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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

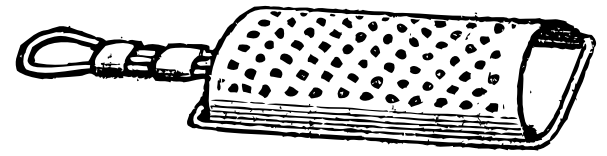
Thin sliced Air-dried Wagyu dressed  
w/ black cherry vinegar, Rocket & Parmesean

\$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

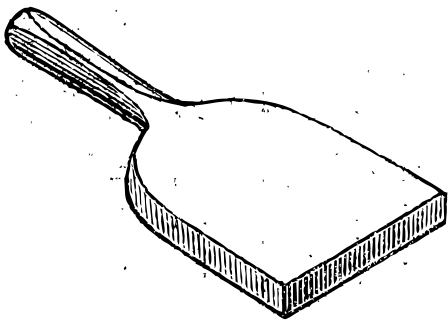
Grilled Baby Calamari w/ Cannelini Beans,  
Tomato & Pesto

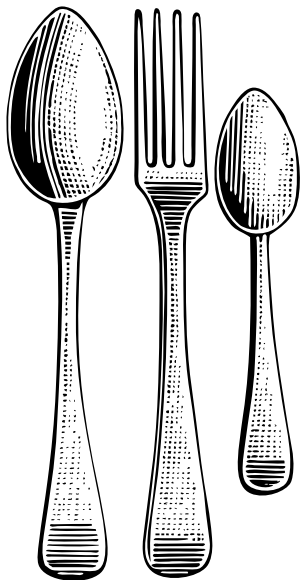
\$13.5

## 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 ZUCHINI 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  

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**\$15**
  
- | **TORTA DELLA NONNA**  
Italian ricotta cheesecake made w/ citrus zest & raisins  

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

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

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**\$12**
  
- | **AFFOGATO**  
Vanilla ice cream w/ a shot of espresso & Liqueur Frangelico, Baileys or Kahlua  

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

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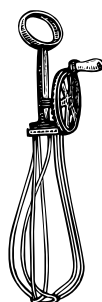
**\$11**
  
- | **PIATTO DI FROMAGGI CON UVA E CONFIT DI FRUTTA**  
Cheese plate w/ dried fruit & confits  

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**\$15**
  
- | **BISCOTTINI DELLA CASA**  
Plate of homemade biscuits  

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**\$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

