

LA MOLTO VELOCE
MORETTI
AUTOMOBILE



MORETTI
A FRIULANA



ANTIPASTI

APPETISERS

GARLIC BREAD	4
Traditional garlic bread with real butter & garlic	
BRUSCHETTA CON POMODORO	9
Toasted bread topped with marinated tomatoes	
PANZANELLA PUGLIESE	16.5
Crispy sautéed breadcrumbs topped with cherry tomatoes, Spanish onion & handmade burrata	
KINGFISH CARPACCIO	29.5
Thinly sliced poached kingfish, marinated with citronette & topped with chilli flakes & fennel	
FIORI DI ZUCCA	18.5
Deep fried zucchini flowers stuffed with mozzarella & anchovies	
POLENTA CHIPS	13.5
Deep fried polenta chips served with gorgonzola cheese	
GAMBERI ALL'AGLIO	24
Australian sizzling prawns marinated in garlic, extra virgin olive oil & white wine	
POLPETTE IN SUGO	21
Tender veal & pork meatballs slow cooked in a rich tomato sauce	
ANTIPASTO MISTO PER 2	37
SERVES 2 - A selection of Italian delicacies	
TAGLIERE DI SALUMI E GNOCCO FRITTO	27
Selection of cured meats served with deep fried dough puffs	
PROSCIUTTO E BUFALA	26
Imported Italian buffalo mozzarella & 24 months cured prosciutto San Daniele	
CARPACCIO DI BRESAOLA	22
Thinly sliced bresaola topped with rocket & parmigiano shavings drizzled with vinaigrette	
PARMIGIANA DI MELANZANE	18
Slices of fried eggplant layered with cheese & napoletana sauce	
CALAMARI FRITTI	20
Tender deep fried calamari	
SUPPLI 'ALLA ROMANA	18
Deep fried rice balls prepared in a slow-cooked meat sauce & stuffed with mozzarella	
PEPATA DI COZZE	28
Black mussels in a tomato, garlic, black pepper & white wine sauce	

PRIMI

PASTA DISHES

GNOCCHI BOLOGNESE	28
<i>HANDMADE ON PREMISES</i> Potato dumplings in traditional bolognese meat sauce	
PENNE ALLA NORMA	23.5
Short pasta with napoletana sauce, eggplant, onion & grated cacioricotta cheese	
FETTUCCINE MORETTI	29.5
<i>HANDMADE ON PREMISES</i> Fettuccine with Australian prawns, mushrooms, napoletana & touch of cream	
CANNELLONI DI CRESPELLE	26
<i>HANDMADE ON PREMISES</i> Light and airy, spinach and ricotta crepes au gratin with napoletana sauce and Béchamel.	
FETTUCCINE BOSCAIOLA	27
<i>HANDMADE ON PREMISES</i> Fettuccine with ham, mushrooms & cream	
MALTAGLIATI FAGIOLI E COTICA	27
Handmade maltagliati egg pasta, borlotti beans soup, pork rind and bread chips	
SPAGHETTI MARINARA	31.5
Sautéed fruits of the sea with garlic, white wine & napoletana sauce	
RISOTTO ZUCCHINE E GAMBERI	32
Carnaroli rice sautéed with white wine, prawns & zucchini	
PAPPARDELLE AL RAGU' D'AGNELLO	34
<i>HANDMADE ON PREMISES</i> Pappardelle pasta with slow-cooked lamb ragu	
SPAGHETTI ALLO SCOGLIO	36
Wine, garlic, extra virgin olive oil & chilli with Australian prawns, vongole & mussels	
RAVIOLO AL TARTUFO	36
<i>HANDMADE ON PREMISES</i> Handmade beef ravioli in saffron and truffle cream sauce topped with truffle leaves	

SECONDI MAINS

SOGLIOLA ALLA GRIGLIA	37
Grilled lemon sole drizzled with extra virgin olive oil & lemon juice served with mixed salad	
FISH & CHIPS	32
Beer battered flat head served with chips & mixed salad	
COSTOLETTE D'AGNELLO ALLA GRIGLIA	43
Grilled lamb cutlets marinated in extra virgin olive oil & rosemary served with mixed salad	
SALTIMBOCCA ALLA ROMANA	37
Veal slices with 24 months cured prosciutto, sage and wine served with mixed salad	
INVOLTINI DI POLLO	34.5
Pan roasted chicken thigh roll stuffed with pecorino cheese, wrapped in pancetta, topped with caramelised onion & honey mustard dressing. Served with Sautéed baby spinach	
POLLO IN BELLAVISTA	37.5
Grilled chicken supreme tagliata topped with sauteed mushrooms, kale chips & crispy radish, drizzled with parmigiana fondue	
GAMBERONI ALLA BRACE	43
Woodfired oven baked split king prawns served with rocket & fennel salad	
SPIEDINI DI PESCE	37
Char-grilled skewers of calamari, prawns & capsicum sprinkled with garlic & lime-infused breadcrumbs served with mixed salad	
SCALOPPINE AL LIMONE	33
Veal slices with lemon juice & white wine served with mixed salad	
TAGLIATA DI MANZO	44
MB3+ grain fed Angus sirloin served on rocket & topped with parmigiano shavings & balsamic reduction	

INSALATE SALADS

INSALATA MISTA	Medium 7 Large 13.5
Lettuce, tomato, cucumber, onion & black olives in Italian dressing	
ZUCCHINI RIBBON SALAD	17.5
Arugula, marinated zucchini, mint, toasted hazelnut, feta cheese, crispy prosciutto, citronette dressing	
INSALATA MORETTI	23
Chicken breast, avocado, bocconcini & lettuce in homemade dressing	
INSALATA DI PERA	17.5
Rocket, poached pear, raw pear, pecorino cheese, pomegranate in home made dressing	
INSALATA DI RISO NERO	19.5
Black rice, scarola, roasted butternut squash, beetroot, roasted brussels sprouts, crispy leek, goat cheese & EVOO	
INSALATA CAPRESE CON MOZZARELLA DI BUFALA	21
Italian buffalo mozzarella & tomatoes with oregano, capers & EVOO	

SIDES CONTORNI

SPINACI SALTATI 12
Spinach sautéed with extra virgin olive oil & garlic
PATATE AL FORNO 9.5
Roast potatoes
PATATINE FRITTE 8.5
Beer battered french fries
BROCCOLINI SALTATI 12
Broccolini sautéed with extra virgin olive oil & garlic
CAVOLFIORE IN SALSA MORNAY 13
Cauliflower au gratin with mornay sauce
RADICCHIO ALLA BRACE 13
Roasted radicchio, toasted pine nuts and balsamic glaze
ZUCCHINE A SCAPECE 9
Deep fried zucchini seasoned with EVOO, garlic, mint and white wine vinegar

KIDS

PENNE NAPOLETANA 10
SPAGHETTI BOLOGNESE 12
BOCCONCINI DI POLLO 14
homemade chicken nuggets with chips
FISH & CHIPS 15

Set menu required on weekends for group bookings above 12. A surcharge of 10% applies on Public Holidays

Corkage \$3.50 per person. BYO cake serving fee \$3 per person

PIZZA

BIANCA 12

garlic, rosemary, oregano & extra virgin olive oil

MARGHERITA 20

tomato sauce, mozzarella & basil

NAPOLETANA 22

tomato sauce, mozzarella, anchovies & black olives

CHIARA 25.5

mozzarella, gorgonzola, mushroom & pancetta

COLOSSEO 25

mozzarella, rocket, caprino cheese, baby beetroot & caramelised figs

VENEZIA 24.5

tomato slices, mozzarella, parmigiano, potato, anchovies & black olives

ORTOLANA 25

mozzarella, zucchini, eggplant, caprino cheese & sun-dried tomatoes

BARBERINI 27.5

mozzarella, rocket, parmigiano shavings & 24 months prosciutto San Daniele

TRASTEVERE 25.5

mozzarella, potato, rosemary & our own roman sausage

VEGETARIANA 25

tomato sauce, mozzarella, zucchini, olives, eggplant, mushroom, capsicum

FRUTTI DI MARE 28

tomato sauce, garlic, calamari, octopus, black mussels, prawns

ISABELLA 26

tomato sauce, mozzarella, our own roman sausage, spinach & fresh ricotta

CINQUE FORMAGGI 25

mozzarella, mascarpone, gorgonzola, grana Padano & taleggio

GROTTA 28

mozzarella, cherry tomatoes, hot salame, porcini mushrooms, pecorino cheese & bread crumbs

MORTAZZA 27.5

mozzarella, fresh baby spinach, mortadella, fresh burratina & pistachio crumble

ITALIA 28

mozzarella, rocket, cherry tomato & fresh buffalo mozzarella

DIAVOLA 23.5

tomato sauce, mozzarella & hot salame

SPAGNA 27

tomato sauce, garlic, prawns, artichoke hearts, basil & chilli

POPOLO 26

tomato sauce, mozzarella, mushrooms & prosciutto

CONTADINA 25.5

tomato sauce, mozzarella, mushrooms & our own roman sausage

CAPRICCIOSA 27

tomato sauce, mozzarella, mushroom, artichoke hearts, organic cage free egg & prosciutto crudo

PIAZZA 27

mozzarella, prawns, grilled zucchini, cherry tomato & fresh basil

MAIALONA 26

tomato sauce, mozzarella, our own roman sausage, hot salame & smoked ham

SAN PIETRO 27

mozzarella, zucchini flowers & anchovies

COLONNA 22

sliced potato, mozzarella & rosemary

VALTELLINA 27.5

mozzarella, rocket, bresaola, parmigiano shavings & balsamic reduction

CALABRESE 25.5

tomato sauce, mozzarella, scamorza cheese, eggplant, nduja & basil

ROMANESCA 25.5

mozzarella, artichokes, smoked pork belly, pecorino & mint leaves

PIEMONTESE 28

mozzarella, porcini mushrooms, smoked pork belly, rocket & truffle paste

CALZONE 23

folded pizza bread studded with mozzarella, ham & mushrooms

CALZONE MORETTI 26

folded pizza bread stuffed with mozzarella, buffalo ricotta & hot salame

Half & half pizzas \$2.50 extra on top of higher priced pizza
Pizza must have same base topping for proper cooking
Imported Italian buffalo mozzarella on pizza please add \$8
Gluten free pizza base available at \$5