

LA MOLTO VELOCE
MORETTI
AUTOMOBILE



MORETTI
FRIULANA



ANTIPASTI *appetisers*

GARLIC BREAD

Traditional garlic bread with real butter and garlic / 4

BRUSCHETTA CON POMODORO

Toasted bread topped with marinated tomatoes / 8.5

BRUSCHETTA CON CAPONATA

Toasted bread topped with mixed vegetable caponata / 9.5

KINGFISH CARPACCIO

Thinly sliced kingfish, marinated with citronette and topped with chili flakes, and fennel / 26.5

FUNGHI TRIFOLATI

Mushrooms sautéed in garlic, extra virgin olive oil and parsley / 9.5

FIORI DI ZUCCA

Deep fried zucchini flowers stuffed with mozzarella and anchovies / 18

POLENTA CHIPS

Deep fried polenta chips drizzled with gorgonzola cheese / 12.5

GAMBERI ALL'AGLIO

Garlic prawns / 19

POLPETTE IN SUGO

Meatballs slow cooked in tomato sauce / 21

ANTIPASTO MISTO PER 2

SERVES 2 A selection of Italian delicacies / 34

TAGLIERE DI SALUMI E GNOCCO FRITTO

Selection of cured meats and provolone cheese served with deep fried dough puffs / 25.5

PROSCIUTTO E BUFALA

Imported buffalo mozzarella and 24 months cured prosciutto San Daniele / 24.5

CARPACCIO DI BRESAOLA

Thinly sliced bresaola topped with rocket and parmigiano shavings drizzled with vinaigrette / 22

PARMIGIANA DI MELANZANE

Slices of fried eggplant layered with cheese and napoletana sauce / 16

CALAMARI FRITTI

Tender deep fried calamari / 20

SUPPLI` ALLA ROMANA

Deep fried rice balls prepared in a slow-cooked meat sauce and stuffed with mozzarella / 16

PEPATA DI COZZE

Black mussels in a tomato, garlic, black pepper and white wine sauce / 28

PRIMI *pasta dishes*

GNOCCHI QUATTRO FORMAGGI

HANDMADE ON PREMISES
potato dumplings in four cheeses and cream sauce / 25

GNOCCHI BOLOGNESE

HANDMADE ON PREMISES
potato dumplings in traditional bolognese meat sauce / 26

RIGATONI AMATRICIANA

Short pasta with guanciale, onion, white wine, basil and napoletana sauce / 23

PENNE CREMA DI GAMBERI

Penne with prawns, white wine, napoletana sauce and a touch of cream / 26

FETTUCCINE MORETTI

HANDMADE ON PREMISES
Fettuccine with prawns, mushrooms, napoletana and touch of cream / 27

FETTUCCINE BOSCAIOLA

HANDMADE ON PREMISES
Fettuccine with ham, mushrooms and cream / 25

SPAGHETTI MARINARA

Sautéed fruits of the sea with garlic, white wine and napoletana sauce / 29

SPAGHETTI ALLO SCOGLIO

Wine, garlic, extra virgin olive oil and chilli with prawns, vongole & mussels / 34.5

RAVIOLI SORENTINA

HANDMADE ON PREMISES
Spinach & ricotta ravioli with bocconcini, napoletana sauce and a touch of cream / 25

SPAGHETTI CIMA DI RAPA

Spaghetti sautéed with wild bitter broccoli, anchovies and cherry tomatoes / 24.5

PAPPARDELLE AL RAGU` D'AGNELLO

HANDMADE ON PREMISES
Pappardelle pasta with slow-cooked lamb ragu / 30

RISOTTO ZUCCHINE E GAMBERI

Italian rice sautéed with white wine, garlic, prawns and zucchini / 31

Mains served with complimentary salad or potatoes

Imported Italian buffalo mozzarella on pizza please add \$8

Gluten free pizza base available at \$5

SECONDI *mains*

FISH OF THE DAY

Please ask your waiter / market price

SOGLIOLA ALLA GRIGLIA

Grilled lemon sole drizzled with extra virgin olive oil, lemon juice and white wine / 32

FISH AND CHIPS

Beer battered flat head served with chips and salad / 31.5

COSTOLETTE D'AGNELLO ALLA GRIGLIA

Grilled lamb cutlets marinated in extra virgin olive oil and rosemary / 39.5

SALTIMBOCCA ALLA ROMANA

Veal slices with 24 months cured prosciutto, sage and wine / 34

POLLO DUE SAPORI

Chicken breast fillets with prawns, avocado, white wine, touch of cream and napoletana sauce / 34

SPIEDINI DI PESCE

Char grilled skewers of calamari, prawns and capsicum sprinkled with garlic/lime-infused breadcrumbs / 33

SCALOPPINE AL LIMONE

Veal slices with lemon juice and white wine / 31.5

TAGLIATA DI MANZO

Char grilled scotch fillet served on rocket and topped with parmigiana shavings and balsamic reduction / 42

LOMBATINA AI FUNGHI PORCINI

Pan fried veal chop sautéed with porcini mushrooms / 42.5

CONTORNI *sides*

SPINACI SALTATI

Spinach sautéed with extra virgin olive oil and garlic / 11

PATATE AL FORNO

Roast potatoes / 9

PATATINE FRITTE

Beer battered chips / 8

BROCCOLINI SALTATI

Broccoli sautéed with extra virgin olive oil and garlic / 11

INSALATE *salads*

INSALATA MISTA

Lettuce, tomato, cucumber, onion and black olives in Italian dressing / 12.5

INSALATA BARBABIETOLA

Baby beetroot, baby spinach, quinoa, caprino cheese and croutons marinated with extra virgin olive oil and lemon / 16

INSALATA MORETTI

Chicken breast, avocado, bocconcini and lettuce in homemade dressing / 21

INSALATA DI PERA

Rocket, poached pear, raw pear, pecorino cheese and a pomegranate dressing / 16

INSALATA CAPRESE CON MOZZARELLA DI BUFALA

Italian buffalo mozzarella and tomatoes with origano, capers and extra virgin olive oil / 19.5

KIDS MENU

Spaghetti Bolognese / 11.5

Penne Napoletana / 11.5

Grilled lamb cutlets and Chips / 14.5

Fish and Chips / 14.5

Set menu required on weekends for group bookings above 12

Half / half pizzas \$2.50 extra on top of higher priced pizza

pizza must have same base topping for proper cooking

Corkage \$3.50 per person

BYO cake serving fee \$1.00 per person

Public holiday surcharge \$3.50 per person

PIZZA

BIANCA

garlic, rosemary, origano and extra virgin olive oil / 12

MARGHERITA

tomato sauce, mozzarella and basil / 20

NAPOLETANA

tomato sauce, mozzarella, anchovies and black olives / 22

COLONNA

sliced potato, mozzarella and rosemary / 22

COLOSSEO

mozzarella, rocket, caprino cheese, baby beetroot and caramelised figs / 25

VENEZIA

tomato slices, mozzarella, parmigiano, potato, anchovies and black olives / 24.5

ORTOLANA

mozzarella, zucchini, eggplant, caprino cheese and sun-dried tomatoes / 25

BARBERINI

mozzarella, rocket and parmigiano shavings and 24 months prosciutto San Daniele / 27.5

TRASTEVERE

mozzarella, potato, rosemary and roman sausage / 25.5

VEGETARIANA

tomato sauce, mozzarella, zucchini, olives, eggplant, mushroom, capsicum / 25

FRUTTI DI MARE

tomato sauce, garlic, fish filet, calamari, octopus, black mussels, prawns / 28

ISABELLA

tomato sauce, mozzarella, roman sausage, spinach and fresh ricotta / 26

CINQUE FORMAGGI

mozzarella, mascarpone, gorgonzola, grana Padano and taleggio / 25

GROTTA

mozzarella, cherry tomatoes, hot salame, porcini mushrooms, pecorino cheese and bread crumbs / 28

CHIARA

mozzarella, gorgonzola, mushroom and pancetta / 25.5

DIAVOLA

tomato sauce, mozzarella and hot salame / 23.5

SPAGNA

tomato sauce, garlic, prawns, artichoke hearts, basil and chilli / 27

POPOLO

tomato sauce, mozzarella, mushrooms and prosciutto / 26

CONTADINA

tomato sauce, mozzarella, mushrooms and roman sausage / 25.5

CAPRICCIOSA

tomato sauce, mozzarella, mushroom, artichoke hearts, organic cage free egg and prosciutto crudo / 27

PIAZZA

mozzarella, prawns, grilled zucchini, cherry tomato and fresh basil / 27

MAIALONA

tomato sauce, mozzarella, roman sausage, hot salame and smoked ham / 26

SAN PIETRO

mozzarella, zucchini flowers and anchovies / 27

CAPRESE FRESCA

pizza bianca topped with fresh buffalo mozzarella, roma tomato slices and prosciutto crudo / 27

VALTELLINA

mozzarella, rocket, bresaola, parmigiano shavings and balsamic reduction / 26

CALABRESE

tomato sauce, mozzarella, scamorza cheese, eggplant, nduja and basil / 25.5

ROMANESCA

mozzarella, artichokes, smoked pork belly, pecorino and mint leaves / 25.5

PIEMONTESE

mozzarella, porcini mushrooms, smoked pork belly, rocket and truffle paste / 28

CALZONE

folded pizza bread stuffed with mozzarella, ham and mushrooms / 23

CALZONE MORETTI

folded pizza bread stuffed with ricotta and spinach / 24.5