

## Breads

Warm Panna di Casa loaf, olive oil, balsamic (Veg)	10
Garlic, mozzarella and rosemary pizza (Veg)	12
Bruschetta, prosciutto, torn buffalo mozzarella, fresh basil, oil, balsamic	14

## Starter

Bowl of marinated Italian olives	7
Arancini, mushroom, gorgonzola, aioli (Veg)	13
Split grilled prawns, oregano, chilli, lemon, torn toasted ciabatta (DF)	14
The classic bombetta - veal and pork marinated in thyme and rosemary, wrapped with prosciutto, filled with provolone and taleggio, finished with lemon zest, grated parmesan	16
The little Italian - mortadella, nduja, taleggio, pickled vegetable, olives, ciabatta, grissini	22
Oven baked camembert on beach wood, fresh herbs, pizza crisps (Veg)	21

## Pizza - 11 inch – Thin Base

(Gluten free available on request \$5 extra)

<b>Margherita</b>	16
Mozzarella di latte, napoli sauce, fresh torn basil (Veg)	
<b>Quattro formaggi</b>	23
Mozzarella di latte, gorgonzola, mascarpone, pecorino, fresh herbs (Veg)	
<b>The Italian Stallion</b>	26
Mascarpone cheese, parmigiano reggiano, confit garlic, artichokes, sliced prosciutto, lemon oil, rocket, house chilli flakes	
<b>Blanche potato</b>	23
Thinly sliced potato, taleggio cheese, kalamata olives, spring onions, chopped parsley, oregano (Veg)	
<b>Mooloolaba Prawn</b>	28
Prawns, cherry tomatoes, mascarpone, garlic, chilli, capers, red onion, lemon, salsa verde, rocket	
<b>Vegi Deluxe</b>	24
Napoli sauce, thyme roasted pumpkin, zucchini, oregano, flat mushrooms, parmesan, mozzarella di latte, sliced red onion, rocket, yoghurt and mint dressing (Veg)	
<b>Bombetta Supreme</b>	27
Hot salami, capsicum, Italian sausage, prosciutto, wild mushrooms, oregano, spring onion, parsley	

## Bombinos

### Drinks

The Play House - house lemonade, citrus and raspberry	8
Shake it Mama - mango, pineapple and caramel	8
Shake it Papa - Strawberry, cranberry and lime	8

### Eats

Ham and Pineapple Pizza	10
Fish of the day, fries and salad	14
Spaghetti bolognese, parmesan	10
Scoop of vanilla ice cream with nutella	4

## Mains

Roasted cauliflower and buffalo mozzarella salad, tomato, basil, olives, pickled red onion, pinenuts, pomegranate molasses vinaigrette (Veg, GF)	26
Pan fried fish of the day, roast potatoes, citrus salad, capers, radish, lemon dill butter (GF)	34
Pork cotoletta - crumbed pork cutlet, celeriac remoulade, garlic potatoes, radish, cress, lemon	32
Grilled eye fillet, triple cooked chips, salsa verde, bone marrow butter, cress, red wine jus (GF)	42

## Pasta - mains

(Gluten free pasta available on request \$3 extra)

Prawn spaghettini, cherry tomatoes, garlic, chilli, parsley, lemon olive oil	33
Rigatoni al freddo, 2 cheese sauce, crisp pancetta, parmesan, fresh chives	25
Braised lamb shoulder pappardelle, tomato ragu, green peas, mint, rosemary, pecorino	28
Pan fried organic gnocchi, burnt sage and pistachio butter, mushroom, artichoke, olives, parmesan, parsley (Veg)	32

## Sides

Skinny fries	7
Caprese - cherry tomatoes, buffalo mozzarella, torn basil (GF, Veg)	9
Rocket and shaved parmesan salad, balsamic (GF, Veg)	8
Buttered green beans, lemon, parsley (Veg)	9

## Desserts

Nutella calzone, vanilla ice cream	16
Dark chocolate and orange tart, mascarpone, fresh berries	14
Cannoli filled with whipped honey vanilla ricotta, lemon curd, strawberries	14
Affogato - shot of espresso, shot of Frangelico, vanilla ice cream	12

### 3pm to 6pm Secret Socials

Margherita pizza	8	Natural oysters (2 pce)	5
Daily pizzata	8	Bowl of marinated olives	5
Garlic, rosemary, mozzarella pizza	8	Antipasto plate	10
Arancini of mushroom and gorgonzola	7		