

# PIZZA

## NO HALF & HALF PIZZAS

Most Pizzas served with Tomato and Cheese Bases

Extra toppings from \$1.00

Large Size 12" Pizzas \$4 extra

(V) denotes Vegetarian Meal

Gluten Free Bases available - 11" Size \$4 extra

### Pizza Crusts

MED 10"

Garlic & Cheese Pizza 10  
Garlic butter pizza base with mozzarella cheese

Bocconcini Pizza 14  
Garlic pizza base with diced roma tomato, spanish onion, basil, fresh garlic and extra virgin olive oil topped with bocconcini cheese

### Traditional Pizzas

MED 10"

Al Martino's Special 17.5  
Cabanossi, ham, mushrooms, pineapple and olives

Aussie  
Bacon and egg

Capricciosa  
Ham, mushrooms, capsicum, olives and anchovies

Illawong Special  
Bacon, mushrooms, pineapple and small prawns

Mafia  
Bacon, pepperoni, cabanossi and ham

Margherita (V)  
Mozzarella cheese and oregano

Marinara  
Seafood with fresh garlic and parsley

Mexicana  
Pepperoni, onions, capsicum and olives

Napoli  
Mozzarella cheese, olives, anchovies, fresh garlic and oregano

Panania Special  
Bacon, pepperoni, ham, mushrooms, onion and egg

Pepperoni  
Pepperoni and extra mozzarella cheese

Prawn  
Small prawns, fresh garlic and parsley

Supreme  
Cabanossi, ham, mushrooms, onion, capsicum, pineapple & olives

Hawaiian  
Ham and pineapple

Vegetarian (V)  
Mushrooms, onion, capsicum, pineapple and olives

### Gourmet Pizzas

MED 10"

Chicken Delight 22.5  
Chicken, mushrooms, pineapple and BBQ sauce

Chicken Pesto  
Chicken, pinenuts, roasted capsicum, avocado, bocconcini cheese, pesto and garlic topped with sour cream and chives

Cranberry Chicken  
Chicken, cranberry sauce, bacon, potato and roasted capsicum, finished with a sprinkle of chives and sour cream

Europa  
Prosciutto, mushrooms, char-grilled eggplant, roasted capsicum and king prawns

Feta & Lamb  
Sundried tomatoes, sweet potato, lamb strips, fresh rosemary and crumbled feta

Feta Deluxe  
Chicken, bacon, feta cheese and BBQ sauce

Florence  
Sundried tomatoes, prosciutto, mushrooms, char-grilled eggplant and kalamata olives

Garlic King Prawn  
King prawns, fresh garlic and parsley with a touch of chilli

Lemon Pepper Duck  
Honey seeded mustard base with lemon pepper duck, bocconcini cheese, caramelised eschallots and potato topped with fresh chives

Meat Lovers  
Bacon, pepperoni, cabanossi, ham, chicken and mozzarella cheese with BBQ sauce

Mediterranean  
Prosciutto, feta cheese, fresh sliced tomato and a touch of fresh garlic

Paella Pan  
King prawns, octopus, calamari, chicken, chorizo & roasted capsicum with fresh parsley and a garlic saffron sauce

Paradise  
Scallops, calamari, king prawns, bocconcini cheese with a touch of chilli, fresh garlic and parsley

Rocket  
Prosciutto, bocconcini cheese topped with fresh wild rocket and shaved parmesan cheese

Satay Chicken  
Chicken, satay sauce, onions, roasted capsicum, shredded coconut and roasted peanuts

Sorrento (V)  
Char-grilled eggplant, artichokes, roasted capsicum and ricotta cheese

Spicy Chorizo  
Chorizo sausage, spanish onion, cherry tomatoes, kalamata olives & bocconcini cheese, finished with rocket pesto aioli

Tandoori Chicken  
Chicken marinated in tandoori spices with sugar snap peas and cashew nuts finished with mint yoghurt on top

True Italian  
Pepperoni, fresh sliced tomato, kalamata olives sprinkled with fresh garlic and oregano

Verona (V)  
Roasted pumpkin, pinenuts and roasted capsicum topped with pesto and goats cheese

Al Martino's

M E N U

Breads

Italian Bread Roll	2.5
Served with extra virgin olive oil and balsamic vinegar	
Garlic or Herb Bread	3.5
Tomato Bruschetta	6
Italian bread topped with diced roma tomato, spanish onion, basil, fresh garlic and extra virgin olive oil	
Ricotta & Roast Capsicum	7
Italian bread with basil pesto, ricotta cheese and roasted capsicum	

Salads

Italian Salad	10.5
Mixed green leaves, roma tomato, cucumber, spanish onion, olives, carrot, celery and red capsicum with an italian vinaigrette	
Rocket Salad	11.5
Rocket leaves tossed in a sweet balsamic vinegar, sundried tomato, spanish onion, garnished with shaved parmesan	
Casa Salad	12
Mixed green leaves, artichokes, feta cheese, roma tomato, marinated mushrooms, olives and a balsamic vinaigrette	
Caesar Salad	12
Baby cos lettuce tossed in homemade mayo, crispy bacon, egg, garlic croutons and shaved parmesan	
Grilled Chicken Caesar	16

Entree

Mezze Platter	10.5
An assortment of Mediterranean dips, served with crispy bread	
Eggplant Provolone (V)	15
Eggplant envelope filled with provolone cheese, crumbed, pan fried and finished with a napoletana sauce, fresh basil & shaved parmesan	
Crab Meat Cannelloni	15.5
Thin slices of eggplant, rolled and filled with crab meat, baby fennel and capers, served with crispy lettuce	
Beetroot Carpaccio (V)	15.5
Thinly sliced, topped with goats cheese, fennel, cherry tomatoes and hazelnuts	
Salt & Pepper Calamari	15.5
Served with homemade aioli	
Patatas Bravas	16.5
Potato cubes, chorizo, chilli, octopus, smoked paprika, parmesan and garlic butter	
Cozze al Pomodoro (G)	16.5
Tasmanian mussels pot braised with tomato, garlic, virgin olive oil & chilli	
Garlic Prawns (G)	16.5
King prawns with olive oil, garlic and shallots in a sizzling hot pot	
Mediterranean Prawns (G)	16.8
King prawns with olive oil, chilli, garlic, feta cheese and napoli sauce, in a sizzling hot pot	
Oysters Natural	1/2 doz 17 1 doz 25
Sydney Rock oysters served with lemon	
Oysters Kilpatrick	1/2 doz 18.5 1 doz 26.5
Sydney Rock oysters topped with crisp bacon and worcestershire sauce	

Pasta gluten free pasta available \$3extra

Traditional Homemade Lasagne	16.5
Spaghetti Bolognese	17
Spaghetti Misto Mare	20.8
A selection of fresh seafood - calamari, tiger prawns, scallops, octopus & mussels in a light tomato sauce	
Prawn Ravioli	19.8
Tiger prawns cooked in chilli, lemongrass, ginger and a saffron butter sauce	
Linguine Genovese	19.5
A basil pesto, napoletana and cream sauce with tiger prawns and pinenuts	
Linguine Salmon	19.5
Salmon with pinenuts, diced tomato & rocket in a garlic olive oil sauce	
Penne Arrabbiata	18
A napoletana sauce with bacon, garlic, onion and mild chilli	
Penne Siciliana (V)	18
A tomato sauce with eggplant & bocconcini cheese	
Penne Milano (V)	18
A napoli and cream sauce with a touch of basil pesto mixed with sundried tomatoes and pumpkin	
Fettucine Boscaiola	18
A creamy mushroom, bacon & parmesan sauce	
Fettucine al Pollo	19
Chicken with avocado and sundried tomato in a cream sauce	
Fettucine Lobster	19.8
Lobster meat cooked in a brandy, shallots & light creamy sauce	
Tortellini Papalina	18.8
Napoli sauce with bacon, mushroom, shallots, garlic with a dash of cream	
Gnocchi Quattro Formaggi (V)	19
Bocconcini, blue cheese, camembert & parmesan in a parsley and creamy sauce	

Risotto

Wild Mushroom Risotto (V)	17.5
A mix of wild mushrooms cooked in vegetable broth, white wine & continental parsley	
Chicken Pumpkin Risotto	18.5
Cooked in a chicken broth with a touch of tomato sauce	
Macadamia Beef Risotto	19
Cooked in a cream sauce with mushrooms, caramelised eschalots, camembert cheese & fresh basil	
Risotto di Mare	20.8
A selection of fresh seafood - prawns, calamari, mussels, octopus and scallops in a white wine & napoli sauce	

Main Meal

Veal Saltimbocca	22.5
Milk fed veal scallopini topped with prosciutto cooked in a white wine sage sauce, served with green beans & baby carrots	
Veal Oscar	24.8
Veal medallions pan-braised in a white wine & garlic cream sauce served on a bed of parmesan and parsley mash topped with grilled tiger prawns & fresh asparagus spears	
Honey Mustard Chicken	23.5
Crumbed chicken breast fillet served on kumera wedges, english spinach & pinenuts topped with a honey, seeded mustard and yoghurt dressing	
Cornfed Chicken Kiev	25.8
Filled with spinach, goats cheese and lobster meat served on a pumpkin & beetroot stack with a caramelised onion and brandy cream sauce	
Steak Dianne	24.8
Grilled beef eye fillet served with a traditional dianne sauce and steamed vegetables	
Steak Al Martino (G)	26.5
Tenderloin beef fillet wrapped in bacon served on a creamy mash & swiss brown mushroom jus	
Beef Roulade (G)	26.8
Beef eye fillet rolled with feta, olive tapenade and sage served on sweet potato & pumpkin mash with a red wine butter sauce	
Rib Eye Steak	26.8
Crusted with flaky bread, parmesan, parsley, garlic & pepper served on a bed of skordalia and pepper sauce	
Rack of Lamb (G)	26.5
Grilled and sliced, served with roast potatoes & steamed spinach with a sauce of red wine and rosemary jus	
BBQ Pork Ribs	26.8
Full rack of pork ribs smoked with hickory bbq sauce served with potato wedges, sour cream and sweet chilli sauce	
Herb Roasted Duck (G)	26.8
Oven baked, served on roasted beetroot and baby carrots with a red wine jus	
Grilled Barramundi Fillet (G)	26.5
Fresh local grilled barramundi fillet served on eggplant caponata	
Grilled Atlantic Salmon Fillet (G)	26.8
Served on roasted fennel and sugar snap peas with white wine, orange and butter sauce	

Side Orders

Chips	5.8
Potato Wedges	7.5
Served with sour cream and sweet chilli sauce	
Kumera Wedges	7.5
Served with sour cream and sweet chilli sauce	
Potato Mash	6
Seasonal Vegetables	7.5

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