

LA MOLTO VELOCE  
**MORETTI**  
AUTOMOBILE



**MORETTI**  
A FRIULANA



**COPERTONI  
IMPERMEABILI**

**Ettore Moretti**  
MILANO  
FORO BONAPARTE 12

# ANTIPASTI

## APPETISERS

<b>GARLIC BREAD</b>	<b>5</b>
Traditional garlic bread with real butter & garlic	
<b>BRUSCHETTA CON POMODORO</b>	<b>10.5</b>
Toasted bread topped with marinated tomatoes	
<b>PANZANELLA PUGLIESE</b>	<b>17.5</b>
Crispy sautéed breadcrumbs topped with cherry tomatoes, Spanish onion & handmade burrata	
<b>KINGFISH CARPACCIO</b>	<b>31</b>
Thinly sliced poached kingfish, marinated with citronette & topped with chilli flakes & fennel	
<b>FIORI DI ZUCCA</b>	<b>19</b>
Deep fried zucchini flowers stuffed with mozzarella & anchovies	
<b>POLENTA CHIPS</b>	<b>13.5</b>
Deep fried polenta chips served with gorgonzola cheese	
<b>GAMBERI ALL'AGLIO</b>	<b>24</b>
Australian sizzling prawns marinated in garlic, extra virgin olive oil & white wine	
<b>POLPETTE IN SUGO</b>	<b>21</b>
Tender veal & pork meatballs slow cooked in a rich tomato sauce	
<b>ANTIPASTO MISTO PER 2</b>	<b>39.5</b>
SERVES 2 - A selection of Italian delicacies	
<b>TAGLIERE DI SALUMI E GNOCCO FRITTO</b>	<b>27</b>
Selection of cured meats served with deep fried dough puffs	
<b>PROSCIUTTO E BUFALA</b>	<b>26</b>
Imported Italian buffalo mozzarella & 24 months cured prosciutto San Daniele	
<b>CARPACCIO DI BRESAOLA</b>	<b>22</b>
Thinly sliced bresaola topped with rocket & parmigiano shavings drizzled with vinaigrette	
<b>PARMIGIANA DI MELANZANE</b>	<b>18</b>
Slices of fried eggplant layered with cheese & napoletana sauce	
<b>CALAMARI FRITTI</b>	<b>24</b>
Tender deep fried calamari	
<b>SUPPLI 'ALLA ROMANA</b>	<b>18</b>
Deep fried rice balls prepared in a slow-cooked meat sauce & stuffed with mozzarella	
<b>PEPATA DI COZZE</b>	<b>29.5</b>
Black mussels in a tomato, garlic, black pepper & white wine sauce	

## PRIMI

### PASTA DISHES

<b>GNOCCHI BOLOGNESE</b>	<b>28</b>
<i>HANDMADE ON PREMISES</i> Potato dumplings in traditional bolognese meat sauce	
<b>PENNE ALLA NORMA</b>	<b>23.5</b>
Short pasta with napoletana sauce, eggplant, onion & grated cacioricotta cheese	
<b>FETTUCCINE MORETTI</b>	<b>31</b>
<i>HANDMADE ON PREMISES</i> Fettuccine with Australian prawns, mushrooms, napoletana & touch of cream	
<b>CANNELLONI DI CRESPELLE</b>	<b>26</b>
<i>HANDMADE ON PREMISES</i> Light and airy, spinach and ricotta crepes au gratin with napoletana sauce and Béchamel.	
<b>FETTUCCINE BOSCAIOLA</b>	<b>27</b>
<i>HANDMADE ON PREMISES</i> Fettuccine with ham, mushrooms & cream	
<b>SPAGHETTI MARINARA</b>	<b>33</b>
Sautéed fruits of the sea with garlic, white wine & napoletana sauce	
<b>RISOTTO ZUCCHINE E GAMBERI</b>	<b>34</b>
Carnaroli rice sautéed with white wine, prawns & zucchini	
<b>PAPPARDELLE AL RAGU' D'ANATRA</b>	<b>34</b>
<i>HANDMADE ON PREMISES</i> Pappardelle pasta with slow-cooked duck ragu	
<b>SPAGHETTI ALLO SCOGLIO</b>	<b>38</b>
Wine, garlic, extra virgin olive oil & chilli with Australian prawns, vongole & mussels	
<b>AGNOLOTTI DI ARAGOSTA</b>	<b>36</b>
<i>HANDMADE ON PREMISES</i> Handmade stuffed agnolotti with lobster, buffalo ricotta & mozzarella, butter prawns & tomato confit sauce	

## SECONDI MAINS

<b>SOGLIOLA ALLA GRIGLIA</b>	<b>39</b>
Grilled lemon sole drizzled with extra virgin olive oil & lemon juice served with mixed salad	
<b>FISH &amp; CHIPS</b>	<b>34</b>
Beer battered flat head served with chips & mixed salad	
<b>COSTOLETTE D'AGNELLO ALLA GRIGLIA</b>	<b>45</b>
Grilled lamb cutlets marinated in extra virgin olive oil & rosemary served with mixed salad	
<b>SALTIMBOCCA ALLA ROMANA</b>	<b>37</b>
Veal slices with 24 months cured prosciutto, sage and wine served with mixed salad	
<b>INVOLTINI DI POLLO</b>	<b>34.5</b>
Pan roasted chicken thigh roll stuffed with pecorino cheese, wrapped in pancetta, topped with caramelised onion & honey mustard dressing. Served with Sautéed baby spinach	
<b>POLLO IN BELLAVISTA</b>	<b>37.5</b>
Grilled chicken supreme tagliata topped with sauteed mushrooms, kale chips & crispy radish, drizzled with parmigiana fondue	
<b>GAMBERONI ALLA BRACE</b>	<b>45</b>
Woodfired oven baked split king prawns served with rocket & fennel salad	
<b>SPIEDINI DI PESCE</b>	<b>37</b>
Char-grilled skewers of calamari, prawns & capsicum sprinkled with garlic & lime-infused breadcrumbs served with mixed salad	
<b>SCALOPPINE AL LIMONE</b>	<b>33</b>
Veal slices with lemon juice & white wine served with mixed salad	
<b>TAGLIATA DI MANZO</b>	<b>44</b>
MB3+ grain fed Angus sirloin served on rocket & topped with parmigiano shavings, cherry tomato & balsamic reduction	

## INSALATE SALADS

<b>INSALATA MISTA</b>	<b>Small 7 Large 13.5</b>
Lettuce, tomato, cucumber, onion & black olives in Italian dressing	
<b>ZUCCHINI RIBBON SALAD</b>	<b>17.5</b>
Arugula, marinated zucchini, mint, toasted hazelnut, feta cheese, crispy prosciutto, citronette dressing	
<b>INSALATA MORETTI</b>	<b>23</b>
Chicken breast, avocado, bocconcini & lettuce in homemade dressing	
<b>INSALATA DI PERA</b>	<b>17.5</b>
Rocket, poached pear, raw pear, pecorino cheese, pomegranate in home made dressing	
<b>INSALATA FARRO E POLPO</b>	<b>24</b>
Grilled octopus, barley, radicchio, walnuts, pumpkins seeds, cherry tomato, citronette dressing.	
<b>INSALATA CAPRESE CON MOZZARELLA DI BUFALA</b>	<b>21</b>
Italian buffalo mozzarella & tomatoes with oregano, capers & EVOO	

## SIDES CONTORNI

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

## KIDS

<b>PENNE NAPOLETANA 10</b>
<b>SPAGHETTI BOLOGNESE 12</b>
<b>BOCCONCINI DI POLLO 14</b>
homemade chicken nuggets with chips
<b>FISH &amp; CHIPS 15</b>

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