

## BREAKFAST & LUNCH MENU

(Available Monday to Saturday 11am to 4 pm)

### BREAKFAST

#### Signature Breakfast Board for Two 29.0

rustic bread, bacon, poached eggs, slow roasted mushrooms, tomato, avocado, cheese w fruit & sweets

#### Fruit Toast, Sourdough, English Muffin 7.0

choice of jam, peanut butter, honey, vegemite

#### Plain Croissant 5.0 & Ham & Cheese Croissant 7.0

#### Almond Croissant 7.0

#### Eggs Your Way 9.0

poached or fried (scrambled 1.0)

#### Ham & Leek Omelet 14.0

open omelet w ham, leek, cherry tomato & pecorino cheese served w toasted ciabatta

#### Benedict Eggs 16.0

aged prosciutto or smoked salmon w poached eggs, apple cider infused hollandaise on english muffin

#### Banana Bread Stack (v) 16.0

seasonal fruits, berry compote, pure maple, pistachio, flax seeds, nutella w mascarpone cheese (add ice cream 1.0)

#### Smashed Avocado (v) 18.0

avocado, goat's cheese, basil, poached eggs, tomato relish & lemon on ciabatta

#### Casoli Experience 18.0

aged prosciutto, two poached eggs, fresh pear & italian glaze on sourdough toast

#### Vegetarian Breakfast (v) 19.0

two eggs your way on toast w grilled tomato, slow roasted mushrooms, sautéed spinach & avocado on ciabatta toast (add scrambled eggs 1.0)

#### Big Breakfast 21.0

two poached eggs, bacon, italian sausage, slow roasted mushrooms, grilled tomato & hash brown served on ciabatta toast (add scrambled eggs 1.0)

### EXTRAS (per item)

gluten free bread (one slice), extra egg, hash brown, sautéed spinach, toast 2.0

goat's cheese, sautéed mushroom, avocado 3.0

italian sausage, smoked salmon, three rashers bacon, grilled tomato, hollandaise sauce 4.0

### MAINS

**Fish & Chips 22.0** beer battered fish fillet w mixed garden salad & tartar sauce

**Calamari Fritti 22.0** flash fried calamari rings served w chips, garden salad & tartar sauce

**Chicken Parmigiana 22.0** crumbed chicken breast topped w leg ham, napoli & mozzarella served w chips & garden salad

**Fish of the Day POA** delivered fresh daily

### CLASSIC PIZZA (9" & 11" size)

**Classic Cheese Focaccia (v)**  
8.0 11.0 your choice of garlic or herb

**Classic Margherita (v) 9.0**  
13.0 cheese & herbs w napoli sauce

**Hawaiian 12.0**  
15.0 cheese, ham, pineapple w napoli sauce

**Vegetarian (v) 12.0**  
15.0 cheese, mushroom, olives, capsicum w napoli sauce

**Capricciosa 12.0**  
15.0 cheese, ham, mushroom, olives, anchovies w napoli sauce

**Mexicana** 12.0  
15.0 cheese, salami, capsicum,  
chilli w napoli sauce

**Meat Lovers** 13.0  
16.0 ham, salami, pancetta, bbq  
sauce w mozzarella

**The Lot**  
14.0 16.0 cheese, ham, salami,  
pancetta, mushroom, onion, pineapple,  
olives, capsicum w napoli sauce

### WOOD FRIED GOURMET PIZZA

(9" & 11" size)

**Gourmet Margherita (v)** 13.0  
18.0 san marzano crushed  
tomato, buffalo & mozzarella w fresh  
tomato & basil

**Mediterranean (v)** 14.0 20.0 san  
marzano crushed tomato topped w  
mushroom, spinach, olives, red onion,  
roast capsicum w mozzarella, sun dried  
tomato & buffalo cheese

**Diavolo** 14.0  
20.0 san marzano crushed  
tomato, sopressa salami, red onion, cherry  
tomato, buffalo mozzarella, anchovies,  
roast capsicum w chilli & roquette

**Cippola** 15.0  
21.0 mozzarella & parmesan w  
pancetta, red onion & chilli on olive oil base

**Pollo Milano** 15.0 21.0 san  
marzano crushed tomato, sundried tomato  
& avocado w spicy chicken & two cheese  
topped w fresh roquette

**Pear & Pancetta** 16.0  
22.0 parmesan, mozzarella &  
gorgonzola & pancetta topped w fresh pear

**Prosciutto** 16.0 22.0 san  
marzano crushed tomato, olives,  
mozzarella, roquette & aged prosciutto  
(served on side)

**Maranello** (pizza bianca) 16.0 22.0 olive  
oil base w red onion, mushroom, topped w  
olives & fresh virginian leg ham, fresh  
cherry tomato & basil

**Gluten Free Base** 4.0

### HOME MADE PASTA

(entrée & main sizes available)

**Cannelloni Spinach & Ricotta (v)**  
18.0 24.0 house made sheets  
rolled w nonna clara's secret recipe w  
napoli

**Lasagna**  
18.0 24.0 house made sheets  
layered w MSA diced beef, eggs & two  
cheeses

**Spaghetti Beef Ragu** 18.0  
24.0 slow cooked MSA beef & san  
marzano crushed tomato

**Pumpkin Gnocchi (v)** 1 8.0  
24.0 pan tossed house made  
gnocchi w chicken, red onion, garlic &  
creamy sauce

**Gnocchi Pollo Funghi** 19.0  
27.0 house made gnocchi w local  
mushroom tossed w garlic & creamy sauce

**Fettuccini Carbonara** 19.0  
27.0 pancetta, spring onion, egg,  
parmesan cheese w freshly cracked  
pepper (light cream)

**Ravioli Burnt Butter (v)**  
22.0 29.0 house made ravioli by  
our chefs w roast pumpkin, roast leek &  
ricotta cheese

**Fettuccini Pescatore** 22.0  
29.0 prawns, mussels, clams,  
scallops & fish tossed w fresh garlic, spring  
onion in our signature sauce

**Gluten Penne** 3.0

### RISOTTO

(entrée & main sizes available)

**Risotto di Pollo**  
18.0 25.0 arborio rice w chicken,  
onion, sundried tomato, mushroom,  
capsicum & chilli w parmesan & basil

**Risotto di Franco**  
19.0 27.0 arborio rice w prawns,

fresh cherry tomato, chilli, capsicum & onion

### SIDES

**Chips** 7.0

**Wedges**  
12.0

w sour cream & sweet chilli sauce

**Mediterranean Vegetables** 10.0

### SANDWICHES & PANINI

(choice of white sourdough, panini, gluten free bread)

(all sandwiches & panini come w small chips)

**Bacon & Egg w relish** 11.0

**BLT 12.0** bacon, lettuce, tomato w avocado & mayo

**Tender Chicken Supreme**  
14.0 slow cooked chicken tenders, lettuce, cheese, avocado, mayo & relish

**Grilled Vegetable Sandwich (v)**  
15.0 roast capsicum, roast pumpkin, roast eggplant, buffalo cheese & basil pesto

**Italian Steak Sandwich**  
17.0 shaved steak w relish & caramelised onion

**Galloni Prosciutto**  
16.0 w 24 month aged prosciutto di parma, provolone cheese, cucumber, tomato & italian dressing

**Angus Cheese Burger** 19.0 w sesame brioche bun, lettuce, fresh tomato, relish, mayo & large chips

### ENTRÉE

**Arancini (v)** 12.0 crumbed italian arborio rice, pumpkin, mushroom, parmesan, mozzarella & parsley served w aioli

**Bruschetta (v)** 12.0 two pieces of fresh tomato, red onion & basil & two pieces of roast capsicum w garlic & olive oil on crusty bread

**Polenta Crumbed Tender Squid**  
12.0 / 22.0 australian squid tossed w lemon pepper w polenta crumb (mains available 22.0)

**Italian Caprese w Prosciutto di Parma**  
15.0 fresh roma tomato, buffalo mozzarella, dried oregano, basil, extra virgin olive oil,  
balsamic reduction w freshly sliced aged prosciutto

### ITALIAN SHARING PLATTERS

**Tasting Platter**  
12.0

chef's selection of salami, aged prosciutto, italian cheese & crusty bread

**Prosciutto Focaccia**  
19.0

freshly sliced aged prosciutto served w wood fired baked focaccia

**Antipasto Platter for Two**  
28.0

freshly sliced aged prosciutto served rustic style w range of classic italian antipasto products & ciabatta bread

### SALADS

**Italian Salad** 14.0

mixed lettuce, sundried tomato, roast capsicum, goat's cheese, cucumber w italian balsamic dressing (add chicken or lamb 3.0)

**Chicken Caesar Salad w Pancetta**  
22.0

cos lettuce, shaved parmesan, ciabatta, croutons, crispy pancetta, poached eggs w house made caesar dressing

**Mediterranean Lamb Salad 26.0** spiced lamb, mixed lettuce, cucumber, kalamata olives, goat's cheese, petite red radish, cherry tomato w italian dressing