

Pizza Menu

Margherita Tomato sauce, mozzarella, bocconcini and garnished with basil.	16.00
Toscana Tomato sauce, mozzarella, fresh rocket, prosciutto and parmesan shavings.	20.50
Italiana Tomato sauce, mozzarella, roasted garlic, cacciatore sausage, olives, bocconcini, mushrooms and marinated artichokes.	21.50
Diavolo Tomato sauce, mozzarella, prawns, mushrooms, onion and fresh chilli.	21.00
Pescatore Fish, squid, mussels, prawns, garlic, parsley, cheese and tomato sauce.	21.50
Calzone (Enclosed pizza) Chicken, roasted capsicum, feta and basil pesto.	20.50
Pizza Bianca Olive oil, salt, rosemary, garlic.	9.50
Vegetariana Tomato sauce, mozzarella, kalamata olives, fresh mushrooms, roasted capsicum, sundried tomato, and fresh rocket.	18.50

(Additional charges apply for extras)

Pineapple	1.50
Bacon	1.50
Anchovies	1.50
Extra Sausage	2.00
Extra Cheese	1.50



Kids Menu

Fish and Chips Fish and Chips with salad.	10.50
Spaghetti Bolognese Spaghetti with bolognese sauce.	10.50
Penne Napolitana Penne pasta with fresh tomato sauce.	10.50
Cotelletta with Chips Crumbed chicken breast with chips and salad.	10.50
Penne a burro Penne pasta with butter and parmesan cheese.	10.50
Pizza Hawaiiin (Kids sized pizza) Bacon, pineapple, tomato sauce and cheese.	12.50
Desserts Please ask attendant for the desserts of the day.	10.50

Where you can find us



assisi

café ristorante



Authentic Italian Cuisine



Open Tuesday - Sunday

6:00pm to Late

10% off all Takeaway

Bookings Call 9756 7772

www.assisirestaurant.com.au



Located between Post Office and Tas's Bakery

Starters

Soup of the day	12.00
Nonna's Bruschetta Toasted bread, tomato, capers and olives and EVOO.	12.50
Pizza Bianco Olive oil, salt, rosemary, garlic.	9.50
Salsiccia e Olive Grilled Spicy Cacciatore Sausage, Olives and Feta.	16.50
	One/Two
Antipasto Misto Umbro Mixed Giardiniera, capsicum, artichoke, feta SD tomato, olives, prosciutto, cacciatore sausage.	16.50/22.50
Calamari alla Griglia Grilled squid with garlic mayonnaise.	16.50
Funghi Impanato Crumbed and fried mushrooms, with blue cheese and dipping sauce.	15.50
Fegati di Pollo Chicken livers, bacon, onion and balsamic sauce.	16.50
Gamberetti Dell'Aglio Tiger prawns, creamy garlic sauce, Jasmine rice.	18.00
Pane all'aglio 3 pieces of Garlic Bread 4 pieces of Garlic Bread	6.00 8.00
Pane Fresco Fresh house bread served with butter.	5.00

Side Orders

Mixed Gourmet Garden Salad	12.00
Rocket and Pear Salad Parmesan and balsamic reduction.	14.50
Greek Salad	14.50
Plate of Vegetables Assorted vegetables of the day.	8.00
Chips	6.00

Pasta

Spaghetti alla Vongole Spaghetti, clams, olive oil, garlic, parsley. (chilli optional)	28.00
Gnocchi a Quattro Formaggi Homemade potato dumplings ~ Four Cheese Sauce .	23.00
Spaghetti Bolognese	20.00
Fettuccine Marinara Fresh fish, prawns, squid, mussels Napoletana sauce, garlic and optional chilli.	24.00
Penne al Pollo Chicken, sundried tomato, mushrooms, basil pesto, cream and garlic.	23.00
Cannelloni alla Zucca Filled with pumpkin and ricotta, topped with bechemal, Tomato sugo, mozzarella and parmesan.	22.50
Traditional Lasagna Fresh pasta layered with Bolognese and Béchamel sauce finished with parmesan cheese.	23.50
Fettuccine Carbonara Bacon, egg, parmesan cheese tossed with cream.	22.50
Penne Puttanesca Anchovies, capers, kalamata olives, chilli, garlic napoletana sauce.	20.50
Risotto al Gorgonzola Creamy gorgonzola and mushroom risotto.	20.50
Lasagna al Pesto Layers of lasagna sheets, basil pesto, parmesan, bécha-mel topped with mozzarella.	22.50



Mains

Scaloppine Tender veal escalopes, your choice of sweet marsala sauce <u>or</u> mushroom, white wine and cream sauce served with salad and chips.	29.50
Filetto di Manzo Beef fillet ~ peppercorn sauce <u>or</u> red wine and mushroom sauce, seasonal vegetables and mashed potato.	36.00
Pollo Parmigiana Breadcrumbs chicken topped with Napoletana sauce and melted cheese, served with vegetables and chips.	29.50
Calamari alla Griglia Grilled seasoned squid, garden salad, chips and garlic mayonnaise.	28.50
Saltimbocca Thin layers of pork, sage, and prosciutto, panfried with white wine served with mashed potato and vegetables.	29.50
Pesce del Giorno Fish of the day.	MP
Anatra a Rosto Roasted half duck with light orange sauce served with seasonal vegetables.	34.00
Gamberetti Dell'Aglio Tiger prawns in a creamy garlic sauce served with Jasmine rice and garden salad.	30.50
Capretto al Cacciatore (when available) Oven roasted baby goat in "Hunter-Style" sauce served with mashed potato and vegetables.	34.00
Arrosto di Agnello Roast rolled lamb seasoned with fresh herbs, served with gravy, mashed potato and vegetables.	34.00
Pollo alla Pizzalola Grilled chicken breast topped with chilli tomato sauce Served with garden salad and chips.	29.00

Side serve of pasta either Spaghetti aglio & olio or Spaghetti Napoletana additional \$6.00.

All prices include GST