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Appetizers

OLIVE MISTE

Bowl of marinated mixed olives

\$8

FOCACCIA CASERECCIA

Housemade focaccia
served w/ organic olive oil & balsamic

\$8

PIZZA ALL'AGLIO

Pizza bread topped w/ garlic,
oregano and parmesan

\$10.5

BRUSCHETTA CON POMODORINI

Grilled bread topped w/ fresh tomato,
basil and garlic

\$12

PIZZA NDUJA

A fiery fresh salami of Calabrian chillies,
fennel & oregano

\$10.5



Antipasto

INSALATA CAPRESE

Fresh tomatoes w/ bocconcini,
basil & aged balsamic

\$15

BATTUTA FILETTO DI MANZO

Finely chopped raw beef fillet marinated
w/ capers, parsley & white truffle oil
& warm crostinis

\$17.5

ARANCINI (3)

Fried risotto balls filled w/ provolone cheese

\$11.5

PROSCUITTO DI PARMA CON MELONE

Italian cured ham from Parma
w/ rockmelon & grissini

\$15.5

CARPACCIO DI BRESAOLA 'WAGYU' CON ACETO DI CILIEGE, RUCOLA & GRANA

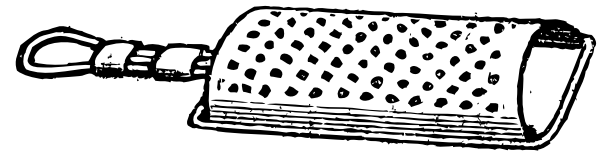
Thin sliced Air-dried Wagyu dressed
w/ black cherry vinegar, Rocket & Parmesean

\$15.5

TAGLIERE DI SALAMI DEL CACCIATORE, CAPRINO, POLENTA FRITTA & MELA COTOGNA DELLA TASMANIA

Plank of Salami, Soft Cheese, grilled polenta
& Tasmanian Quince

\$17



RICOTTA ALLA PIASTRA CON PANCETTA CROCCANTE & POMODORO

Grilled ricotta cake w/ crispy smoked bacon
& tomato jam

\$10.5

CALAMARETTI AL GRIGLIA CON INSALATA DI CANNELINI & PESTO ALLA GENOVESE

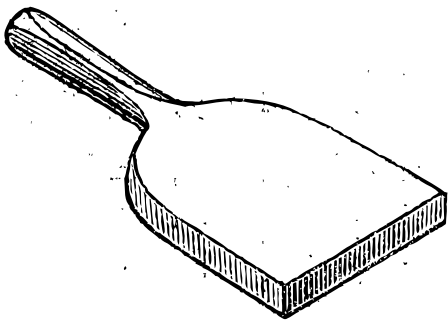
Grilled Baby Calamari w/ Cannelini Beans,
Tomato & Pesto

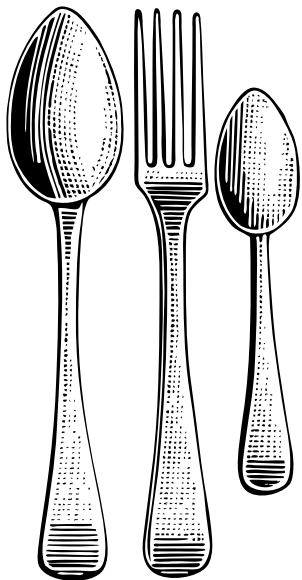
\$13.5

TONNO SCATATTO ALLA 'SICILIANA' CON ORIGANO, AGRUMI, OLIVE & FINNOCHIO

Seared tuna Sicilian style salad, marinated in
oregano & Citrus, with Fennel & Olive

\$17





Primi Piatti / Pasta

SPAGETTI ALLA AMITRICANA CON ZUCCHINI E PECORINO ROMANO

Spaghetti tossed w/ smoked bacon, onion, zucchini topped w/grated pecorino

E \$21 M \$28

TAGLIOLINI AI FRUTTA DI MARE

Thin egg pasta w/ prawns, clams, fish, calamari w/ tomato & white wine sauce

E \$23 M \$28

RAVIOLI AGLI SPINACI CON CREMA DI GORGONZOLA, PERE & MIELE AL TARTUFO

Spinach Ravioli tossed w/ gorgonzola, pear and drizzled w/ truffle honey

E \$22 M \$26

RISOTTO CON GRANCEOLA, POMODORO, PEPERONCINO, AGLIO & BASILICO

Risotto w\ Blue swimmer crab, tomato, chilli, garlic & basil

E \$24 M \$26

RISSOTTO CON PORCINI, MASCOPONE, RUCOLA & OLIO AL TARTUFO BIANCO

Risotto w/ porcini mushroom ragout, mascarpone, rocket & white truffle oil

E \$23 M \$28

Secondi

TAGLIATA DI MANZO

Grilled porterhouse sliced on rucola with fries

\$34.5

AGNELLO AL FORNO CON GNOCCHI ALLA ROMANA

Slow cooked lamb w/ gratinated semolina cakes

\$34

GAMBERONI ALLA GRIGLIA CON ZUCCA, SALVIA E PESTO ALLA GENOVESE

Grilled king prawns w/ roasted pumpkin & sage, pesto sauce

\$35

BARRAMUNDI CON INSALATA TIEPIDA DI LENTICCHIE, BARBABIETOLA E FORMAGGIO DI CAPRA

Barra Fillet w\ warm salad of Balsamic Lentils, beetroot & Goats cheese

\$35

POLLO IMPANATO CON PANGRATTO AL LIMONE & TIMO CON MELANZANE ALLA PARMIGIANA

Donna Bionda "Chicken Parmi" in lemon/thyme pangratto

\$32

Sides

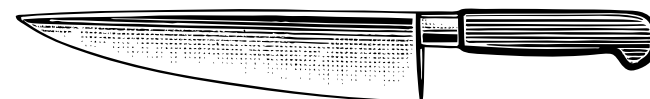
Rucola, parmesan shavings, balsamic \$7.5

Gnocchi all romana \$8

Beans, peas, bacon \$7.5

Polenta fries \$8

Fries \$6



Pizza



- | **DONNA BIONDA**
Mozzarella & slow cooked ragu **\$22**

- | **FRUSTA SORRENTINA**
Long baguette style pizza w/ tomato, mozzarella, bocconcini & basil **\$22**

- | **MARGHERITA**
Tomato, foir di latte & basil **\$20**

- | **CALZONE**
Folded pizza base filled w/ tomato, mozzarella, ricotta & ham **\$20**

- | **ORTOLANA**
Mozzarella, vegetables, cherry tomatoes & ricotta **\$22**

- | **CURED**
Tomato, mozzarella, homemade sausage, salami & pancetta **\$25**

- | **PROSCIUTTO**
Tomato, mozzarella, rocket, prosciutto & shaved pecorino cheese **\$22**

- | **SALSICCIA E FUNGHI**
Tomato, mozzarella, homemade sausage, mushrooms & pecorino cheese **\$22**

- | **PANCETTA E CIPOLLE**
Caramelised onions, pancetta & shaved pecorino **\$20**

- | **DIAVOLA**
Tomato, mozzarella, salami, provolone piccante & chilli **\$21**

- | **CAPRICCIOSA**
Tomato sauce, mozzarella, olives, mushrooms & ham **\$22**

Dolci / Dessert

- | **CALZONE DONNA BIONDA**
Folded pizza filled w/ nutella & topped w/ caramelized banana **\$15**

- | **TORTA DELLA NONNA**
Italian ricotta cheesecake made w/ citrus zest & raisins **\$12**

- | **TIRAMISU**
Layers of savoiardi biscuits soaked in espresso/marsala w/ mascarpone **\$12**

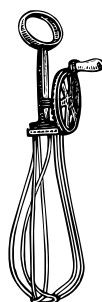
- | **TORTE CAPRESE**
Flourless dark chocolate & almond brownie w/ bitter cocoa **\$12**

- | **AFFOGATO**
Vanilla ice cream w/ a shot of espresso & Liqueur Frangelico, Baileys or Kahlua **\$11**

- | **RHUM TOFF**
Vanilla ice cream served w/ rum soaked dried fruit **\$11**

- | **PIATTO DI FROMAGGI CON UVA E CONFIT DI FRUTTA**
Cheese plate w/ dried fruit & confits **\$15**

- | **BISCOTTINI DELLA CASA**
Plate of homemade biscuits **\$10.5**





Italian Banquet

FOR 10 OR MORE GUESTS

**Relax, graze & share, dine Italian style
at Donna Bionda's Italian table,
Enjoy a multi course dining experience**

BUON APPETITO!

\$40

FOCCACCIA CASERECCIA

ITALIAN ANTIPASTO PLATTER

PENNE PASTA
w/ ragout of mushrooms,
mascarpone & truffle oil

DONNA BIONDA "CHICKEN PARMI"

CALAZONE DONNA BIONDA
w/ nutella & bananas

\$55

FOCCACCIA CASERECCIA

ITALIAN ANTIPASTO PLATTER

ARANCINI

CALAMARI
w/cannellini beans, tomato & pesto

ASSORTED PIZZAS

TIRAMISU

\$65

FOCCACCIA CASERECCIA

GARLIC PARMESAN PIZZA

ITALIAN ANTIPASTO PLATTER

ARANCINI

CARPARCCIO DI BRESAOLA "WAGYU"

RISSOTO
w/ smoked sundried tomatos,
zucchini & basil

TAGLIATA OF PORTERHOUSE
w/ rocket & parmesan

CALAZONE DONNA BIONDA
w/ nutella & banana

