utilisation of specific ingredients helped to produce quality food. Anna's methods are still used today in all our cooking. Eric Mancini was one of the first in Australia to introduce the woodfired oven all the way from Naples his birth town.

Having been established in Belfield for over 30 years, Mancini's is indeed an icon of Belfield. People come from all over Sydney to experience our traditional pizzas and delicious food. Eric's mission is to offer his patrons the best Italian food with great service in a warm and inviting environment.



BREADS

Ciabatta Garlic Bread • 4 pc 9.90
Ciabatta Cheese Garlic Bread • 4 pc 12.90
Tomato Bruschetta • 2 pc 14.90
Ripened tomatoes, garlic, basil & red onion & balsamic glaze

Woodfired Herb & Cheese Pizza 19.90

Woodfired Garlic & Cheese Pizza 19.90

SALADS

Italian Salad 19.90
Mixed greens & baby lettuce, spanish onions, cucumber, tomato, capsicum, kalamata olives, olive oil w aged balsamic dressing

Mediterranean Salad 21.40
Mixed greens & baby lettuce, spanish onions, cucumber, tomato, capsicum, kalamata olives, fetta, olive oil w aged balsamic dressing

Avocado Salad 21.90
Tomato, spanish onion, capsicum, olives, fetta & avocado on a bed of greens w a lemon herb oil dressing

Caesar Salad 20.90
Cos lettuce, croutons, bacon, egg & shaved parmesan (anchovies optional 1.5)

Rocket Salad 20.90
Rocket, roasted pumpkin, pine nuts, pear, shaved parmesan, olive oil w aged balsamic dressing

Extras w any Salad 9.00
Grilled chicken • Grilled calamari (I) • 3 Grilled prawns (I)

A/ Australian seafood • I/ Imported seafood • M/ Mixed origin seafood



BITES

Puff Woodfired Bread w Olive Oil & Sea Salt..... 12.00
Burrata w Pesto, Cherry Tomatoes & Olive Oil.....21.00
Grilled Haloumi w Honey Glaze & Toasted Walnuts..... 21.00
Warm Marinated Mixed Olives.....10.00

STARTERS · SIDES

MAIN SERVE • EXTRA 12.00

Chicken Ribs 21.90
Marinated in BBQ sauce served w chips

Arancini (3 pieces) 22.90
Mozarella arancini w bolognese or napoletana sauce

Fiori Di Zucca (seasonal) 24.90
Zucchini flowers filled with four cheeses, lightly battered & fried

Devil Wings 22.90
Chicken wings crumbed & deep fried served w sweet chilli sauce

Garlic Prawns ..... (I) 28.90
Sizzling garlic & prawns served in either napoletana sauce or olive oil

Calamari Fritti ..... (I) 25.90
Lightly battered & deep fried calamari served w lemon wedges & tartare sauce

Baby Octopus ..... (I) 29.90
Marinated grilled baby octopus served on a bed of garden salad

Salt & Pepper Misto ..... (I) 28.90
Crispy salt & pepper calamari & prawns lightly flowered & deep fried w a chilli garlic aioli

Wedges 14.90
Served w sour cream & sweet chilli sauce

Chips 12.90

Salad 12.90

Mash 12.90

Sauteed Broccoli 12.90

A/ Australian seafood • I/ Imported seafood • M/ Mixed origin seafood



GRAZING PLATTERS

MIX ENTREE FOR 2 ..... 69.00

Calamari (I)
Prawns (I)
Mussels (I)
Mozzarella Balls
Arancini
Zucchini Flowers

MEAT & SEAFOOD BOARD ..... 35.95 per person

Entrée to share — on boards
Salt & Pepper Misto (I)
Arancini
Zucchini Flowers
Grissini al Pruciutto
Buffalo Mozzarella & Fresh Tomato w Pesto Oil
Italian Style Grilled Vegetables
Marinated Mixed Olives
Roasted Pumpkin Rocket Salad or Italian Salad
Woodfired Herb & Cheese Pizza Crust



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PASTA

PASTA · SEAFOOD

Spaghetti Marinara (M) ..... S 31.90 L 36.90
Prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

Fettuccine Gabriella (I) ..... S 31.90 L 36.90
Prawns, mushrooms, ricotta, spinach, shallots & garlic in a cream sauce

Fettuccine Mare Monte (I) ..... S 31.90 L 36.90
Prawns & mushrooms in a pink cream sauce

Penne Capriccio (I) ..... S 31.90 L 36.90
Prawns, lots of garlic & chilli, parsley in a napoletana sauce

Fettuccine Mare Bianco (M) ..... S 31.90 L 36.90
Prawns, calamari, black mussels, fish, baby octopus, pipi, parsley, garlic w tomatoes & white wine

Spaghetti Gamberi Con Chorizo (I) ..... S 31.90 L 36.90
Chorizo, prawns, spinach w garlic & parsley in extra virgin olive oil

Linguine Vongole (I) ..... S 31.90 L 36.90
Baby clams, cherry tomatoes, baby spinach, garlic, lemon & herb pangrattato

PASTA · MEAT

Lasagna ..... L 29.90
Traditional home style beef lasagne w béchamel sauce

Spaghetti Bolognese ..... S 26.90 L 31.90
Slow cooked premium beef mince cooked in a napoletana sauce

Fettucine Carbonara ..... S 26.90 L 31.90
Bacon, spanish onion, egg cooked in a cream sauce

Tortellini Boscaiola ..... S 28.90 L 33.90
Mushrooms, garlic, shallots & bacon in a cream sauce

Fettuccine Crema Al Pollo ..... S 28.90 L 33.90
Chicken, mushrooms & avocado in a pink cream sauce

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MAIN MEALS



PASTA • VEGETARIAN

Fettuccine Pesto S 24.90 L 29.90
Toasted pine nuts, garlic & cream pesto sauce

Penne Enrico S 24.90 L 29.90
Lots of garlic & chilli, lots of parsley in a napoletana sauce

Gnocchi Sorrentina S 23.90 L 28.90
Napoletana sauce, topped w parmesan & mozzarella

Gnocchi Pear & Gorgonzola S 23.90 L 28.90
Gorgonzola & fresh pear in a cream sauce

Fettuccine Sunset S 25.90 L 30.90
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

Penne Vegetarian S 25.90 L 30.90
Mushrooms, capsicum, olives, sun-dried tomato, onion & eggplant in a napoletana sauce

Spaghetti Cacio e Pepe L 33.90
Served in our Sardinian pecorino wheel w pecorino & black pepper

Penne Alal Vodka (no vodka available) L33.90
Tomato & vodka sauce w garlic, cream, parmesan & fresh burrata

RISOTTO

Risotto Pollo S 26.90 L 31.90
Chicken & mushrooms in a light cream sauce

Extras w any Pasta 9.00
Chicken • Callamari (I) • 3 king prawns (I) • Avocado • Black mussels (I)

Gluten Free pasta extra 3.00
Lactose free cream or cheese extra 5.00
Vegan cheese extra 5.00

MAIN MEALS

Chicken Funghi 36.90
Mushrooms & garlic in a cream sauce

Chicken Schnitzel 34.00
Coated with bread crumbs & deep-fried

Pork Ribs (Full Rack) 58.00
Cooked w smokey BBQ sauce served w wedges, sour cream & sweet chill

Rib Eye Prime Wagyu (300g) 58.00
Sauce choice mushroom, peppercorn, diane or gravy

Rump Wagyu MB4+ (300g) 45.00
Sauce choice mushroom, peppercorn, diane or gravy

Grilled Chicken (choice of 1 sauce) 34.00
Sauce choice mushroom, peppercorn, diane or gravy

Spedini (Skewers) • Chicken or Lamb 40.00
Served w chips, salad, pita bread & peri peri sauce

Fresh Barramundi Fillet (A) 45.00
Grilled & topped w lemon, olive oil, parsley & garlic sauce

Fresh Atlantic Salmon Mancini (A) 45.00
Fresh salmon cooked w cherry tomatoes, asparagus & sautéed spinach

STEAKSTONE

The mouth watering taste of a tender cut meat cooked on your very own hot rock by you.

Eye Fillet Steak (200g) 52.00
All served w 2 dipping sauces, seasonal vegetables & mash or chips & salad

Sauces: Mushroom • Peppercorn • Diane • Pepper • Gravy

A/ Australian seafood • I/ Imported seafood • M/ Mixed origin seafood



PIZZAS · WOODFIRED

ALL PIZZAS HAVE MOZZARELLA

CLASSIC PIZZAS 23.90

Margherita
Basil leaves & a dash of olive oil

Napoletana
Basil leaves, anchovies & olives

TRADITIONAL PIZZAS 25.90

Hawaiian
Ham & pineapple

Capricciosa
Ham, mushrooms & olives

Vegetarian
Mushrooms, capsicum, onion & olives

Pepperoni
Mozzarella & pepperoni

CHICKEN & MEAT PIZZAS 27.90

Mexicana
Pepperoni, capsicum, onion & chilli

Supreme
Mushrooms, capsicum, onion, ham, cabanossi & olives

Meat Lovers
Ham, cabanossi, pepperoni & beef strips

BBQ Chicken
Chicken breast, onion, mushrooms & BBQ sauce

Spicy Peri Peri
Chicken breast, roasted capsicum, onion w peri peri sauce & aioli

Mancini's Special
Ham, capsicum, mushrooms, garlic & oregano

CALZONE (OPEN CALZONE EXTRA 2.00) 30.90

Traditional
Fresh ricotta & pepperoni folded w napoletana sauce & mozarella on top

Pavarotti
Bocconcini, roasted capsicum, spinach leaves, red onion, eggplant, olives & garlic

GOURMET SEAFOOD PIZZAS 31.90

Pescatore (M)
Fresh mixed seafood, garlic & parsley

Garlic Prawn (I)
Prawn, fresh garlic & parsley

Gamberri Alla Pomodoro (I)
Prawns, tomatoes, fresh garlic & shallots

King Neptune (I)
Prawns, semi-dried tomatoes, ricotta & shallots

GOURMET VEGETARIAN PIZZAS 30.90

Italiana
Bocconcini, fresh tomato, basil & olive oil

Giardino
Mushrooms, red & green capsicum, onion, olives, eggplant & semi-dried tomatoes

Formaggi
Mozarella, bocconcini, parmesan & gorgonzola

GOURMET MEAT PIZZAS 31.90

Chorizo
Chorizo, olives, jalapeno, red onion, parsley & peri peri sauce

Burrata
Cherry tomatoes, zucchini, eggplant, prosciutto, burrata & basil

Casalinga
Prosciutto, rocket, parmesan cheese, drizzled w olive oil

Diablo (Hot)
Beef, sour cream, pepperoni, onion, tomato, jalapenos & avocado

Gluten Free Bases 5.00 • Lactose Free & Vegan Cheese 5.00
Extra toppings: 2.00 • chicken & meat 4.50 • 3 prawns 9.00 • half & half 3.00 • no half & half on gourmet pizzas

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KIDS MENU 17.00

AGE 12 & UNDER

Healthy Meals
Steak strips or chicken strips choice of either chips, salad, mash or vegetables
Small Pizza w sauce
Hawaiian, cheese & ham & cheese
Pasta · Chicken & seafood pasta (extra 5.50)
Spaghetti bolognese, penne napoletana or plain pasta
Dinosaur Nuggets & Chips
Calamari & Chips
Chicken Schnitzel & Chips



Follow us on Instagram
by scanning this QR code

Giveaways running
all year long

BYO Cakes - A cakeage charge of $2 pp applies for plating and service
15% surcharge for Public Holidays

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DRINKS



DRINKS MENU

COLD DRINKS

Bottle 330ml 6.00
Pepsi, Pepsi Max, Lemonade or Fanta

Jug of Soft Drinks 15.50

Sparkling/Still Water 500mL • 750mL ..... 7.50 • 10.50

Chinotto 6.00

Juices 6.90
Orange, Apple or Pineapple

Jug of Juice 16.50

Lemon, Lime & Bitters Glass • Jug ..... 6.00 • 17.50

Freshly Squeezed Juices 10.90
Orange, Pineapple, Apple or Carrot (mix of choice)

MILKSHAKES

Milkshakes 9.50
Chocolate, Vanilla, Strawberry & Caramel

Oreo Milkshake 9.50
Crushed oreos, ice-cream, milk & cream on top

HOT BEVERAGES

Hazelnut • Vanilla • Caramel Flavouring 1.00

Cappuccino 5.90

Caffe Latte 5.90

Flat White 5.90

Short Black 4.90

Long Black 5.90

Mocha 5.90

Macchiato 5.90

Piccolo 4.90

Chai Latte 5.90

Hot Chocolate 5.90

Babyccino 3.50

Tea 5.50
English breakfast, chamomile, earl grey, peppermint, green tea or lemon & ginger

COLD BEVERAGES

Iced Coffee 10.90
Iced Chocolate 9.90
Iced Mocha 10.90
Iced Latte 9.90
Iced Long Black 8.90

EXTRAS

Large 1.00
Decaf 1.00
Strong 1.00
Honey 1.00
Soy 1.00
Almond milk 1.00
Lactose Free 1.00
Oat milk 1.00



SPIRITS

Johnny Walker Red	10.90
Johnny Walker Black	14.90
Chivas Regal	14.90
Jack Daniels	12.90
Jim Beam	12.90
Bacardi	12.90
Gin	12.90
Midori	12.90

LIQUEURS

Baileys	11.90
Limoncello (Italy)	12.90
Kahlua	12.90
Frangelico	11.90

BEERS

Corona	10.90
Peroni	10.90
Asahi	12.90
House Beer	8.90
150 Lashes James Squire	12.90
Crown Lager	10.90
Tooheys Extra Dry	10.90
Hahn Lite	10.90



COCKTAILS

Espresso Martini 19.90
Kahlua liqueur, espresso & vodka

Lychee Southside 19.90
Vodka, lychee liqueur, lychee syrup & fresh lime

Passionfruit Martini 19.90
Vanilla vodka, passionfruit liqueur, passionfruit, lime & vanilla syrup

Strawberry Daiquiri 19.90
Strawberries, vodka & ice

Mojito Classic or Strawberry 19.90
White rum, mint leaves, fresh lime, soda water & sugar

Margarita Classic or Spicy 19.90
Tequila, cointreau, lime juice & sea salt to serve

Long Island Tea 21.00
Vodka, tequila, rum, gin, cointreau, sour mix, cola & fresh lime

Aperol Spritz 21.00
Italian prosecco, aperol, soda, fresh orange & mint

Negroni 21.00
Gin, campari & sweet vermouth

When Harry Met Sally 23.00
Vodka, elderflower liqueur, bergamot liqueur, lime juice, passionfruit puree, simple syrup & a dash of bitters

MOCKTAILS

Tropical Passion 15.00
Mango, passionfruit, pineapple juice & fresh mint

Virgin Mojito (Classic, Strawberry or Lychee) 15.00
Mint leaves, fresh lime, soda water & sugar

Watermelon Crush 12.90
Watermelon, strawberries & ice

Leminto 12.90
Refreshing iced drink w mint, lime, fresh lemon & a dash of sugar syrup



SPARKLING WINE

		Glass	Bottle
Love Bug	Prosecco King Valley, VIC	14.00	59.90
Sensi	Moscato D'asti • Piemonte, ITA	13.00	54.90

ITALIAN WHITE WINE

Calappiano	Pinot Grigio D.O.C • Veneto, ITA	12.00	49.90

ITALIAN ROSE WINE

Sensi	Tua Rosa • Tuscany, ITA	14.00	55.90

ITALIAN RED WINE

Calappiano	Chianti D.O.C.G • Toscana, ITA	14.00	59.90
Borgo	Montepulciano • Sienna, ITA	13.50	57.90

AUSTRALIAN WHITE WINE

		Glass	Bottle
Dreaming	Chardonnay • Margaret River, WA	12.00	44.90

NEW ZEALAND WHITE WINE

Catlin Cove	Sauvignon Blanc • Marlborough, NZ	12.00	47.90

AUSTRALIAN RED WINE

Joey's Nose	Cabernet Merlot • Margaret River, WA	11.00	44.90
Pindarie	Shiraz • Barossa, SA	15.00	62.90
Dreaming	Cabernet Sauvignon • Margaret River, WA	13.50	57.90

NEW ZEALAND RED WINE

Mariner Vineyard	Pinot Noir • Nelson, NZ	14.50	62.50

Corkage $3.00 per glass - wine only