

# Welcome to :

## Taste of Tuscany RESTAURANT

— FINE ITALIAN CUISINE —

Is owned by George and Tanya Kiss. George has started this restaurant in 1997 and Tanya has joined him in 2003. We are a family Restaurant.

Our Ingredients are sourced locally and delivered daily. We strive to provide good fresh food and friendly service. You can now follow us on Facebook. Our meals are prepared on premises to the order. Good food takes time, so if you are in a hurry please inform the waitress.

### Your meals are prepared for you by:

#### **George Kiss -(owner/chef)**

Apprenticeship finish in 1983 Austria Vienna  
Da Capo Ristorante - (chef)  
Luciano Italian Restaurant- (chef)  
La Norma - (chef)  
Sydney Rowing Club (chef)  
Down Under Cafe - (owner/chef)  
Taste of Tuscany Restaurant ( open in 1997 )

#### **Dennis Nipperess -(chef)**

Apprenticeship finish in 1983 Sydney  
Royal Motor Yacht Club (chef)  
Park Hyatt (senior chef)  
Sebel Townhouse (chef)  
Marriott Sydney (chef)  
Romano Italian Restaurant (owner/chef)  
Milton Park (chef)  
Taste of Tuscany Restaurant (chef joined in 2000)

#### **Garry Carmichael- (chef)**

Apprenticeship finished in 1978  
The camellia Restaurant- (Chef)  
Xenos- (exclusive chef)  
Whitefeild Hotels- (exclusive chef)  
Michelangelo Restaurant- (head chef)

#### **Mario Rossi- (chef/pizzaiola)**

Apprenticeship finished in 1993 under famous  
Italian Chef Giancarlo Coldesi in  
Portico Restaurant  
La Tena dell'Orco- (chef/pizzaiola)  
Trattoria Fiorelle Restaurant- (chef)  
La Chiocciola- (chef/pizzaiola)  
Taste of Tuscany Restaurant (chef joined in 2014)

-Menu changes can be done upon request.

- Smart casual dress code is requested when dining at Taste of Tuscany.

- When raining we ask for all umbrellas to be left at the front door to alleviate dangerous puddles throughout the restaurant.

- Management prefers smokers to use our courtyard area rather than the front entrance

## **BREADS**

### **Garlic or Herb Focaccia**

Small \$14.90 Large \$19.90

### **Olive or Herb Focaccia**

Small \$14.90 Large \$19.90

### **Garlic bread or Herb bread**

\$8.90

### **Balsamic bread**

\$9.90

*Freshly baked pane Di casa served with balsamic vinegar and olive oil.*

### **Bruschetta**

\$14.90

*Freshly baked pane Di casa served with balsamic vinegar and olive oil.*

## **SALADS**

### **Italian Salad**

\$15.90

*Mixture of crisp lettuce leaves tossed with tomato, cucumber and Kalamata olives, drizzled with Italian dressing.*

### **Insalata Caprese**

\$19.90

*Mixture of crisp lettuce leaves tossed with tomato, cucumber and Kalamata olives, drizzled with Italian dressing.*

### **Chicken Caesar Salad**

\$19.90

*Grilled chicken breast, tender chilled leaves of cos lettuce are tossed with home made croutons, crispy bacon and our special Caesar dressing.*

### **Caesar with Parmesan Croutons**

\$17.90

*Tender chilled leaves of cos lettuce are tossed with homemade croutons, anchovies, crispy bacon and our special Caesar dressing. Our dressing is made with five different types of vinegar, extra virgin olive oil, garlic, lemon juice and Dijon mustard*

## **ENTREES**

### **Olives Palermo**

\$20.90

*Large green olives stuffed with feta cheese, crumbed snap fried, Served with garlic aioli.*

### **Deep fried Camembert**

\$20.90

*Wedges of Camembert cheese coated with breadcrumbs and deep-fried To a crisp served on a bed of baby spinach and cranberry sauce.*

### **Mushroom Primavera**

\$22.90

*Button mushroom caps stuffed with Camembert cheese, crumbed and Deep-fried, served with lemon and tartar sauce.*

### **Calamari Fritti**

\$25.90

*Tender calamari rings lightly coated with homemade breadcrumbs and herbs, then gently fried, served with lemon and tartar sauce.*

### **Diablo Garlic Prawns**

\$27.90

*King prawns marinated in garlic, herbs and chilli, sautéed in olive oil and Neapolitan sauce, served sizzling in a cast iron hot pot with fresh pane Di casa.*

### **Prawn Cutlets**

\$27.90

*Succulent king prawns lightly coated with homemade breadcrumbs, served With lemon and tartar sauce.*

### **BBQ Prawns**

27.90

*King prawns pan glazed with brandy ,BBQ sauce , lemon and shallots, served with lemon.*

### **Garlic Prawns Casa Blanca**

\$27.90

*King prawns marinated in garlic, sautéed in olive oil and Kalamata olives, Served sizzling in a cast iron hot pot with fresh pane Di casa.*

### **BBQ Octopus**

\$27.90

*Baby octopus marinated with garlic and chilli, served crispy with lemon.*

### **Mushrooms San Vito**

\$27.90

*Baked field mushroom topped with diced tiger prawns and baby spinach, sautéed in a garlic, cream and Parmesan cheese sauce.*

### **Napolitana**

\$18.90

*Traditional tomato based scales with basil.*

### **Bolognese**

\$20.90

*Ragu of beef and veal mince cooked in red wine and tomato sauce.*

### **Arrabbiata**

\$20.90

*Bacon, brown onions and a touch of chilli in Neapolitan sauce.*

### **Home made Meatballs**

21.90

*Fusion of beef and veal meatballs Cooked in red wine, garlic, fresh herbs And tomato sauce, served with penne Di casa.*

### **Sizzling Pot**

\$27.90

*A medley of baby octopus, scallops and king prawns sautéed in olive oil, Garlic, chilli and shallots, served sizzling in a cast iron pot with fresh pane Di casa.*

### **Olives Greco**

\$20.90

*Kalamata olives pan-fried in olive oil, garlic, chilli and a touch of lemon, served sizzling in a cast iron hot pot with fresh pane Di casa*

### **Prawns and Bacon Linguine**

\$22.90

*Sliced tiger prawns, crispy bacon, cracked black pepper, parsley, olive oil and Parmesan cheese served with linguine.*

### **Boscaiola**

\$20.90

*Bacon, sliced mushrooms and garlic in a cream sauce.*

### **Carbonara**

\$20.90

*Bacon, egg garlic and shallots in cream in Parmesan cheese sauce.*

## **RISOTTO**

### **Vegetarian Risotto**

\$30.90

*Sun-dried tomatoes, Spanish onions, fire roasted capsicum, mushroom, spinach, cooked in Neapolitan and basil pesto sauce.*

### **Chicken and Bacon Risotto**

\$34.90

*Chicken breast, bacon, onion, mushroom and garlic cooked in Neapolitan and basil pesto sauce.*

### **Chicken and Asparagus Risotto**

\$34.90

*Chicken breast, asparagus and green peppercorn cooked in vegetable stock, Parsley and finished with Parmesan cheese.*

### **King Prawns and Bacon Risotto**

\$41.90

*King prawns, bacon, onion, mushrooms, basil pesto and garlic cooked in red wine and Neapolitan sauce.*

### **Seafood Risotto**

\$41.90

*Medley of seafood, mushrooms, garlic and chilli cooked in red wine, basil Pesto and Neapolitan sauce. .*

# CHICKEN

## **Chicken schnitzel**

\$34.90

*Chicken breast lightly coated with homemade breadcrumbs and fried, topped With Neapolitan sauce and mozzarella cheese.*

## **Chicken Diavola**

\$35.90

*Grilled chicken breast cooked in chilli, garlic, red wine and Neapolitan sauce.*

## **Chicken Tuscany**

\$35.90

*Grilled chicken breast, Spanish onion and green peppercorns and a touch of brandy cooked in cream sauce.*

## **Chicken Supreme**

\$38.90

*Pan fried chicken breast with Spanish onions, mushrooms, fire roasted capsicum, green peppercorns, brandy and a creamy sauce.*

## **Chicken San Giovanni**

\$42.90

*Grilled chicken breast cooked in red wine, garlic and Neapolitan sauce, topped with king prawns and mozzarella cheese.*

## **Chicken Monte Carlo**

\$39.90

*Grilled chicken breast cooked in white wine and cream sauce, topped with smoked Salmon, asparagus and mozzarella cheese.*

## **Chicken Alla Pimontere**

\$35.90

*Grilled chicken breast topped with sun dried tomatoes, Neapolitan sauce and mozzarella cheese.*

## **Chicken Boscaiola**

\$38.90

*Grilled chicken breast, bacon, mushrooms and garlic cooked in white wine and cream sauce.*

## **Chicken Princess**

\$39.90

*Grilled chicken breast and bacon cooked in white wine and cream sauce topped with fresh avocado.*

# VEAL

## **Veal Schnitzel**

\$37.90

*Tender veal fillets lightly coated with homemade breadcrumbs and fried, topped with Neapolitan sauce and mozzarella cheese.*

## **Vitello Parmigiana**

\$41.90

*Veal medallions layered with grilled eggplant, Neapolitan sauce and mozzarella cheese.*

## **Vitello Marsala**

\$41.90

*Veal medallions cooked in cream sauce and Marsala wine sauce.*

## **Veal Mexicana**

\$43.90

*Veal medallions, fire roasted capsicum, onion and pepperoni cooked in red wine and Neapolitan sauce.*

## **Veal Fungehetti**

\$43.90

*Veal medallions, mushrooms and garlic cooked in white wine and cream sauce.*

## **Vitello Mustardo**

\$41.90

*Veal medallions cooked in white wine and cream sauce with a touch of French mustard.*

## **Veal Valdstore**

\$42.90

*Veal medallions layered with Neapolitan sauce, ham and mozzarella cheese.*

## **Veal Royale**

\$48.90

*Veal medallions cooked in red wine and Neapolitan sauce, topped with king prawns and mozzarella cheese.*

# **STEAK**

*Our fillet steaks are sourced from the best cattle farms in Queensland and cooked to order.  
All steaks are served with seasonal vegetables and baked potatoes.  
(Please allow 50 minutes cooking time for well done)*

## **Steak Champignons**

200g \$43.90 300g \$49.90

*Grilled fillet steak served with creamy mushroom, garlic and red wine sauce.*

## **Steak Diane**

200g \$43.90 300g \$49.90

*Traditional scaloppine of fillet steak served with creamy garlic, red wine and touch of Worcestershire sauce*

## **Pepper Steak**

200g \$43.90 300g \$49.90

*Grilled fillet steak served with creamy green peppercorn and red wine sauce.*

## **Tuscany Steak**

200g \$49.90 300g \$55.90

*Grilled fillet steak topped with BBQ prawns and red wine jus.*

# **SEAFOOD**

## **BBQ Prawns**

\$46.90

*King prawns pan glazed with brandy, BBQ sauce, lemon and shallots, served with lemon and Italian salad.*

## **Prawn Cutlets**

\$39.90

*King prawns lightly coated with homemade breadcrumbs, served with lemon, Tartar sauce and Italian salad.*

## **BBQ Octopus**

\$41.90

*Baby octopus marinated in garlic and chilli, serve crispy with lemon and Italian salad.*

## **Chilli Prawns**

\$46.90

*King prawns pan fried with chilli, red wine and Neapolitan sauce, served on a bed of mushroom risotto.*

## **Garlic Prawns**

\$48.90

*King prawns marinated in garlic, sautéed in olive oil and kalamata olives, served sizzling in a cast iron hot pot with fresh pane Di casa and Italian salad.*

## **Calamari Fritti**

\$38.90

*Tender calamari rings lightly coated with homemade breadcrumbs and herbs then gently fried, served with lemon, tartar sauce and Italian salad.*

## **Grilled Barramundi**

\$38.90

*Grilled barramundi fillets served with lemon and seasonal vegetables.*

## **Gamberoni Al Pepper Verde**

\$46.90

*King prawns and green peppercorns sautéed in brandy and cream, served on a bed of mushroom risotto.*

## **Sizzling Pot**

\$47.90

*A medley of baby octopus, scallops and king prawns sautéed in olive oil, garlic, chilli and shallots, served sizzling in a cast iron hot pot with fresh pane di casa and Italian salad.*

## **Diablo Garlic Prawns**

\$48.90

*King prawns marinated in garlic, herbs and chilli, sautéed in olive oil and Neapolitan sauce, served sizzling in a cast iron hot pot with fresh pane di casa and Italian salad.*

## **Atlantic Salmon**

\$39.90

*Grilled salmon fillet with a brush of butter and served with vegetables.*

# PASTAS

*All pastas are cooked on Tuscany premises to enhance our sauces and compliment our dishes.*

Spaghetti- Fettuccine- Tortellini- Penne- Gnocchi - Linguine

## **Napolitana**

\$24.90

*Traditional tomato based sauce with basil.*

## **Bolognese**

\$27.90

*Home made tasty bolognese sauce.*

## **Boscaiola**

\$30.90

*Bacon, mushrooms and a touch of garlic in a cream sauce.*

## **Lasagna**

\$28.90

*Homemade layers of pasta served with rich meat and cheese sauce.*

## **Marinara**

\$35.90

*Seafood in a spicy Neapolitan sauce.*

## **Pesto**

\$24.90

*Basil pesto, tomato salsa and a touch of garlic.*

## **Genovese**

\$27.90

*Sun dried tomatoes, pesto, garlic, eggplant and Neapolitan sauce.*

## **Florentino**

\$32.90

*Fried garlic, spinach, pine nuts, ricotta cheese, basil pesto and Parmesan cheese.*

## **Con Broccoli**

\$31.90

*Sun dried tomatoes, fire roasted capsicum, Spanish onions, pine nuts, broccoli, olive oil and Parmesan cheese.*

## **Home made Meatballs**

\$30.90

*Homemade meatballs (beef & veal mince) cooked with red wine, garlic, tomatoes and fresh herbs.*

## **Vegetarian**

\$29.90

*Fire roasted capsicum, sun dried tomatoes, mushrooms, spinach, pesto and garlic in a Neapolitan sauce with a dash of red wine.*

## **Arrabbiata**

\$30.90

*Bacon browned onions with a touch of chilli and Neapolitan sauce.*

## **Salmone**

\$32.90

*Canadian smoked salmon, capers, Neapolitan sauce and a touch of cream garnished with sour cream.*

## **Piselli**

36.90

*King prawns, olive oil, onions, garlic with cream sauce topped with snow peas.*

## **Aglio-olio with Prawns**

\$37.90

*King prawns, olive oil, garlic, chilli and shallots.*

## **Port Pouri**

\$33.90

*Seafood in a spicy Neapolitan sauce.*

## **Prawn And Bacon Linguine**

\$34.90

*Linguine pasta served with bacon, sliced tiger prawns, cracked black pepper, garlic, parsley, olive oil and Parmesan cheese.*

## **Anabella**

33.90

*Sliced chicken breast, shallots, fire roasted capsicum, a touch of chilli and Neapolitan sauce.*

# **TRADITIONAL PIZZAS**

## **CARLINGFORD SPECIAL**

Small \$25.90 Large \$36.90

*Pepperoni, mushrooms, prawns and pineapple on a Neapolitan sauce base topped with mozzarella cheese.*

## **MEXICAN**

Small \$25.90 Large \$36.90

*Pepperoni, capsicum and spicy chilli sauce on a Neapolitan sauce base topped with mozzarella cheese.*

## **SUPREME**

Small \$25.90 Large \$36.90

*Pepperoni, bacon, ham, mushrooms, capsicum, onions, pineapple and kalamata olives on a Neapolitan sauce base topped with mozzarella cheese.*

## **FOUR SEASONS**

Small \$25.90 Large \$36.90

*Ham, mushrooms, sliced prawns and capsicum drizzled with fresh garlic, on a Neapolitan sauce base topped with mozzarella cheese.*

## **TROPICAL**

Small \$25.90 Large \$36.90

*Traditional ham and pineapple on a Neapolitan sauce base topped with mozzarella cheese.*

## **MARINARA**

Small \$25.90 Large \$36.90

*Anchovies, seafood flakes and prawns on a Neapolitan sauce base topped with mozzarella cheese.*

## **SWEET & SOUR**

Small \$25.90 Large \$36.90

*Bacon, sliced prawns, onions and pineapple on a Neapolitan sauce base topped with mozzarella cheese.*

## **WANITA**

Small \$25.90 Large \$36.90

*Bacon, mushrooms, capsicum, onions and pineapple on a Neapolitan sauce base topped with mozzarella cheese.*

## **MUSHROOM**

Small \$25.90 Large \$36.90

*Mushrooms with bocconcini cheese, drizzled with garlic and sprinkled with extra oregano on a Neapolitan base topped with mozzarella cheese.*

## **BOLOGNESE**

Small \$25.90 Large \$36.90

*Extra beef and cheese in a special home made bolognese sauce topped with mozzarella cheese.*

## **VEGETARIAN**

Small \$25.90 Large \$36.90

*Mushrooms, capsicum, onions and pineapple on a Neapolitan sauce base topped with mozzarella cheese.*

## **FRED'S SPECIAL**

Small \$25.90 Large \$36.90

*Bacon, eggs and mushrooms, drizzled with fresh garlic, oregano on a Neapolitan sauce base topped with mozzarella cheese.*

## **CHICKEN ITALIA**

Small \$25.90 Large \$36.90

*BBQ chicken, BBQ sauce, mushrooms, onions and capsicum on a Neapolitan sauce base topped with mozzarella cheese.*

## **AYERS ROCK**

Small \$25.90 Large \$36.90

*Ham, onions and egg on a Neapolitan sauce base topped with mozzarella cheese.*

## **CAPRICE**

Small \$25.90 Large \$36.90

*Ham, mushrooms, olives and anchovies on a Neapolitan sauce base topped with mozzarella cheese.*

## **TUSCANY**

Small \$25.90 Large \$36.90

*Bacon, avocado, asparagus, garlic and olives on a Neapolitan sauce base topped with mozzarella cheese.*

## **CAPRICIOSSA**

Small \$25.90 Large \$36.90

*Pepperoni, mushrooms, capsicum and onions on a Neapolitan sauce base topped with mozzarella cheese.*

## **MARGHERITA**

Small \$25.90 Large \$36.90

*Fresh tomato and a touch of fresh basil pesto on a Neapolitan sauce base topped with extra mozzarella cheese.*

# **GOURMET PIZZAS**

## **SICILIAN**

Small \$26.90 Large \$36.90

*Spicy Italian sausage, Spanish onion, fire roasted capsicum, olives and oregano on a Neapolitan base topped with mozzarella cheese.*

## **TANDOORI**

Small \$26.90 Large \$36.90

*Tender strips of chicken in traditional Indian spices with tangy tomato sauce, Spanish onion and green capsicum, on a Neapolitan base topped with mozzarella cheese, garnished with sour cream and mint jelly.*

## **DAVINCI**

Small \$26.90 Large \$36.90

*Italian sausage, mushrooms and fresh tomatoes on a Neapolitan base topped with mozzarella cheese.*

## **KAMPOT**

Small \$26.90 Large \$36.90

*Marinated Thai satay chicken and fire roasted capsicum on a Thai satay base topped with mozzarella cheese.*

## **LAST MINUTE**

Small \$26.90 Large \$36.90

*Chicken, avocado, bacon, sliced potatoes and broccoli on a pesto base topped with mozzarella cheese.*

## **PERI PERI CHICKEN**

Small \$26.90 Large \$36.90

*Neapolitan base with Peri Peri chicken, Roma tomatoes, roasted capsicum, Spanish onions, topped with mozzarella and bocconcini cheese.*

## **MEATBALLS AND CHORIZO**

Small \$26.90 Large \$36.90

*Chorizo and our famous meatballs on a Neapolitan base with caramelized onions, topped with mozzarella cheese, finished with sour cream and sweet chilli sauce.*

## **FORMAGGI**

Small \$26.90 Large \$36.90

*Neapolitan base with goats cheese, ricotta, mozzarella and Parmesan cheese (for cheese lovers).*

## **KYOBE**

Small \$26.90 Large \$36.90

*Teriyaki chicken, fire roasted capsicum, topped with snow peas and sesame seeds on a teriyaki base topped with mozzarella cheese.*

## **MEATBALL**

Small \$26.90 Large \$36.90

*Homemade meatballs (beef & veal mince), cooked with red wine, garlic, tomatoes and fresh herbs sauce topped with onions, fire roasted capsicum on a Neapolitan base topped with mozzarella cheese and Parmesan cheese.*

## **AFRICANA**

Small \$26.90 Large \$36.90

*Marinated eggplant, roasted sliced potatoes, mushrooms, on a Neapolitan base topped with mozzarella cheese.*

## **ROSEMARY**

Small \$26.90 Large \$36.90

*Roasted chicken, sliced potatoes and rosemary on a pesto base topped with mozzarella cheese.*

## **LAMB**

Small \$26.90 Large \$36.90

*Tomato base with slow cooked lamb, roasted capsicum, Spanish onion, topped with mozzarella cheese garnished with sour cream and mint jelly.*

## **LAMB TIKKA**

Small \$26.90 Large \$36.90

*Marinated Tandoori lamb, eggplant, Spanish onions on a Neapolitan base topped with mozzarella cheese and chilli mango chutney, sour cream and chives.*

## **MEDITERRANEAN LAMB**

Small \$26.90 Large \$36.90

*Pesto base with seasoned lamb, caramelized onions, Roma tomatoes, eggplant and feta cheese and olives topped with mozzarella cheese.*

# VEGETARIAN GOURMET PIZZAS

## **SAN REMO**

Small \$14.90 Large \$21.90

*Pesto base, grilled eggplant, artichokes, baby spinach, roasted capsicum, mushrooms, mozzarella and bocconcini cheese .*

## **MATADOR**

Small \$14.90 Large \$21.90

*Spanish onion, fresh tomatoes, olives and crumbled feta cheese on a pesto base, topped with mozzarella cheese, drizzled with olive oil.*

## **CONGA**

Small \$14.90 Large \$21.90

*Feta cheese, artichoke hearts, fire roasted capsicum, sun-dried tomatoes and olives, on a Neapolitan base topped with mozzarella cheese.*

## **POPEYE**

Small \$14.90 Large \$21.90

*Pesto base with Spanish onions, fresh tomatoes, baby spinach and ricotta cheese, drizzled with fresh garlic topped with mozzarella cheese.*

## **ALGIERS**

Small \$14.90 Large \$21.90

*Five roasted capsicum, eggplant, artichokes, roasted garlic, blue vein cheese and herbs on a Neapolitan base topped with mozzarella cheese.*

## **OSLO**

Small \$14.90 Large \$21.90

*Sun-dried tomatoes, ricotta cheese, roasted garlic on a pesto base with a touch of chilli topped with mozzarella cheese.*

## **FARM VEGI**

Small \$14.90 Large \$21.90

*Carrots, shallots, bean sprouts, mushrooms, fresh tomatoes, Spanish onion, fire roasted capsicum, garlic and herbs on a Neapolitan base topped with mozzarella cheese.*

## **FORMAGGI**

Small \$14.90 Large \$21.90

*Neapolitan base with goats cheese, ricotta, mozzarella and Parmesan cheese (for cheese lovers).*

# SEAFOOD PIZZAS

## **PAGO**

Small \$18.90 Large \$27.90

*King prawns, sundries tomatoes and ricotta cheese on a pesto base, topped with mozzarella cheese.*

## **TRINIDAD**

Small \$18.90 Large \$27.90

*King prawns, sun-dried tomatoes, Spanish onions, and roasted garlic on a Neapolitan base topped with mozzarella and Parmesan cheese.*

## **BANGKOK**

Small \$18.90 Large \$27.90

*King prawns and Tasmanian scallops served on a satay base, topped with fresh snow peas and sesame seeds mozzarella cheese.*

## **CROCKER SPECIAL**

Small \$18.90 Large \$27.90

*King prawns marinated in garlic on a Neapolitan base, topped with fresh tomatoes, basil, and mozzarella and Parmesan cheese.*

## **EGINO**

Small \$18.90 Large \$27.90

*King prawns, Tasmanian scallops and fresh octopus on a Neapolitan base topped with mozzarella and Parmesan cheese.*

## **MICHAELANGELO**

Small \$18.90 Large \$26.90

*Smoked salmon, Spanish onions and fresh capers topped with mozzarella cheese, sour cream, black and red caviar and garnished with shallots.*

## **PRAWN KILPATRICK**

Small \$18.90 Large \$27.90

*Marinated garlic king prawns and bacon on a BBQ sauce base garnished with shallots and sesame seeds topped with mozzarella cheese.*

# DESSERTS

## **Creme Brulee**

\$19.90

*Baked rich vanilla custard base, topped with a contrasting layer of hard caramel, served cold, garnished with passion fruit and side of vanilla gelato.*

## **Strawberries and cream**

\$19.90

*Fresh strawberries, served with whipped cream and vanilla gelato.*

## **Dessert tasting plate (perfect to share)**

\$31.90

*Mixture of mouthwatering desserts.*

## **Tiramisu**

\$19.90

*Elegant and rich layered Italian dessert made with delicate ladyfinger cookies, espresso, mascarpone cheese, sugar, Marsala wine, and cocoa powder. Through the grouping of these diverse ingredients, an intense yet refined dish emerges. The delicate flavor of layers of mascarpone and Italian custard are contrasted with the darkly robust presence of espresso and sharpness of cocoa powder*

## **Banana Split**

\$19.90

*Vanilla gelato base dessert consisting of a peeled banana cut in half lengthwise, and served with whipped cream, crushed nuts and vanilla topping.*

## **Home made cannolies**

One \$7.90 Two \$12.90 Three \$19.90

*Italian pastries consisting of tube-shaped shells of fried pastry dough, filled with a sweet, creamy filling. Choice of Vanilla, Chocolate or Ricotta filing.*

## **Three scoops of gelato**

\$19.90

*Choice of vanilla, chocolate, cookies and cream, lemon, raspberry, mango, honey toffee malt.*

## **Profiteroles**

\$19.90

*A Profiterole is a small puffed hollow pastry round made from choux pastry, baked and after filled with vanilla cream and topped with chocolate*

# KIDS MENU

\$19.90

## **Choice of Main:**

Spaghetti Bolognese

Penne Neapolitan

Chicken Schnitzel with vegetables

Chicken nuggets and Chips

Fish and Chips

## **Dessert Choice:**

One scoop of Vanilla ice cream with a choice of Chocolate, caramel or strawberry topping.

## **Drink:**

Sprite-Lift-Fanta-Coke-Coke Zero-Diet Coke

Apple Juice-Orange Juice