

appetizers

ARANCINI (3) (V)	15.50
Mushroom and Pea risotto balls filled with Provolone Cheese	
OLIVE MISTE (V)	11.50
Bowl of marinated mixed olives	
BRUSCHETTA (V)	15.00
Tomato, red onion, basil and balsamic glaze	
CALAMARETTI FRITTI	E 18.50
Lightly dusted squid with zesty lemon aioli	M 28.50
VONGOLE E COZZE AGLIO E OLIO	E 19.50
Clams and mussels tossed in garlic, white wine and parsley	M 29.50
PIZZETTA ALL'AGLIO (V)	15.50
Mozzarella cheese pizza with confit garlic and herbs	

mains

GRIGLIATA DI PESCE DI GIORNO	34.50
Grilled local reef fish of the day	
TAGLIATA DI MANZO	38.50
300g Sirloin grilled to your liking served with chips and rucola salad with balsamic glaze	
COTOLETTA ALLA MILANASE	26.50
Chicken Parmigiana - topped with Neapolitan sauce and mozzarella with chips and salad	

sides

MIXED GREENS WITH ALMONDS	9.50
GARDEN SALAD	11.50
ROCKET AND PARMESAN SALAD	9.50
FRIES	10.50
SWEET POTATO FRIES	11.50

pasta e risotto

SPAGHETTI ALLA CARBONARA	26.50
Smokey bacon and onion tossed in a creamy garlic confit sauce	
PAPPADALLE ALLA BOLOGNESE	25.50
Classic meat ragu from Bologna with pork and beef slow cooked in a rich tomato sauce	
SPAGHETTI AI NERO DI SEPIA CON FRUTTI DI MARE	32.50
Fruits of the Sea – Local prawns, reef fish, squid and mussels tossed with a fresh black pasta with house napoletana sauce.	
RISOTTO PRIMAVERA (V)	27.50
Mixed vegetable risotto	
PENNE ARRABBIATA (V)	25.50
Fresh napoli, with chilli, garlic and parsley	
RISOTTO CON FUNGHI, OLIO AL TARTUFO (V)	28.50
Porcini and mixed Mushroom risotto, drizzled with truffle oil	
GLUTEN FREE PASTA EXTRA	5.50

pizza

DONNA BIONDA	28.50
Slow cooked beef ragù and mozzarella	
ORTOLANA (V)	24.50
Roasted Zucchini, eggplant, capsicum with cherry tomato topped with rocket and parmesan	
CURED	29.00
'Our Meat lovers' – Italian Sausage, salami, pancetta with tomato and mozzarella	
PROSCIUTTO	28.00
Tomato and Mozzarella with sliced Prosciutto topped with rocket and parmesan	
MARGHERITA (V)	22.50
Tomato, mozzarella, bocconcini and basil	
DIAVOLA	27.50
Hot salami, chilli flakes, tomato, mozzarella and bocconcini with provolone cheese	
CAPRICCIOSA	27.50
Smoked Ham, mushroom, artichoke and olives with tomato and mozzarella	
PIZZA BIANCA (V)	26.50
Confit garlic oil and mozzarella, artichoke, baby caper, spanish onion topped with rocket and parmesan	
AL TARTUFO	29.50
Confit garlic oil and mozzarella, potato, onion, pancetta drizzled with truffle oil	
UPGRADE YOUR PIZZA WITH OUR ADD ONS	
GLUTEN FREE BASE EXTRA	5.00

15% Surcharge applies on public holidays (V) - Vegetarian (GF) - Gluten Friendly

add ons

Great for pasta and pizza

CHICKEN	8.00
PRAWNS	9.00
SAUTEED MUSHROOMS	4.50
PROSCIUTTO	7.50
ITALIAN SAUSAGE	7.50

desserts

TIRAMISU	16.50
Coffee soaked sponge with mascarpone, chocolate and whipped cream	
SIGNATURE NUTELLA CALZONE	19.50
Nutella folded pizza, topped with caramelised banana. Perfect to share	
DONNA'S BURNT CITRUS TART (GF)	16.50
A sweet pastry tart, filled with a tangy citrus curd. Served with cream	
AFFOGATO	16.50
Vanilla ice cream with a shot of espresso and liqueur of your choice	

Add Ice Cream \$3.50

kids menu

Under 12	16.50
All kids meals come with complimentary kids ice cream and topping	
SPAGHETTI BOLOGNESE	
SPAGHETTI CARBONARA	
HAM, CHEESE AND TOMATO PIZZA	
CHEESE AND TOMATO PIZZA	
CHICKEN NUGGETS	

COME IN FOR OUR
friday aperitivo hour
4-6PM

2 Cocktails with a
complimentary bowl of
Truffle Parmesan Fries \$25

This is a place I like to call home. A place where the food experiences of my life are savoured and celebrated.



DONNA BIONDA

sparkling

	GLASS	BOTTLE
RIVA DEI FRATI PROSCECCO (ITALY)	14.00	56.00
JANSZ PREMIUM NV CUVEE (TASMANIA)	14.00	57.00
BROWN BROTHERS PROSCECCO 200ML		15.00

rose and moscato

WEST CAPE HOWE 'CAPE TO CAPE' MOSCATO (MOUNT BARKER, WA)	12.00	47.00
DEVILS CORNER PINOT NOIR ROSE (TASMANIA)	12.00	47.00
BROWN BROTHERS SPARKING MOSCATO ROSE 200ML		15.00

bianco

MOONSTRUCK SAUVIGNON BLANC (ADELAIDE HILLS, SA)	11.00	47.00
SAINT CLAIR SAUVIGNON BLANC (MARLBOROUGH, NZ)	13.00	56.00
INNOCENT BYSTANDER PINOT GRIS (YARRA VALLEY, VIC)	12.00	46.00
CORTE GIARA PINOT GRIGIO (VENETO, ITALY)	13.00	54.00
DANDELION VINEYARDS CHARDONNAY (ADELAIDE HILLS, SA)	13.00	53.00
ANTINORI CASTELLO DELLA SALA BROMITO DEL CERVO CHARDONNAY (TUSCANY, ITALY)		72.00

rosso

DEVILS CORNER PINOT NOIR (TASMANIA)	12.50	50.00
TARRA WARRA ESTATE PINOT NOIR (YARRA VALLEY, VIC)		58.00
YALUMBA SAMUEL'S COLLECTION GRENACHE (BAROSSA, SA)	13.00	56.00
MOONSTRUCK SHIRAZ (VICTORIA)	12.00	47.00
LANGMEIL PRIME CUT SHIRAZ (BAROSSA VALLEY, SA)	13.50	57.00
INNOCENT BYSTANDER SYRAH (YARRA VALLEY, VIC)	11.00	46.00
CANTINA VITCOLTORI SENESI CHIANTI	12.00	49.00
VASSE FELIX PREMIER CABERNET SAUVIGNON		90.00

beer and cider

GREAT NORTHERN ORIGINAL	9.50
GREAT NORTHERN SUPER CRISP	9.00
XXXX GOLD	9.00
PERONI LEGGERA	9.00
PERONI NASTRO	9.50
JAMES BOAGS PREMIUM LIGHT	9.00
CORONA	9.50
BIRRA MORETTI	10.00
ASAHI	9.50
FURPHYS PALE ALE	9.50
LITTLE CREATURES PALE ALE	10.00
HOUSE CIDER AND GINGER BEER	10.50

vodka

SMIRNOFF	12.00
GREY GOOSE	14.00

bourbon

JIM BEAM WHITE	11.50
MAKERS MARK	12.00
WILD TURKEY	12.00

whiskey

JOHNNIE WALKER RED	11.50
CANADIAN CLUB	11.50
JACK DANIELS	11.50

gin

TANQUERAY	11.50
INK GIN	15.50
HENDRICK'S	15.00

15% Surcharge applies on public holidays

juice and softdrink

COKE	6.50
NO SUGAR	6.50
LEMONADE	6.50
FANTA	6.50
LEMON LIME BITTERS	8.50
BUNDABERG GINGER BEER	7.50
DRY GINGER ALE	7.50
SODA WATER	7.50
TONIC WATER	7.50
WATER BOTTLE 600ML	6.00
APPLE	6.00
PINEAPPLE	6.00
ORANGE	6.00
CRANBERRY	6.00

tea and coffee

PICCOLO	5.00
ESPRESSO	5.00
CAPPUCCINO	5.00
LATTE	5.00
FLAT WHITE	5.00
LONG BLACK	5.00
HOT CHOCOLATE	6.00
MOCHA	6.00
CHAI	6.00
TEA	5.00

water

ACQUA PANNA STILL 500ML	8.00
ACQUA PANNA STILL 1L	11.00
SAN PELLEGRINO SPARKLING 500ML	9.50
SAN PELLEGRINO SPARKING 1L	12.00



DONNA BIONDA