

ANTIPASTI

Arancini	19
Rice balls served on a bed of rocket with warm Napolitana sauce and Pecorino cheese or choose Gorgonzola sauce. add 2	
Lemon Pepper Calamari	21
Tendered fried calamari, rocket, onion, pomegranate seeds, cucumber and carrots dressed with basil aioli.	
Scallops *	20
Pan seared scallops, capers, garlic and white wine in a creamy sauce.	
Prawn Tails *	20
King prawns cooked in garlic or sweet chilli sauce served with warm ciabatta.	
Pork Belly *	20
12 hour slow cooked pork belly served with apple and pork jus and broccolini.	
Meat Balls	19
Cooked in a rich tomato sauce topped with melted bocconcini, fresh bread grilled with salt and pepper olive oil and oregano seasoning.	
Prawn and Avo Bruschetta	19
Garlic prawns, Little Italy aioli and avocado on toasted ciabatta, finished with Italian glaze.	
Tomato Bruschetta	13
Melted bocconcini, diced tomatoes, onions and fresh basil on toasted ciabatta.	
Garlic Bread	8
Tasty bread with garlic butter and parsley. w/cheese add 2	
Parmesan Herb Bread	8
Tasty bread with Parmesan herb butter and parsley. w/cheese add 2	
Sweet Potato Chips	9
Served with tomato/bbq/G aioli.	
Wedges	13
served with sweet chill sauce and sour cream.	
Toppa	Large 19 Family 23
Tomato base or garlic oil base.	

KIDS MENU

Kids Size Pasta	12 and under only	12
	gourmet pasta add 2	
Chicken Nuggets		12
Served with chips and a side of tomato sauce.		

* Gluten free available on request. We do our best, however we cannot guarantee these gluten free options are 100% free from gluten, as all products are prepared in the same kitchen and cross contamination may still occur.

SALADS

Salmon & Avocado Salad *	28
Salad mix, chat potatoes, cucumber, bruschetta mix and spanish onions dressed with dill and lime aioli.	
Chicken Avocado Salad *	22
Chicken breast, lettuce, cucumber, capsicum, fresh tomato and avocado with mayonnaise dressing.	
Chicken Caesar Salad *	22
Chicken breast, bacon, lettuce, croutons, Parmesan cheese and boiled egg with caesar dressing.	
Pork Belly Salad *	22
12 hour slow cooked pork belly served with peanuts, baby spinach, roasted capsicum, tomato bruschetta, shredded carrots dressed with our homemade apple and pork jus dressing.	
Beetroot & Pumpkin Salad *	22
Spinach, beetroot, roasted pumpkin, feta and pecan nuts with honey balsamic dressing. w/chicken add 6	
Garden Salad *	15
Mix lettuce, cucumber, olives, fresh tomatoes, carrots, onions and feta, dressed with balsamic dressing.	

ROLLS/BURGERS

Beef Burger	22
House made beef patty, iceberg lettuce, dijon mustard, onions, crispy bacon, slice cheese, tomato relish on a toasted brioche bun with a side of chips.	
Chicken Burger	22
Buttermilk fried chicken thigh fillet, iceberg lettuce, jalapenos, onions chipotle mayo on a brioche bun with a side of chips.	
Chicken Cotoletta	21
Chicken schnitzel topped with Napolitana sauce, mozzarella cheese, fresh tomato and lettuce served on turkish bread with a side of chips.	
Veal Cotoletta	21
Veal schnitzel topped with bolognese sauce, mozzarella cheese, fresh tomato and lettuce served on turkish bread with a side of chips.	
Steak Sandwich	22
Steak fillet, onion, tomato relish, salad mix and mayo served on turkish bread with a side of chips.	

DESSERTS

Some desserts gluten free, please check with staff.

Sticky Date Pudding	13
Sticky date pudding served with vanilla ice cream and butterscotch sauce.	
Chocolate Lava Fondant	13
Chocolate fondant served with vanilla ice cream.	
Panna Cotta	12
Home Made Cakes	9
Home Made Tiramisu	13

A surcharge of 15% applies to all public holidays.



Little Italy

ESTABLISHED 2018

**TAKE AWAY
DELIVERY
DINE IN**

232 Banna Ave Griffith NSW 2680

Phone: 02 6962 1333

**AUTHENTIC
ITALIAN
CUISINE**

GOURMET PIZZA

LARGE 25 • FAMILY 31 • GLUTEN FREE 30 • JUMBO 40

Rocket

Tomato base, garlic, prosciutto, rocket, Parmesan cheese and a drizzle of olive oil.

The Lot

Tomato base, mozzarella cheese, ham, mushrooms, salami, capsicum, olives, onions and pineapple.

Mediterranean

Tomato base, mozzarella cheese, ham, capsicum, olives, oregano and feta.

Siciliano

Tomato base, mozzarella cheese, capsicum, eggplant, prosciutto, olives and topped with feta.

Garlic Tiger Prawns

Tiger prawns, mozzarella cheese, spinach, capsicum on Napolitana sauce base, finished with garlic aioli.

Milano

Garlic oil base, mozzarella cheese, spinach, tomato bruschetta, salami, garlic prawns and chilli.

Three Cheese Rocket

Olive oil, garlic base, Gorgonzola, mozzarella, Parmesan, fresh prosciutto and rocket.

Peri Peri Chicken

Peri Peri base, spinach, capsicum, Spanish onion and chicken, finished with our house made peri peri sauce.

TRADITIONAL PIZZA

LARGE 24 • FAMILY 30 • GLUTEN FREE 29 • JUMBO 36

Capricciosa

Tomato base, mozzarella cheese, ham, mushrooms, olives and anchovies.

Margherita

Tomato base, mozzarella cheese and oregano.

BBQ Chicken

Tomato base, mozzarella cheese, chicken, mushrooms, onions and bbq sauce.

Vegetarian

Tomato base, mozzarella cheese, pineapple, mushrooms, roasted capsicum, olives and onion.

Ham & Mushroom

Tomato base, mozzarella cheese, ham, mushroom, salami and olives.

Pepperoni

Tomato base, mozzarella cheese and salami.

Meat Lovers

Tomato base, mozzarella cheese, bacon, ham, chicken breast, salami and bbq sauce.

Hawaiian

Tomato base, mozzarella cheese, ham and pineapple.

Mexican

Tomato base, mozzarella cheese, salami, capsicum, onions and chilli flakes.

Calabrese

Tomato base, mozzarella cheese, salami, olives, anchovies and chilli.

GOURMET PASTA

All of our pasta is hand made fresh every day and served with grated Pecorino cheese, Rigatoni, Fettuccini, Spaghetti, Risotto and Gnocchi (extra 3)

Benny special

Tiger prawns, capsicum, grilled zucchini and spinach cooked in a butter cheese sauce.

Gorgonzola

Garlic, white wine, Gorgonzola cheese, cooked in a cream sauce and garnished with parsley.

Spicy Lobster

Diced lobster, cherry tomatoes, shallots, cooked in a mild creamy sauce.

Pumpkin Pasta

Roasted pumpkin, pine nuts, butter, garlic, goat's cheese and baby spinach.

Marinara

Prawns, mussels and calamari cooked in a rich Napolitana sauce with a touch of white wine.

Chicken & Avo

Chicken, avocado, garlic, parsley in a cream sauce with a touch of white wine.

Gamberoni

Shallots, garlic, chicken breast, mushrooms and king prawns in a creamy Napolitana sauce.

TRADITIONAL PASTA

Chef Special

Onion, bacon, cherry tomatoes, feta, rocket and a chilli oil base.

Vegetarian

Shallots, mushrooms, capsicum, olives, peas and spinach in Napolitana sauce.

Matriciana

Onion, salami, roasted capsicum and rocket, cooked in Napolitana sauce with a touch of chilli.

Boscaiola

Bacon, mushrooms and peas cooked in Napolitana sauce with a touch of cream.

Chicken & Mushroom

Chicken and mushrooms, cooked in Napolitana sauce with a touch of cream.

Little Italy Special

Onion, bacon, peas and grilled zucchini cooked in creamy sauce.

Bolognese

Rich mince beef ragu.

Napolitana

Rich tomato and fresh herb sauce.

Pesto Pasta

Shallots, chicken, basil pesto and garlic cooked in cream sauce with a touch of white wine.

MAIN

– Steaks cooked to your liking –

Optional pepper/mushroom/diane/chef special steak sauce.

Angus Scotch Fillet *

Served with a side of vegetables.

Surf and Turf also available
Add 10

Chicken Parmigiana

Lightly fried crumbed chicken breast topped with grilled eggplant, rich Napolitana sauce and mozzarella cheese. Served with a side of vegetables. Plain schnitzel also available.

Veal Parmigiana

Veal schnitzel topped with bolognese sauce and mozzarella cheese. Served with a side of vegetables. Plain veal schnitzel also available.

Fillet of Barramundi Wrapped in Prosciutto *

Barramundi brushed with herb butter and finished in the oven with our capers and cream sauce.

Pan Fried Salmon *

Served on a bed of mushrooms and cherry tomatoes with a side of vegetables, finished with balsamic glaze.

Chicken Inverno *

Shallots, chicken breast, king prawns and spinach in a cream sauce with a touch of garlic and a dash of brandy.

Pollo Funghi *

Chicken breast cooked with mushrooms in cream with a dash of Marsala wine. Served with vegetables.

Beef Cheeks *

16 hour slow cooked beef cheeks served on a bed of mash with green beans sautéed in almond meal. Finished with beef cheek sauce.

Scaloppini Funghi *

Scaloppini cooked with chunky mushrooms in a creamy sauce with a touch of Marsala wine. Served with a side of vegetables.

Vegetable Stack *

Grilled eggplant, roasted capsicum, grilled zucchini, pumpkin and spinach. Served with Gorgonzola sauce.

Please check our daily special with our friendly staff.