



ITALIAN DONE DIFFERENT.

TAKEAWAY MENU

07 5539 3877

117 ASHMORE RD, BUNDALL

pasta

Please inform our wait staff of any dietary requirements or allergies

SPAGHETTI AGLIO OLIO ★ 32.4

Tender king prawns paired with fresh chilli, garlic, and onions, tossed in extra virgin olive oil and served over al dente spaghetti

CARBONARA 24.2

Smoky speck, caramelized onions, and garlic in a rich, creamy sauce
Add grilled chicken \$8

CREAMY MUSHROOM RISOTTO (V) 25.2

Silky risotto enriched with sautéed mushrooms, gracefully finished with Parmesan and fresh herbs.

GNOCCHI (NAPOLI OR GORGOZOLA) (V) 25.2

Delicate ricotta gnocchi, pan-fried to a golden crisp, with your choice of a rich gorgonzola sauce or a chilli Napoli sauce

SPAGHETTI AND MEATBALLS \$24.3

Meatballs cooked in a rich sauce tossed with al dente spaghetti

LASAGNE \$25.1

Beef lasagne served with a rich Napoli sauce

CHEEKS RAGOUT PAPPARDELLE ★ 31.4

Slow-cooked Angus beef cheeks, simmered in a rich Napoli and master stock-infused sauce with a touch of pesto, served over pappardelle

PESTO CHICKEN PENNE 25.1

Chicken and smoky speck, sautéed with garlic and onion, tossed in a creamy pesto sauce over penne pasta

pizza

Gluten-free crust \$3 Vegan cheese available upon request

GARLIC PIZZA (SMALL OR LARGE) 13.5/16.2

Roast garlic and ricotta, mozzarella and an oregano pesto

MARGARITA PIZZA 18

Tomato, fiore de latte, and fresh basil

PEPPERONI PIZZA 22.41

Tomato sauce, pepperoni, fiore de latte

GAMBERETTA PIZZA 25.1

Tomato, king prawns, red onion, roasted capsicum and capers

QLD ITALIAN PIZZA 22.4

Tomato sauce, ham, pineapple, and fior de latte mozzarella

SUPREMO PIZZA 25.1

Mozzarella, ham, mushrooms, capsicum, salami, onions, olives, and pineapple

GOURMET VEGETARIAN PIZZA (V) 24.2

Spinach, grilled eggplant, grilled zucchini, semi dried tomato, onion, roasted capsicum, green olives, feta, fiore de latte, fresh basil

JAPANESE STYLE WAGYU PIZZA 23.3

Tomato, caramelized onions, capsicum, Wagyu sukiyaki beef strips, tonkatsu sauce, mushrooms, spring onions

BBQ TERIYAKI CHICKEN PIZZA 23.3

Smoked chicken shreds, mushrooms, diced tomatoes, red onions, mozzarella cheese, and drizzled with teriyaki sauce, fresh spring onions

MEAT LOVERS PIZZA 26

Mozzarella, ham, Wagyu beef strips, salami, and meatballs





Find us at

SHOP3, 117 ASHMORE RD, BUNDALL

entree

SALMON CARPACCIO 19.8

Tasmanian salmon, accompanied by a vibrant herb green sauce, truffle-infused mayonnaise, and finished with a touch of ponzu dressing

ARANCINI 16.1

Sicilian wild mushrooms, smoked chorizo, Asiago and mozzarella with picante aioli

BRUSCHETTA (V) 14.3

Whipped buffalo ricotta with confit garlic, heirloom tomatoes, and fresh basil on toasted sourdough bread, finished with sticky balsamic and extra virgin olive oil

MEATBALLS 14.4

Pork and fennel meatballs simmered in Napoli sauce, served with Parmesan croutes, freshly grated Pecorino, fresh lettuce, and a touch of pesto

SALT AND PEPPER CALAMARI 15.2

Tender, crispy fried calamari paired with picante aioli and fresh rocket

GARDEN SALAD 12.6

Cucumber, tomatoes, red onions, Japanese greens, and fresh lettuce, dressed with a ponzu vinaigrette

Add Grilled chicken 7.2, Calamari 9, Prawns 10.8

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mains

NICE CHEEKS ★ 32.4

Tender, slow-cooked premium Angus beef cheeks, prepared over 18 hours and accompanied by chat potatoes and seasonal vegetables, served in a fragrant broth with a rich red wine jus

TASMANIAN SALMON 34.2

Oven-roasted salmon fillet accompanied by crushed garlic potatoes and amon butter, served with broccolini and a vibrant salsa verde

MISO BUTTER GLAZED CHICKEN 30.5

Tender chicken breast beautifully glazed with a rich miso butter, served with seasonal accompaniments

PORCHETTA - ROAST PORK ★ 32.3

Twice-roasted pork loin and belly, rolled and seasoned with Italian herbs and served with a beef jus XO sauce, accompanied by truffle potato puree, buttered broccolini, crispy noodle salad, and a tangy touch of kimchi

EYE FILLET STEAK 31.5

200g eye fillet steak, cooked to your preference, seasonal vegetables, chat potatoes, and a rich red wine jus

FOR THE KIDS

SPAGHETTI AND MEATBALLS 14.3

Meatballs simmered in a rich tomato sauce, served over perfectly al dente spaghetti

CHICKEN NUGGETS 12.6

Golden crispy chicken nuggets with a dipping sauce.

HAM, CHEESE, AND PINEAPPLE PIZZA 13.4

Ham, pineapple, mozzarella

CHEESE PIZZA 13.4

tomato sauce, mozzarella

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LIVE PERFORMANCES

Every Friday & Saturday night

LUNCH Friday - Saturday 12:00PM

DINNER Tuesday - Saturday 5:00PM



BAMBINOITALIAN



dessert

TIRAMISU 14.3

Layers of espresso-soaked ladyfingers and velvety mascarpone cream, lightly dusted with rich cocoa powder

CANNOLI 13.4

Crisp shells filled with luscious orange mousse, accompanied by smooth vanilla custard and vibrant berry compote

CHOCOLATE BROWNIE 14.4

Chocolate fudge brownie accompanied by a velvety brandy-infused chocolate sauce and a scoop of smooth vanilla ice cream

SMALL DESSERT PIZZA 12.6

Nutella, banana, rich Frangelico anglaise, and candied walnuts layered on a crisp base, paired with vanilla ice cream

AFFOGATO 13.4

Vanilla bean ice cream accompanied by a shot of rich espresso and served with crispy biscotti

Add liquor: Bailey's, Frangelico, or Tia Maria \$5.4

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