



## FONTALINA

### **Primi Piatti - To Share**

<b>Garlic Focaccia</b>	\$10
<i>Add cheese</i>	\$12
<b>Local 'Main Ridge Olive Co' Olives - Served with garlic focaccia</b>	\$14
<b>Creamy Oven-Baked Polenta - Served with Napoli sauce</b>	\$16
<b>Fiore di Burrata - Creamy burrata served with garlic focaccia, Prosciutto di Parma, drizzled with basil oil &amp; balsamic reduction</b>	\$26
<b>Antipasti Platter - Daily selection of cured meats, bocconcini with basil oil, cannellini bean &amp; roasted garlic dip and Harts Farm Olives - Served with focaccia</b>	\$28
<b>Italian Meatballs with Napoli sauce - Small / Large</b>	\$12 / \$19
<b>Coal Fired Chicken Wings - Served with caramelised onions - Small / Large</b>	\$12 / \$19
<b>Wagyu Bresaola Carpaccio - Rocket &amp; parmesan salad</b>	\$26

### **Dal Forno**

<b>Homemade Lasagna - Small / Large</b>	\$12 / \$20
<b>Homemade Spinach &amp; Ricotta Lasagna (V) - Small / Large</b>	\$12 / \$20
<b>Homemade Gnocchi alla Sorrentina - Potato gnocchi, Napoli sauce, mozzarella, parmesan &amp; fresh basil - (Gluten Free)</b>	\$20
<b>Spaghetti Bolognese</b>	\$20
<b>Wood Fired Octopus - Fennel &amp; citrus salad</b>	\$34
<b>Fish of the Day - Green salad, lemon &amp; basil oil</b>	\$34
<b>Scampi e Rucola - Lemon zest &amp; basil oil</b>	\$36

### **Insalate**

<b>Green Salad - Iceberg, snow peas, avocado &amp; cucumber - lemon vinaigrette</b>	\$13
<b>Mediterranean Salad - Mixed leaves, cherry tomato, artichoke, olives &amp; feta - red wine vinaigrette</b>	\$13



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### Pizze Rosse

<b>Margherita (V)</b>	\$18
<i>Tomato, Mozzarella, Fresh Basil</i>	
<b>Napoli</b>	\$20
<i>Tomato, Mozzarella, Anchovies, Olives, Oregano</i>	
<b>Americano</b>	\$23
<i>Tomato, Mozzarella, Hot Cantimpalo</i>	
<b>Parmigiana (V)</b>	\$22
<i>Tomato, Mozzarella, Eggplant, Cherry Tomato, Parmigiano, Fresh Basil</i>	
<b>Piccante</b>	\$23
<i>Tomato, Mozzarella, Spicy Sausage, Fire Roasted Peppers, Chilli</i>	
<b>Capri</b>	\$25
<i>Tomato, Mozzarella, Olives, Prosciutto di Parma, Rocket</i>	
<b>Waikiki</b>	\$23
<i>Tomato, Mozzarella, Smoked Ham, Olives, Pineapple</i>	
<b>Carni</b>	\$26
<i>Tomato, Mozzarella, Sausage, Smoked Ham, Sopressa Salami</i>	
<b>Positano</b>	\$26
<i>Tomato, Mozzarella, Prawns, Cherry Tomatoes, Garlic, Chilli, Rocket</i>	
<b>Quattro Stagioni</b>	\$26
<i>Tomato, Mozzarella, Smoked Ham, Olives, Mushrooms, Artichoke</i>	

### Pizze Bianche

<b>Sorrento</b>	\$23
<i>Mozzarella, Gorgonzola, Smoked Ham, Zucchini</i>	
<b>Porcini (V)</b>	\$24
<i>Taleggio, Mozzarella, Porcini Mushroom, Garlic, Truffle Oil</i>	
<b>Giardino (V)</b>	\$24
<i>Mozzarella, Rocket Pesto, Zucchini, Fire Roasted Peppers, Kale, Pine Nuts</i>	
<b>Mamma Mia (V)</b>	\$23
<i>Mozzarella, Smoked Scamorza, Potato, Caramelised Onion, Kale, Aged Balsamic</i>	
<b>Ravello</b>	\$25
<i>Mozzarella, Stracchino, Prosciutto di Parma, Cherry Tomato, Basil Oil</i>	
<b>Zucca (V)</b>	\$24
<i>Smoked Scamorza, Ricotta, Roasted Pumpkin, Walnuts, Rocket, Aged Balsamic</i>	
<b>Formaggi (V)</b>	\$22
<i>Mozzarella, Taleggio, Parmigiano, Gorgonzola</i>	
<b>Bolognese</b>	\$25
<i>Mozzarella, Bolognese Sauce, Creamy Polenta, Parmigiano</i>	

\*\*Gluten free bases available +\$5 \*\*Vegan cheese available + \$5

Please note that due to the nature of flour, it is impossible to guarantee a totally gluten free product, we urge severe allergy sufferers to consider this.