

Nicolini's

Pizza - Pizza

- Nicolini Special** Supreme ham, pepperoni, onion, olives, mushroom, capsicum, anchovies, oregano with homemade tomato pizza sauce and mozzarella **Reg 20.90 Lge 26.90**
- Marinara** Selection of fresh seafood, garlic with homemade tomato pizza sauce and mozzarella **Reg 21.90 Lge 27.90**
- Pollo** Chicken, mushrooms, onions with homemade tomato pizza sauce and mozzarella **Reg 19.90 Lge 25.90**
- Margarita** Mozzarella cheese with homemade tomato pizza sauce **Reg 17.90 Lge 22.90**
- Napolitana** Anchovies, olives, garlic, oregano with homemade tomato pizza sauce and mozzarella **Reg 18.90 Lge 24.90**
- Tropicale** Ham, pineapple with homemade tomato pizza sauce and mozzarella **Reg 18.90 Lge 24.90**
- Aussie** Ham, egg with homemade tomato pizza sauce and mozzarella **Reg 18.90 Lge 24.90**
- Capricciosa** Ham, mushrooms, olives, anchovies with homemade tomato pizza sauce and mozzarella **Reg 18.90 Lge 24.90**
- Vegeteriana** Mushrooms, onion, olives, capsicum with homemade tomato pizza sauce and mozzarella **Reg 18.90 Lge 24.90**
- Americana** Pepperoni with homemade tomato pizza sauce and mozzarella **Reg 18.90 Lge 24.90**
- Meatlovers** Ham, pepperoni, bacon, with homemade tomato pizza sauce and mozzarella. Topped with a BBQ sauce **Reg 18.90 Lge 24.90**
- Gamberoni** Fresh prawns, garlic with a homemade tomato pizza sauce and mozzarella **Reg 25.90 Lge 28.90**
- Gluten Free Pizza Base (Large only) 5.00 Extra Toppings **Reg 2.00 Lge 3.00**



Le Beuvande - Beverages

Red Wine

	Glass	Bottle
Haselgrove 'H' Shiraz SA	11.00	42.00
Donelli Lambrusco DOC	9.00	38.00
Talinga Park Pinot Noir NSW	11.00	42.00
Fantini Montepulciano d'Abruzzo DOC	11.00	42.00
Pasqua Merlot Trevenezie IGT	11.00	42.00
Cookoothama Cabernet Merlot NSW	11.00	42.00
Junior Jones Pinot Noir VIC	14.00	55.00
Antica Cinta Oro Riserva Chianti DOC	-	60.00
Fantini Cerasuolo DOC	11.00	42.00

White Wine

	Glass	Bottle
Talinga Park Chardonnay NSW	11.00	42.00
Talinga Park Sauvignon Blanc NSW	11.00	42.00
Fantini Chardonnay IGP	11.00	42.00
Ten Rocks Sauvignon Blanc NZ	14.00	55.00
Fantini Pinot Grigio IGP	11.00	42.00
Talinga Park Moscato NSW	11.00	42.00

Sparkling

	Glass	Bottle
Cielo Love Story Prosecco IT	11.00	42.00
Chandon Brut AU	15.00	65.00

Soft Drinks

Cans - Coke, Sprite, Fanta	4.00
Post Mix Glass	4.00
San Pellegrino 500ml	6.00
San Pellegrino 1ltr	10.00
Ginger Beer	6.00
Lemon Lime & Bitters	6.00
Mount Franklin Still	4.00
Chinotto	6.00

Beer

Beer

Birra Italia	10.00
Menabrea	10.00
XXXX Gold	10.00
Cascade	10.00
VB	10.00
Corona	10.00
Peroni Red	10.00
Peroni Nastro	10.00
Great Northern	10.00

Juice

Orange, Pineapple, Cranberry, Apple, Tomato	6.00
Iced Tea	6.00

Cider

Somersby Apple Cider	10.00
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Cocktails

Ask your wait staff

Spirits

Jim Beam	9.50
Smirnoff Vodka	9.50
Bacardi Rum	9.50
Johnny Red	9.50
Johnny Black	10.00
Gin	9.50
Southern Comfort	9.50
Tequila	9.50
Ouzo	10.00
Bundy	10.00
Canadian Club	10.00
Malibu	10.00
Wild Turkey	10.00
Jack Daniels	10.00
Limoncello	12.00



Nicolinis

Antipasto Starter

Focaccia Light, crunchy pizza bread seasoned with garlic, herbs and rock salt 10.00 Add tomato base *nc* Add sliced prosciutto 15.90

Garlic Bread Crusty italian bread slices with butter and Italian herbs 10.00

Ciabatta Served warm with extra virgin olive oil, reduced balsamic and artichoke dip 12.00

Bruschetta Crusty bread with garlic, olive oil, fresh roma tomatoes, spanish onion, basil and a drizzle of balsamic glaze 14.00

Mushroom Bruschetta Crusty bread with panfried mushrooms in a creamy garlic sauce 16.00

Calamari Lightly crumbed, shallow fried and served with lemon and tartare sauce 19.00

Antipasto Our selection of cured meats, italian cheese and marinated vegetables, served with grissini bread sticks 24.00

Chilli Mussels cooked in a napoli and chilli sauce, served with spaghetti and crusty bread 22.00

Primi - Pasta and Risotto

Spaghetti Bolognese Slow cooked beef in a homemade napoli sauce topped with parmesan cheese 25.00

Seafood Marinara Spaghetti with mixed fresh seafood in a homemade garlic and napoli sauce 36.00

Pasta Gamberi Spaghetti with prawns, cherry tomatoes, spring onions, garlic, chilli, lemon and olive oil 34.00

Boscaiola Fettuccine bacon, mushrooms, garlic, shallots, parmesan, italian herbs in a homemade napoli sauce with a touch of cream 25.00

Tortellini Papalina Beef filled pasta parcels with bacon, mushrooms, onion, cream, parmesan and cracked pepper 26.00

Alla Matraciana Fettuccine with bacon, chorizo, onion, garlic and chilli in a homemade napoli sauce 25.00

Carbonara Fettuccine with bacon, egg, extra virgin olive oil, garlic, cracked pepper, parmesan cheese and cream 25.00

Lasagne Slow cooked beef in a homemade napoli sauce with a rich bechamel sauce and parmesan cheese 25.00

Ricotta and Spinach Ravioli Large parcels of ricotta and spinach in a homemade napoli sauce with a touch of cream 28.00

Gnocchi Ai Quattro Formaggi Potato dumplings in a creamy four cheese sauce of gorgonzola, pecorino, parmesan and provolone 28.00 **Risotto**

Ai Funghi Fresh mushrooms blended with arborio rice in a romatic creamy sauce 27.00

Risotto Pescatore Mix of fresh seafood and arborio rice infused in garlic, herb and cream sauce 36.00

Gluten Free pastas available - extra 3.00

Secondi - Mains

Scaloppine Nicolini Veal medallions with bacon, mushrooms, garlic and shallots in Napoli sauce served with roast veg 36.00

Veal Schnitzel Pan fried veal served with roast veg or with spaghetti bolognese 36.00

Scaloppine Funghi Veal medallions smothered in shallots, mushroom and brandy cream sauce served with roast veg 36.00

Pollo Parmigiana Lightly crumbed chicken breast topped with mozzarella and homemade napoli sauce with roast veg 32.50

Pollo Funghi Pan fried chicken breast in a creamy wild mushroom sauce with roast veg 34.00

Grilled Barramundi Fresh barramundi fillet with a lemon butter sauce served with salad 38.00

Beef and Reef Grilled 250g rump steak topped with fresh prawns and our homemade garlic sauce served with salad 42.00

Garlic Prawns Prawns lightly sauteed in extra virgin olive oil and garlic. Served with white wine sauce on a bed of rice 36.00

Contorni- Sides

Italian Olives 10.00

Bowl of Chips Crunchy and lightly seasoned 9.90

Side of Vegetables A selection of in season vegetables 9.90

Insalate Salads

Italian Salad Lettuce, roma tomatoes, kalamata olives, spanish onion and cucumber tossed in a balsamic and extra virgin olive oil dressing 16.00

Caesar Salad Crunchy cos lettuce, croutons, crispy bacon, poached egg and shaved parmesan tossed in a garlic, anchovy and mayo dressing 19.90
Add grilled chicken 24.90



Children's Menu

All Kids meals 14.00

Spaghetti Bolognese

Spaghetti Carbonara

Lasagne with chips Mini

Cheese Pizza 6"

Chicken Parmigiana with chips

Chicken Nuggets with chips