

## Starter

Bowl of marinated Italian olives	7
Warm Panna di Casa loaf, olive oil, balsamic (Veg, DF)	10
Garlic, mozzarella and rosemary pizza (Veg)	13
Arancini, mushroom, gorgonzola, aioli (Veg)	13
Bruschetta, prosciutto, torn buffalo mozzarella, fresh basil, oil, balsamic	14
Split grilled prawns, oregano, chilli, lemon, torn toasted ciabatta (DF)	14
Oven baked camembert on beach wood, fresh herbs, pizza crisps (Veg)	22

## 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>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>	25
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

Classic Bombetta's of veal and pork stuffed with taleggio, provolone, oregano and rosemary, wrapped in prosciutto, finished with lemon zest, parsley and parmesan, served with tomato, buffalo mozzarella and basil, crusty ciabatta	29
Pan fried fish of the day, skinny fries, cos leaves, lemon aioli (GF, DF)	34
Crispy skin slow roasted porchetta stuffed with garlic, oregano and lemon, thyme roasted potatoes, broccolini, apple sauce, sherry jus (GF, DF)	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
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, aioli	7
Caprese – cherry tomatoes, buffalo mozzarella, torn basil (GF, Veg)	9
Rocket and shaved parmesan salad, balsamic (GF, Veg)	8
Tender stem broccolini, lemon, parsley (Veg)	10

## Desserts

Nutella calzone, vanilla ice cream	16
Classic Tiramisu	14
Affogato – shot of espresso, shot of Frangelico, vanilla ice cream	12

## Aurora Frozen Desserts \$9 each

### Bacio



A unique blend of hazelnut gelato swirled with chocolate and hazelnut granules encased in rich dark chocolate

### Passionfruit



Exquisite passionfruit gelato veiled by a layer of rich dark chocolate

### Marroncino



A centre of peppermint gelato surrounded by chocolate gelato and then rolled in real chocolate and mint crisps

### Fireball



A real strawberry fruit ice cream ball centred with classic vanilla ice cream and rolled in strawberry sprinkle

