



Menu

Hand made Pasta

Pick your pasta

Spaghetti

Conchiglie

Fusilli

Fettuccine

Rigatoni

Gnocchi

+ \$3 extra

(GF option available)

Sauce

Pick your sauce

Aglio e Olio \$15 (VG)

Olive Oil tossed with Breadcrumbs, fresh Garlic and Chilli

Pomodoro \$15 (VG)

Napoletana Sauce with Mario's Basil

Arrabbiata \$16 (VG)

Napoletana Sauce with Garlic & Chilli

Siciliana \$19 (VG)

Napoletana Sauce with Eggplants, Garlic, Mario's Basil & topped with Stracciatella Cheese

Puttanesca \$21

Napoletana Sauce with Mario's Basil, Mixed Olives, Garlic, Chilli, Capers and Anchovies

Boscaiola \$19

Creamy White Sauce with Mushrooms & Bacon

Gamberi \$27

Fresh Prawns in a Prawn Bisque with a dash of Napoletana Sauce



Amatriciana \$22

Napoletana Sauce with crispy fried Guanciale & Mario's Basil

Bolognese \$21

Slowly cooked minced Beef in a rich Tomato Sauce with Vegetables

Polpette \$21

Beef mince rolled into balls combined with Parmesan, Breadcrumbs & Eggs cooked in Napoletana Sauce

Lasagna Bolognese \$21

Bolognese Sauce layered with Béchamel, Parmesan Cheese & Mozzarella

Extras for Pasta

Chilli \$1.00

Parmesan Cheese \$1.00

Pecorino Cheese \$1.50

Chicken \$5.00

Guanciale (Pork Cheek) \$6.00

Prawns \$6.00



PASTA MAD

Focapanino

Caprese Focaccia (VG) \$17

Sliced Tomato, Bufala Mozzarella, Mario's Basil Pesto, Avocado & Salad

Parma Focaccia \$17

Prosciutto di Parma Galloni 24 months, Italian soft Cheese, Tomato, Salad & Balsamic Glaze

Mortazza Focaccia \$17

Mortadella, Provolone Cheese, marinated Eggplants, Salad & Maionese

Schnitzel Focaccia \$17

Chicken Schnitzel, Tomato, Salad & Maionese

Focameatballs \$17

Melted Provolone Cheese topped with our famous Nonna's Meatballs, drizzled with Bufala cheese

Dessert

Tiramisù \$13

Cannoli Siciliana \$5

(Ask our friendly staff the special flavour of the day)

Affogato \$9

Vanilla Bean Gelato with a shot of espresso with your choice to add Nutella

Sides

Polpette Della Nonna \$15

Serving of 6

Beef mince rolled into balls combined with Parmesan, Breadcrumbs and Eggs topped with Napoletana Sauce served with Graziella's Focaccia

Gamberi alla Diavola Garlic Prawns \$23

Serving of 6

Cooked in a rich Napoletana & White Wine Sauce with Garlic and Chilli served with Graziella's Focaccia

Prosciutto e Bufala \$21

Prosciutto Galloni 24 months, Bufala Mozzarella served with Graziella's Focaccia E.V.O

Nonna's Patatine Fritte \$5

Hand-cut Sliced Potatoes seasoned with Rosemary Seasalt
Add on Parmesan Cheese \$1.50

Arancini Bolognese \$5.50

Arancini Speciale \$5.50

(Ask our friendly staff the special flavour of the day)

Garlic bread

Half \$11

Whole \$15

Salads

Caprese (VG) \$17

Bufala Mozzarella, served with Tomatoes, Mario's Basil and E.V.O.

Capricciosa (VG) \$13

Mixed Leaves, Tomatoes, Carrots, Olives with an Olive & Balsamic Dressing



when ready, please order at the counter!

Please advise us of any allergies or gluten intolerances



“
**Check our Black Board
for our daily specials**
”

Focapanino

Caprese Focaccia (VG) \$17

Sliced Tomato, Bufala Mozzarella, Mario's Basil Pesto, Avocado & Salad

Parma Focaccia \$17

Prosciutto di Parma Galloni 24 months, Italian soft Cheese,
Tomato, Salad & Balsamic Glaze

Mortazza Focaccia \$17

Mortadella, Provolone Cheese, marinated Eggplants, Salad & Maionese

Schnitzel Focaccia \$17

Chicken Schnitzel, Tomato, Salad & Maionese

Focameatballs \$17

Melted Provolone Cheese topped with our famous Nonna's Meatballs,
drizzled with Bufala cheese

Salads

Caprese (VG) \$17

Bufala Mozzarella served with Tomatoes, Mario's Basil &
E.V.O.

Capricciosa (VG) \$13

Mixed Leaves, Tomatoes, Carrots, Olives with an Olive & Balsamic Dressing



when ready, please order at the counter

Please advise us of any allergies or gluten intolerances



Sides

Polpette Della Nonna \$15

Serving of 6

Beef mince rolled into balls combined with Parmesan, Breadcrumbs and Eggs
topped with Napoletana Sauce served with Graziella's Focaccia

Gamberi alla Diavola Garlic Prawns \$23

Serving of 6

Cooked in a rich Napoletana & White Wine Sauce with Garlic and Chilli served
with Graziella's Focaccia

Prosciutto e Bufala \$21

Prosciutto Galloni 24 months, Bufala Mozzarella served with Graziella's
Focaccia
E.V.O

Nonna's Patatine Fritte \$5

Hand-cut Sliced Potatoes seasoned with Rosemary Seasalt
Add on Parmesan Cheese **\$1.50**

Arancini Bolognese \$5.50

Arancini Speciale \$5.50

(Ask our friendly staff the special flavour of the day)

Garlic bread

Half **\$11**

Whole **\$15**



Dessert

Tiramisù \$13

Cannoli Siciliana \$5

(Ask our friendly staff the special flavour of the day)

Affogato \$9

Vanilla Bean Gelato with a shot of espresso with your
choice to add Nutella



Menu

Hand made Pasta

Pick your pasta

Spaghetti



Conchiglie



Fusilli



Fettuccine



Rigatoni



Gnocchi



+ \$3 extra
GF option available

Sauce

Pick your sauce

Aglione Olio (VG) \$15

Olive Oil tossed with Breadcrumbs, Garlic and Chilli

Pomodoro (VG) \$15

Napoletana Sauce with Mario's Basil

Arrabbiata (VG) \$16

Napoletana Sauce with Garlic & Chilli

Siciliana (VG) \$19

Napoletana Sauce with Eggplants, Garlic, Mario's Basil
& topped with Stracciatella Cheese

Puttanesca \$21

Napoletana Sauce with Mario's Basil,
Mixed Olives,
Garlic, Chilli, Capers and Anchovies

Boscaiola \$19

Creamy White Sauce with Mushrooms & Bacon



PASTA MAD

Extras for Pasta

Chilli \$1.00

Parmesan Cheese \$1.00

Pecorino Cheese \$1.50

Chicken \$5.00

Guanciale (Pork Cheek) \$6.00

Prawns \$6.00

Gamberi \$27

Fresh Prawns in a Prawn Bisque with a
dash of Napoletana Sauce

Amatriciana \$22

Napoletana Sauce with crispy fried Guanciale & Mario's Basil

Bolognese \$21

Slowly cooked minced Beef in a rich Tomato Sauce with Vegetables

Polpette \$21

Beef mince rolled into balls combined with Parmesan, Breadcrumbs &
Eggs cooked in Napoletana Sauce

Lasagna bolognese \$21

Bolognese Sauce layered with Béchamel, Parmesan Cheese &
Mozzarella

