



*madonna
electric*

MANGIA CHE TE FA GRANDE!

– NONNA ANGIULINA

STARTERS

ALLORA, COMINCIAMO. LET'S GET THIS PARTY STARTED!

LUPINI {ITALIAN EDAMAME}

\$6.50

Lupin Beans tossed in EVOO, Oregano & Salt. Push the bean through the outer skin and eat the inside

SCIACCIATELLE OLIVES

\$9

Calabrese home-style 'smashed' green olives, marinated in oregano, chilli and garlic.

SHOESTRING FRIES

\$10

Seasoned 'a la Madonna Electric' & served with garlic mayo. Add Grana Padano cheese +3

SALT & VINEGAR CRISPS AND GORGONZOLA

\$13

Salt & Balsamic Vinegar Chips with Italian Gorgonzola Dolce. Amazing.

SALT & PEPPER CALAMARI

\$13

4x Fried Calamari fillets served with Pickled peppers & garlic mayo. Add extra fillet \$3.25

NONNO'S ANTIPASTO

\$14.50

Mortadella, Pickled Green Peppers, Bocconcini, Grissini

NONNINA'S MEATBALLS IN SUGO

\$16

3x Beef & Pork meatballs in rich Tomato Sauce. Served with grated Grana Padano and house made Focaccia. Add extra meatball and bread \$4.50

AGRODOLCE PEPPERS & STRACCIATELLA

\$17.50

House Roasted Sweet & Sour Capsicum w/ Creamy Stracciatella (Burrata filling), Served with house made Focaccia

PIZZETTE 11"

GREAT TO SHARE BEFORE THE MAIN EVENT

CACIO & PEPE

\$16

Mozzarella, Grana Padano & Cracked Pepper

GARLIC & MOZZ

\$16

Garlic Confit, Mozzarella

CRUST DIPPERS

NO BORING BITS! GIVE THOSE CRUSTS A BATH!!

PINK SAUCE \$5
Creamy, zingy, Tomato & Garlic

GORGONZOLA SAUCE \$5
Gorgonzola, Cream Cheese, Sumac

SALSA VERDE \$5
Parsely, Garlic, Lemon, Oregano, Olive Oil

CHILLI MAYO \$5
Mayonnaise infused with our house made Chilli Oil

2 for \$8.50,
3 for \$12.50
all 4 for \$16.50

SALAD

ROCKET, PEAR & PARMESAN \$14

WATERMELON, MINT & SALTED RICOTTA \$14

FOR THE LITTLE ONES

PER 1 CREATURE

11" TOMATO & CHEESE PIZZA {V} \$15.50
Tomato base and Mozzarella. Add Ham or Salami \$4

RAINBOW ICE-CREAM \$8.00
Two scoops of Rainbow Swirl Ice-Cream .

PIZZAS 13"

WE KNOW, WE KNOW, IT'S 'PIZZE', BUT IT'LL ALWAYS BE PIZZAS TO US!

SAINT MARGARET MARY {V} **\$22.50**
Tomato Base, Mozzarella, Fior di Latte, Basil Oil, Fresh Basil (Add Salami +\$4)

GUANCIALE, GRAN SALE! **\$25**
Smoked Scarmoza, Guanciale & Black Pepper. Finished w Grana Padano & ME Spiced Honey

ABSOLUTE PEAK CAPRICCIOSA **\$26**
Tomato Base, Mozzarella, Smoked Ham, Porcini Mushroom, Kalamata olives, Truffle oil (Add Anchovies +3.50)

HAWAII 2.0 'DISGRAZIATO!' **\$24.5**
Tomato Base, Mozzarella, Smoked Ham, Caramelised Pineapple, Cracked Pepper

FUGAZZA 'OLLIE'S PIZZA' {V} **\$23**
Mozzarella, 'Lotsa' Onions, Greek Oregano, Kalamata Olives. (Add Pancetta +\$4)
Classic Buenos Aires Style Pizza.

BACKIARDA {V} **\$25**
Tomato Base, Smoked Scarmoza, Italian Friarelli, Pickled Eggplant, Chilli Flakes. Grana Padano (Add Salami +\$4)

BUTCHER OF BRUNSWICK **\$27**
Tomato Base, Mozzarella, Salami, Pancetta, Chilli Flakes. Finished with Mortadella & Caramelised Balsamic

MY MATE MARIO'S MATE **\$25.50**
Smoked Scarmoza, Pancetta, Roasted Onions, Sicilian Olives, Fresh Chilli, Grana (Can sub out the Pancetta for Roasted Peppers if you prefer vego)

DON VINCENZ' **\$27.50**
Mozzarella, Clams, Capers, Anchovies, Fresh Chilli. Finished with Salsa Verde

SANT' ANTONIO **\$26.50**
Mozzarella, Pork Sausage, Fresh Fennel, Pickled Eggplant, Fennel Seeds, Cracked Pepper. (Add ME Hot Honey \$1.50)

LUCIA MIA {V} **\$25**
Sauteed Leek, Riced Potato, Gorgonzola, Smoked Salt (Add Pancetta +\$4)

L'AMERICANO **\$24**
Tomato Base, Mozzarella, Salami, Jalapeños, Madonna Electric Spiced Honey

MADONNA ELECTRIC – SUMMER **\$27.50**
Mozzarella, White and Red Grapes, Pork Sausage, Gorgonzola, Rosemary

(V) = VEGETARIAN, GLUTEN FREE AVAILABLE + \$5, VEGAN CHEESE AVAILABLE + \$1.5

DESSERT

Così Duci!

11" NUTELLA PIZZA {THE ASSUMPTION } \$19.50

Topped with Nutella, Vanilla Ice-cream, Crushed White Chocolate and Toasted Pistachio - cut into 6 slices. Legitimately Heavenly.

TIRAMISU \$13.50

Classic old family recipe; Marscarpone Custard over Coffee & Liqueur drenched Sponge Biscuits, finished with Chocolate dusting. (contains alcohol)

CASATA {AURORA} \$12.50

Old school Sicilian Ice-cream Cake flavoured with Nougat, Chocolate, Hazelnut, Candied Fruit and a Liqueured centre.

AFFOGATO \$11

Vanilla Ice-cream and a Double Shot of Espresso.

Add half a shot (15ml) of Grappa, Frangelico, Galliano or Anice (+\$7)

VANILLA ICE-CREAM \$9

Two scoops of Creamy Vanilla Ice-Cream .

BEVE L'AQUAI

IL MULINO NON MACINA SENZA L'AQUA -
'the mill will not grind without water'

UNLIMITED PREMIUM WATER
SPARKLING OR STILL

\$3 EA

MOCKTAILS

VERA PERA

\$12.50

Italian Pear Nectar, Lemon Juice, Mandorla Syrup, Fresh Mint, Soda Water

ZIA PINA

\$13

Abstinence Blood Orange Aperatif, Elderflower Syrup, Orange juice
Salted Grapefruit Soda

SHE'S A PEACH

\$13

Italian Peach Nectar, Peach Syrup, Morello Cherry Syrup, Fresh Basil
Cortesino non-alc bitter soda

SPRITZ & APERETIVI

A LITTLE SOMETHING-SOMETHING TO GET THE JUICES FLOWING

ME ME ME!

\$14

Madonna Electric Signature Aperetivo; Amaretto, Cherry Liqueur and Strangelove Hot Ginger Beer . Delicious!!

FRANGELICO & CEDRATA

\$13

Ultimate Hazelnut Liqueur, Cedar Lemon Soda, Fresh Lime

STARLINO ROSÈ & ELDERFLOWER

\$13.50

With Light Tonic Water

STARLINO ORANGE & CHINOTTO

\$13.50

With a blend of Genziana and Cocoa Bitters

APEROL 'SPRIZZ'

\$15

Orange Scented Liquor, Prosecco, Sparkling Water

CAMPARI & POMPELMO

\$13.50

Classic Campari & Salted Grapfruit Soda

CINZANO VERMOUTH & STRONG TONIC

\$12.50

Old School Sweet Vermouth & Punchy Tonic

AMARO MONTENEGRO & ITALIAN GINGER BEER

\$14.50

Bittersweet 'Monte' with Earthy, Slightly Spicy Italian Ginger Beer

JANNAMICO & CEDRATA

\$14.50

Abruzzese Bittersweet Digestive, Cedar Lemon Soda & Fresh Lime

COCKTAILS

SOME OF OUR COCKTAILS ARE AVAILABLE IN HALF SERVES...WHAT!? (HALF/FULL)

MADONNA ELECTRIC POMEGRANATE PUNCH

\$17.50

Lambrusco, Pomegranate Juice, Brandy, Grand Marnier, Pomegranate Pearls

PEACH BELLINI

\$17.50

Peach Nectar, Peach Syrup, Prosecco,

NONNA CHIC

\$16.50

Aperol, Maraschino Liqueur, Salted Grapefruit Soda, Maraschino Cherries

SAINT MARY'S VEIL

\$11.50/\$21.50

Malfy Gin, St Germaine, Italicus, Blue Caracao, Sweet Cream Float

HUGO IN BRUNSWICK

\$21.50

Francoli Grappa Moscato, Elderflower, Mint, Prosecco, Soda

LIMONCELLO LEMON DROP

\$11.50/19.50

Luxardo Limoncello, Zubrowka Vodka, Lemon Juice

ROMAN COSMO

\$11.50/19.50

Zobrowka Vodka, Lime, Cranberry, Aperitif Ciemme

ZIO PEP'S FILTHY MARTINI

\$14/\$23

Hendrick's Gin, Dry Vermouth, Olive Pomace, Olive Brine & 3 Gorgonzola stuffed Olives

DOMENICANA

\$22.50

Dark Matter Spiced Rum, Mr Black Coffee Liqueur, Sweet Cream float

NONNO ROCCO

\$13/22

Appleton Estate Rum, Amaro Montenegro, Sweet Vermouth, Bitters. Pecorino Peppato

CLASSIC AMARETTO SOUR

\$20.50

DiSaronno Amaretto, Woodford Reserve Bourbon, Lemon, Eggwhite

NEGRONI

\$11.50/19.50

Malfy Gin, Campari, Starlino Rosso Vermouth

NEGRONI RISO

\$20.50

Step it up; Classic Negroni stirred over Arborio Rice. Results in delicious, mellow flavors. Definitely our pick.

MANHATTANO

\$20.50

The Gospel Rye, DiSaronno Amaretto, Punt e Mez, Maraschino

WINE

WE SERVE MOST WINE BY THE GLASS, THE BOTTLE OR BY A HALF-LITER CARAFE!

BUBBLES

GLASS/BOTTLE

NV LAMBERTI PROSECCO DOC
Veneto, Italy

\$13.5/\$52.5

'22 MOPPITY 'CREO' GRENACHE PET NAT
Hilltops, New South Wales

\$58

WHITE

GLASS/CARAFE/BOTTLE

'21 LAMBERTI PINOT GRIGIO
Veneto, Italy

\$12/\$34.5/\$47.5

'22 LANGE ESTATE SAUVIGNON BLANC
Frankland River, Western Australia

\$12/\$34.5/\$47.5

'22 BARONE DI VALFORTE PECORINO
Abruzzo, Italy

\$13.5/\$40/\$52.5

'21 INDENTED HEAD CHARDONNAY
Bellarine Peninsular, Victoria

\$12.5/\$36/\$50

ROSE

'22 BARONE DI VALFORTE ROSATO
Abruzzo, Italy

\$13.5/40/52.5

RED

NV' CAV. LUIGI CAVALLI LAMBRUSCO
(Sweet & Mild - Served Chilled) Emilia, Italy

\$8/22/29

'19 YARRAWOOD TALL TALES PINOT NOIR
Yarra Valley, Victoria

\$17/\$46.5/\$67.5

'18 CASTELLANI VILLA PUCCINI SANGIOVESE
Tuscany, Italy

\$12.5/36/\$50

'22 MONTE PIETROSO NERO D'AVOLA
Sicily, Italy

\$13/37.5/\$52

'14 TOMBACCO 'BIFERNO' RISERVA
(Montepulciano/Aglianico) Molise, Italy

\$16/\$44/\$65

'20 FALESCO TELLUS SYRAH {SHIRAZ}
Lazio, Italy

\$15.5/\$43/\$64

BEER

ON TAP

KIRIN ICHIBAN LAGER, JAPAN
FURPHY REFRESHING ALE

250ML/400ML

\$10/\$13.75
\$9.5/\$13

NON ALCOHOLIC BEER

PERONI ZERO

\$9

SOFT DRINK

CORDIAL BY THE GLASS OR CARAFE

Still or Sparkling

\$4.5/8.5

PORTELLO

LEMON

LIME

WATERMELON

RASPBERRY

ELDERFLOWER

ORZATA {ITALIAN ALMOND}

CORTESE BIODYNAMIC 275ML ITALIAN SOFT DRINKS

\$6.50

CHINOTTO

Bittersweet Citrus Cola

CEDRATA

Cedar Lemon

ARANCIATTA ROSSA

Blood Orange

GASSOSA

Lemonade

CORTESE BIODYNAMIC MIXERS 200ML

\$5

CORTESINO GINGER & ORANGE BITTERS

MEDITERRANEAN TONIC

SPICY GINGER BEER

COKE CLASSIC 330ML

\$5.50

COKE ZERO SUGAR 330ML

\$5.50

BICCHIERINI – ALL \$13

A little glass of liqueur to go with dessert (30ml)

YELLOW GALLIANO	\$12
Vanilla flavoured Liqueur	
FRANGELICO	\$12
Hazelnut Liqueur	
GRAND MARNIER	\$12.5
Orange flavoured Liqueur	
ANICE	\$13
Anise flavoured liqueur	
DISARONNO CREAM	\$13
Classic Almond liqueur as a velvet cream	

AMARI – ALL \$14

Italian Bitter Digestives (45ml) - finish strong, just like Nonno would!

AMARO MONTENEGRO	\$12.50
Bologna, Italy	
AVERNA	\$13
Sicily, Italy	
AMARO RAMAZOTTI	\$12.50
Piedmont, Italy	
CYNAR	\$12.50
Veneto, Italy	
BISLERI FERRO-CHINA	\$13
Lombardy, Italy	
AMARO VECCHIO DEL CAPO	\$12.50
Calabria, Italy	
AMARO JANNAMICO	\$12.50
Abruzzo, Italy	