

## ANTIPASTI

|                                                                                                                 |       |
|-----------------------------------------------------------------------------------------------------------------|-------|
| <b>FOCACCIA (VG)</b><br>Italian-style garlic & herb focaccia                                                    | \$ 14 |
| <b>ARANCINI 4pcs (V)</b><br>Arancini with porcini mushrooms, Asiago cheese served with friarielli cream         | \$ 18 |
| <b>MARINATED OLIVES (VG)</b>                                                                                    | \$ 9  |
| <b>BOCCONCINI FRITTI (V)</b><br>Crumbed smoked scamorza bocconcini served with truffle mayo                     | \$ 12 |
| <b>EGGPLANT PARMIGIANA (V)</b><br>Lightly fried eggplants topped with Napoli sauce and smoked mozzarella        | \$ 20 |
| <b>MORTADELLA &amp; BURRATA</b><br>Mortadella served with burrata and pistacchio crumbs<br>+ gnocco fritto \$6  | \$ 16 |
| <b>CRUDO &amp; BUFALA</b><br>Prosciutto crudo di Parma & buffalo mozzarella                                     | \$ 14 |
| <b>IMPEPATA DI COZZE</b><br>Pan cooked mussels with lemon, pepper and white wine sauce                          | \$ 26 |
| <b>ROCKET SALAD (V)</b><br>Rocket, pear, walnuts, parmesan and balsamic glaze                                   | \$ 12 |
| <b>GARDEN SALAD (V)</b><br>Mixed salad, cherry tomato, red onion, olives, buffalo mozzarella and balsamic glaze | \$ 14 |
| <b>FRIARIELLI (VG)</b><br>Italian broccolini sauteed with chilli and garlic                                     | \$ 12 |
| <b>CALAMARI FRITTI</b><br>Fried calamari, mixed salad and aioli                                                 | \$ 28 |
| <b>FRIES</b>                                                                                                    | \$ 10 |

## KIDS MENU

All kids meals are \$15.90 (under 12 years only)

Lasagna  
Spaghetti Napoli, Bolognese or butter  
Mini pizza Margherita or Hawaiian

\*Not available on tuesday, dine in only

V= Vegetarian

VG= Vegan



## MAINS

|                                                                                                               |       |
|---------------------------------------------------------------------------------------------------------------|-------|
| <b>RISOTTO (V)</b><br>Saffron risotto with porcini mushroom, parsley, garlic and parmesan cheese              | \$ 30 |
| <b>PAPPARDELLE ALL' ANATRA</b><br>Slow cooked duck ragu with white wine sauce, soffritto and parmesan cheese  | \$ 34 |
| <b>RIGATONI BOLOGNESE</b><br>Slow cooked beef ragu served with parmesan cheese                                | \$ 26 |
| <b>LASAGNA</b><br>Beef ragu, bechamel and parmesan cheese                                                     | \$ 26 |
| <b>GNOCCHI 4 FORMAGGI (V)</b><br>Gorgonzola, asiago, pecorino and parmesan cheese                             | \$ 30 |
| <b>LINGUINE MARINARA</b><br>Mussels, prawns, clams, calamari, parsley, touch of Napoli sauce, chilli & garlic | \$ 36 |
| <b>RIGATONI AMATRICIANA</b><br>Napoli sauce with guanciale, onion, chilli and parmesan cheese                 | \$ 28 |
| <b>SPAGHETTI CARBONARA</b><br>Guanciale, eggs yolk, parmesan cheese & black pepper                            | \$ 30 |
| <b>COTOLETTA</b><br>Veal schnitzel served with fries and salad                                                | \$ 34 |
| <b>LAMB SHANK</b><br>Slow cooked lamb shank served with mashed potato and salad                               | \$ 34 |

All our pasta dishes can be made gluten free + \$4

Our fior di latte cheese can be substituted for vegan cheese + \$3

All our pizzas can be made with gluten free base + \$5

## PIZZE

|                                                                                                                    |       |
|--------------------------------------------------------------------------------------------------------------------|-------|
| <b>MARGHERITA (V)</b><br>San Marzano tomato, fior di latte & basil                                                 | \$ 22 |
| <b>DIAVOLA</b><br>San Marzano tomato, fior di latte, hot salami, olives and buffalo mozzarella                     | \$ 30 |
| <b>CAPRICCIOSA</b><br>San Marzano tomato, fior di latte, ham, mushrooms, artichokes & olives                       | \$ 30 |
| <b>BUFALOTTA</b><br>San Marzano tomato, fior di latte, prosciutto di Parma, buffalo mozzarella & cherry tomatoes   | \$ 30 |
| <b>FUNGHI (V)</b><br>Fior di latte, mushroom, rocket, parmesan & truffle oil<br>+ prosciutto di Parma \$6          | \$ 26 |
| <b>SALSICCIA &amp; PORCINI</b><br>smoked scamorza, Italian sausage and porcini mushroom                            | \$ 26 |
| <b>CONTADINA (V)</b><br>San Marzano tomato, fior di latte, zucchini, onion, olives & cherry tomatoes               | \$ 26 |
| <b>COTTO E FRIARIELLI</b><br>Fior di latte, friarielli, ham and parmesan cheese                                    | \$ 26 |
| <b>LA BOMBA</b><br>San Marzano tomato, fior di latte, capsicum, hot salami and onion                               | \$ 26 |
| <b>VEGETARIANA (V)</b><br>San Marzano tomato, fior di latte, zucchini, capsicum and mushroom                       | \$ 26 |
| <b>PRINCIPESSA (V)</b><br>Fior di latte, buffalo mozzarella, rocket & cherry tomatoes<br>+ prosciutto di Parma \$6 | \$ 28 |
| <b>LA BESTIA</b><br>San Marzano tomato, fior di latte, ham, hot salami & Italian sausage                           | \$ 28 |
| <b>SALAME MILANO</b><br>San Marzano tomato, fior di latte & mild salami                                            | \$ 24 |
| <b>PUGLIESE</b><br>Fior di latte, anchovies, olives, onion, cherry tomatoes and oregano                            | \$ 28 |
| <b>GUSTOSA</b><br>Fior di latte, asiago, porcini mushroom, prosciutto di Parma and truffle oil                     | \$ 30 |
| <b>4 FORMAGGI (V)</b><br>Fior di latte, Gorgonzola, smoked scamorza and asiago<br>+ pancetta \$ 4                  | \$ 28 |
| <b>MARINARA</b><br>San Marzano tomato, garlic, mussels, clams, prawns, calamari & parsley                          | \$ 30 |
| <b>MORTADELLA</b><br>Fior di latte, mortadella, burrata cheese and pistacchio crumbs                               | \$ 30 |
| <b>MARE E MONTI</b><br>Fior di latte, mushroom, prawns and pancetta                                                | \$ 30 |

10% weekend surcharge  
15% public holiday surcharge

FRIZZANTE

Marsuret Prosecco Treviso DOC Brut, Veneto, Italy

Filled with floral and crisp apple notes

Berlucchi Franciacorta Extra Brut DOCG, Lombardia, Italy

Hints of citrus fruits and pear, slightly toasty

BIANCO

Gapsted Estate Mariposa Moscato King Valley Vic Aromas of lemon pith, tropical fruit, and musk. Vibrant and mouth-filling flavours of passionfruit and citrus sherbet with a mild frizzante effect providing a balanced and seamless finish

Fiano by TAP. Wines, King Valley VIC

A fresh, sea spray, pear and citrus aromatics

Poggio Dei Principi Pinot Grigio Delle Venezie DOC, Veneto, Italy

Dry and fruity with a floral and slightly herbal bouquet

Valdifalco Vermentino DOC, Toscana, Italy

Mediterranean fruit with a slight mineral and salty aroma

Piccolo Ernesto Gavi (Cortese) DOCG, Piemonte, Italy

Crunchy pears, crisp freshening fruit and quince

Colutta Friulano DOC, Friuli, Italy

Textural, fresh and reminiscent of spring flowers

Flametree Embers Chardonnay Margaret River WA The palate is full flavoured with ripe tropical fruits and butterscotch notes.

Atlas Watervale Riesling Clare Valley, SA

Fresh and concentrated with lemon and lime flavours complemented by hints of green apples and tight mineral structure

Mount Vernon Sauvignon Blanc Marlborough NZ

With flavours ranging from ripe and tropical through to herbaceous and grassy. The palate is bright and fruity with a lovely, juicy concentration and gentle finish

ROSATO

Torzi Mathews Mystic Park Sangiovese Rose Barossa Valley SA

Beautifully complex, fine and; dry with flavours and aromatics of red fruits, rose petals, musk, pomegranate and cherry with cleansing fruit acidity.

ROSSO

Pinot Noir by TAP. Wines, Yarra Valley, Vic

Delicious aromas of red cherries and stewed rhubarb, balanced acidity

Poggio Dei Principi Sangiovese IGT, Emilia-Romagna, Italy

Fresh and soft tannins, balanced with a herbaceous finish

Cantina Zaccagnini Montepulciano d'Abruzzo DOC, Abruzzo, Italy

A vibrant and medium bodied, dark cherries, plum and blackberry aromas

I Sodi Chianti Classico DOCG, Tuscany, Italy

Harmonious tannins and perfect acidity, hints of potpourri and wild liquorice

Montresor Valpolicella Classico DOP, Veneto, Italy

Dry, vibrant and refreshing, intense aromas of violet and candied fruit

Icardi Langhe Nebbiolo DOC, Piemonte, Italy

Dry, forward fine tannins with elegant notes of spices and soft red fruits

Kennedy 'Henrietta' Shiraz Heathcote Vic

Fresh and vibrant, with lifted notes of cherry and raspberry, supported by hints of violet, pepper and a touch of spice.

| G        | B  |
|----------|----|
| 12       | 52 |
|          | 79 |
|          |    |
| 10       | 46 |
| 12 500ml | 36 |
| 9        | 36 |
|          | 59 |
|          | 54 |
|          | 56 |
| 12       | 48 |
|          | 52 |
| 10       | 46 |
| 10       | 46 |
| 12 500ml | 36 |
| 9        | 36 |
| 12       | 54 |
|          | 69 |
|          | 54 |
|          | 69 |
| 12       | 48 |

APERITIVI

|                   |    |
|-------------------|----|
| Aperol Spritz     | 16 |
| Campari Spritz    | 16 |
| Limoncello spritz | 16 |
| Hugo              | 16 |
| Gin & Tonic       | 14 |
| Vodka & Soda      | 14 |
| Americano         | 16 |
| Negroni           | 18 |

BIRRA

|                                    |       |    |
|------------------------------------|-------|----|
| Birra Viola Premium Lager (on tap) | 425ml | 13 |
| Peroni Gran Riserva Double Malt    | 500ml | 14 |
| Peroni Red Premium Lager           | 330ml | 10 |
| Peroni light 3.5%                  | 330ml | 11 |
| Peroni Libera 0.0%                 | 330ml | 8  |
| Menabrea Refreshing Lager          | 330ml | 12 |
| Moretti Premium Lager              | 330ml | 12 |
| Apple or Pear Cider                | 330ml | 9  |

SOFTDRINKS

|                                     |       |     |
|-------------------------------------|-------|-----|
| Sparkling Mineral Water             | 750ml | 7.5 |
| Sparkling Mineral Water             | 330ml | 3.9 |
| Lemon Lime Bitters                  |       | 5.5 |
| Italian Soft Drinks                 |       | 5.5 |
| Chinotto, Limonata, Aranciata Rossa |       |     |
| Italian Juices                      |       | 5.5 |
| Apple, Orange, Pinapple, Tropical   |       |     |
| Soft drink cans                     |       | 5   |
| Coke, Coke Zero, Fanta, Sprite      |       |     |
| Italian cola soft drink             |       | 5.5 |
| Molecola, Molecola zero Sugar       |       |     |



THINK LOCAL EAT ITALIAN WHAT STARTED OUT IN ELWOOD IN 2002 AS A SMALL TAKEAWAY PIZZERIA ON ORMOND ROAD, HAS NOW GROWN INTO THE CONTEMPORARY ITALIAN RESTAURANT KNOWN AS ZANINI. WHY ZANINI? WE TAKE PRIDE IN OUR FOOD, OUR HAPPY TEAM HAS CAREFULLY SELECTED THE BEST QUALITY INGREDIENTS WE CAN FIND TO BRING A TASTE OF ITALY TO AUSTRALIA. OUR PIZZA DOUGH IS FERMENTED FOR AT LEAST 48 HOURS USING A TYPE-0 FLOUR THAT IS HIGH IN PROTEIN. THIS MAKES OUR DOUGH LIGHT AND EASIER TO DIGEST. BUON APETTITO !