

WELCOME TO OUR MODERN ITALIAN
CUISINE MAMA MIO. OUR DISHES ARE A
FUSION OF TRADITIONAL ITALIAN
FLAVORS WITH A CONTEMPORARY
TWIST. WE USE ONLY THE FRESHEST
AND HIGHEST QUALITY INGREDIENTS,
SOURCED LOCALLY WHENEVER
POSSIBLE. OUR MENU IS DESIGNED TO
BE SHARED AND ENJOYED WITH
FRIENDS AND FAMILY.

OUR MENU INCLUDES ENTREES,
SALADS, WIDE RANGE OF PIZZA
VARIETIES, PASTAS, RISOTTOS, DESSERTS
& DRINKS.

WE HOPE YOU ENJOY OUR MENU AND THE DINING EXPERIENCE WE HAVE CREATED FOR YOU.

◆BUON APPETITO!◆

· Entrèe/Starters ·

E1 GARLIC BREAD
Mini baguette, garlic, herbs & butter.

E2 CHEESY GARLIC PIZZA
Plain pizza, garlic, herbs & mozzarella cheese.

E3 BAKED WEDGES
Potato wedges served with sour crème & BBQ sauce.

· Insalata/Salads·

(Choice between Lemon or Balsamic or Thousand Island Dressing. Except Caesar.)
GF - Gluten Free, DF - Dairy Free

I1 CEASAR \$14.50
Lettuces, parmesan, house made caesar dressing, anchovies, egg & croutons. Choice between bacon or chicken.

12 ITALIAN (DF, GF) \$13.50
Mixed leaves, cherry tomatoes, Spanish onion,
cucumber & capsicum.

I3 GREEK (GF) \$15.00
Mixed leaves, cherry tomatoes, Spanish onion, cucumber, capsicum, olives & feta.

I4 ROCKET (GF) \$13.50
Rocket, cherry tomatoes, Spanish onion & parmesan.

Mixed leaves, chicken, cherry tomatoes, feta, olives & aioli sauce.

16 PRAWNS (GF) \$18.00
Sautéed garlic prawns, rocket, cherry tomatoes,
Spanish onion & parmesan.

Sautéed lamb with herbs, rocket, Spanish onion, parmesan, sundried tomato & feta.

Traditional Pizza.

(Gluten fee base available for \$4 extra & Half/ Half \$2 option extra.)

| T1 MARGHERITA Tomato base, basil & mozzarella. | \$15.00 |
|--|---------|
| T2 NAPOLI | \$18.50 |
| Anchovies, olives, tomato base & mozzarella. | |
| T3 FORMAGGIO | \$18.50 |
| Bocconcini, feta, tomato base & mozzarella. | |
| T4 SALAMI | \$18.00 |
| Hot salami, herbs, tomato base & mozzarella. | |
| T5 HAM & CHEESE | \$18.00 |
| Ham, tomato base & mozzarella. | |
| T6 AUSSIE | \$18.50 |
| Ham, egg, tomato base & mozzarella. | |
| T7 CAPRICCIOSA | \$21.50 |
| Ham, mushrooms, parsley, olives, anchovies, | |
| tomato base & mozzarella. | |
| T8 PROSCIUTTO FUNGHI | \$19.50 |
| Ham, mushrooms, tomato base & mozzarella. | |
| T9 HAWAIIAN | \$19.50 |
| Ham, pineapple, tomato base & mozzarella. | |

- Gourmet Pizza ---- MEAT ----

(Gluten fee base available for \$4 extra & Half/ Half option \$2 extra.)
(All pizzas are served with mozzarella cheese)

| M1 ASTI | \$22.50 | |
|---|--------------------|--|
| Pepperoni, lamb, sundried tomatoes, artichokes, | | |
| Spanish onion, feta & tomato base. | | |
| M2 RHOHA | \$24.50 | |
| Pepperoni, chicken, lamb, chorizo, onion, | | |
| bacon & BBQ base. | | |
| M3 AREZZO | \$24.50 | |
| Prosciutto, lamb, Spanish onion, spinach, | | |
| fresh tomatoes & tomato base with aioli sauce on top. | | |
| M4 TERNI | \$22.50 | |
| Lamb, pepperoni, roasted capsicum, jalapenos & | | |
| tomato base with aioli sauce on top. | | |
| | | |
| M6 MEATLOVERS | \$24.50 | |
| Ham, cabanossi, pepperoni, hot salami, bacon | \$24.50 | |
| | \$24.50 | |
| Ham, cabanossi, pepperoni, hot salami, bacon | \$24.50 \$22.50 | |
| Ham, cabanossi, pepperoni, hot salami, bacon & tomato base. | \$22.50 | |

Gourmet Pizza. -- CHICKEN/POLLO-

(Gluten fee base available for \$4 extra & Half/ Half option \$2 extra.)
(All pizzas have Mozzarella Cheese)

| C1 SIENA | \$22.50 |
|--|---------|
| Chicken, ham, pineapple, Spanish onion & | |
| tomato base. | |
| C2 B.B.Q | \$23.50 |
| Chicken, mushrooms, shallots, Spanish onion, | |
| bacon, & BBQ base. | |
| C3 SATAY | \$23.50 |
| Chicken, mushrooms, roasted capsicum, | |
| feta & satay base. | |
| C4 AVELLINO | \$23.50 |
| Chicken, spinach, pumpkin, fresh tomatoes, | |
| onion & tomato base with aioli sauce on top. | |
| C5 NOVARA | \$23.50 |
| Chicken, Spanish onion, roasted capsicum, chorizo, | |
| BBQ base & mozzarella with aioli sauce on top. | |

- Gourmet Pizza -- SEAFOOD -

(Gluten fee base available for \$4 extra & Half / Half option \$2 extra.)
(All pizzas have Tomato Sauce & Mozzarella Cheese)

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|--|------------|
| S1 GARLIC PRAWNS Prawns, mushrooms, garlic, herbs, Spanish onion & feta. | \$26.00 |
| S2 MARBELLA Prawns, Spanish onion, roasted capsicum, herbs, chorizo & bacon. | \$26.00 |
| S3 ANCONA Prawns, prosciutto, roasted capsicum, herbs & bocconcini with rocket & parmesan on top. | \$26.00 |
| S4 MODICA Prawns, spinach, Spanish onion, herbs, fresh tomatoes & jalapenos. | \$25.00 |
| VEGETARIAN | <u>-</u> - |
| (Gluten fee base available for \$4 extra & Half/Half option \$2 ext (All pizzas have Mozzarella Cheese) | та.) |
| V1 VEGGIE FARM | \$21.50 |
| Mushrooms, sundried tomato, artichokes, roasted capsicum, Spanish onion & tomato base. | |
| V2 LAZIO | \$21.50 |
| Mushrooms, spinach, pumpkin, roasted capsicum, fresh tomato & pesto base. | |
| V3 ROVIGO | \$21.50 |
| Spinach, pumpkin, Spanish onion, sundried tomato, feta, olives & tomato base with garlic aioli on top. | |
| V4 VEGETARIAN | \$21.50 |

Mushrooms, Spanish onion, capsicum, olives,

pineapple & tomato base.

· Risotto ·

(Choice of your favorite sauce between Napolitana, Creamy or Tomato Creamy Sauce.)

R1 POLLO FUNGI RISOTTO

\$18.50

Marinated chicken, mushrooms, shallots & Italian herbs.

R2 PUMPKIN RISOTTO

\$19.50

Prawns, pumpkin, seafood spice, spinach & feta.

R3 CHORIZO RISOTTO

\$18.50

Spanish chorizo, sundried tomato, spinach & feta.

R4 LAMB RISOTTO

\$18.50

Lamb, onion, mushrooms, bocconcini & rocket.

R5 VEGETARIAN RISOTTO

\$18.50

Pumpkin, mushrooms, capsicum, onion, olives & spinach.

· Main Course ·

M2 PRAWNS

\$25.50

Baked prawns with seafood spice served with lemon dressing mixed salad & lemon.

M3 GIGGI

\$25.50

Chicken, prawns, mushrooms, onion & shallots.

Cooked in creamy Napolitana sauce.

Choice your side between baked vegetables or wedges.

M4 CAIOLA

\$25.50

Chicken, bacon, mushrooms, onion & shallots.

Cooked in creamy sauce. Served with baked seasonal vegetables.

M5 PORK RIB

\$25.50

Baked slow cook pork rib with BBQ sauce.

Served with wedges, sour cream & sweet chilli sauce.



(Choice of your favorite pasta between Penne, Spaghetti, Fettuccine & Linguine. Gnocchi & Gluten free Penne available for \$2 extra.)

| P1 BOLOGNESE (DF) | \$16.50 |
|--|---------|
| House made beef sauce with tomatoes & Italian her | bs. |
| P2 CARBONARA | \$16.50 |
| Bacon, egg york, parmesan, onion & herbs, | |
| white wine creamy sauce. | |
| P3 POLLO | \$16.50 |
| Chicken, mushrooms, onion, spinach, herbs & | |
| white wine creamy sauce. | |
| P4 NAPOLITANA (DF) | \$15.00 |
| Cherry tomatoes, herbs & napolitana sauce. | |
| P5 ALRABIATA (DF) | \$16.00 |
| Tomatoes, olives, onion, garlic, chilli, herbs & | |
| napolitana sauce. | |
| P6 PRIMAVERA (DF) | \$16.50 |
| Mushrooms, fresh tomatoes, capsicum, capers, garli | c, |
| herbs & napolitana sauce. | |
| P7 LASAGNE | \$16.50 |
| Baked bolognese with layers of pasta & | |
| mozzarella cheese on top. | |



(Choice your favorite pasta between Penne, Spaghetti, Fettuccine & Linguine. Gnocchi & Gluten free Penne available for 2\$ extra.)

| P8 BOSCAIOLA | \$17.50 |
|--|---------|
| Bacon, mushrooms, shallots, onion, herbs & creamy | sauce. |
| P9 MASSA (DF) | \$19.50 |
| Prawns, prosciutto, chilli, garlic cooked in | |
| white wine olive oil. Tossed with rocket. | |
| P10 PAVIA | \$19.50 |
| Lamb, pumpkin, onion & sundried tomato cooked in | 1 |
| white wine olive oil sauce. Tossed with bocconcini & | rocket. |
| P11 GELA | \$17.50 |
| Spanish chorizo, olives, onion, feta & spinach. | |
| Cooked in tomato creamy sauce. | |
| P12 OLBIA | \$17.50 |
| Marinated chicken, fresh tomato, onion, feta & spin | ach. |
| Cooked in pesto creamy sauce. | |
| P13 GARLIC PRAWNS | \$19.50 |
| Prawns, garlic, chilli & spinach. | |
| Cooked in white wine creamy sauce. | |
| P14 VERESE | \$19.50 |
| Prawns, mushrooms, spinach, chilli & garlic. | |

Cooked in creamy napolitana sauce.

- Wesserts - All desserts are house made.

| D1 CRÈME BRULEE | \$12.00 |
|-----------------|---------|
| | |

Cream, eggs custard base & hardened caramelized sugar on top.

D2 BAKED CHEESECAKE \$15.00

Biscoff base, served with berry sauce.

D3 TIRAMISU \$13.00

Contains egg, mascarpone, coffee, Marsala wine, sugar, ladyfingers. Cocoa powder on top.



(Corkage fee or Glass of Ice \$1.50/ Person)

CAN: \$3.00 | BOTTLE 1.25L: \$5.00

SOLO PEPSI / MAX

LEMONADE SUNKIST

MOUNTAIN DEW 7.UP

San Pellegrino Sparkling Water 500mL \$5.00

Evian Natural Mineral Water 500mL \$5.00

