

ENTREE

ANTIPASTO (FOR TWO) \$19

a tasting plate of Italian cold meats, cheese, marinated vegetables & homemade assaggini served w' freshly baked rolls

SAPORI DI MARE MARKET PRICE

seafood speciality of the week
see specials board

BRUSCHETTA (PER PIECE) \$4

topped w' fresh tomato, basil, red onion, fiore di latte cheese & homemade pesto

FOCACCIA DI CASA \$6

baked fresh to order w' a base of olive oil, garlic & fresh herbs

topped w' fresh tomato & fiore di latte cheese \$8

topped w' prosciutto, roquette leaves & shave parmesan \$9

SOUP

MINISTRONE \$9 / \$15

traditional Italian vegetable soup served w' pastina & freshly baked rolls (ENT / MAIN)

SALADS

CALAMARI SALAD \$18

baby calamari shallow fried & served on roquette, cherry tomatoes w' a traditional Italian dressing

CAESAR SALAD \$13

baby cos lettuce freshly poached egg, crispy bacon, garlic croutons & shaved parmesan, tossed w' a traditional caesar dressing

w' grilled chicken tenderloins \$18

WARM CHICKEN SALAD \$18

grilled chicken tenderloins, avocado, marinated artichoke hearts, cherry tomato, red onion & mixed salad leaves tossed w' our house dressing

RISOTTO

cooked traditionally w' a base of homemade stocks & finished w' butter & parmesan

RISOTTO POLLO \$18

chicken, porcini mushrooms & sautéed leek

RISOTTO PESCATORE \$19

fresh seafood seared in olive oil, garlic, white wine & fresh cherry tomato

RISOTTO MILANESE \$18

saffron risotto topped w' a veal & vegetable stew

PASTA

LASAGNE \$16

baked w' bolognese sauce, béchamel, mozzarella & parmesan

CANNELLONI \$16

baked w' ricotta & spinach topped w' napoli sauce & shaved parmesan

SPAGHETTI BOLOGNESE \$16

traditional Italian sauce of lean mince, slow braised w' tomatoes & fresh herbs

SPAGHETTI MARINARA \$19

fresh seafood seared in olive oil, garlic, white wine & fresh herbs w' a hint of fresh chilli (w' napoli sauce optional)

SPAGHETTI MATRICIANA \$16

sautéed onion, crispy bacon tossed w' napoli sauce & fresh chilli

FETTUCCINE CON COZZE É PEPERONCINO \$18

spring bay mussels steamed w' fresh tomato, garlic, white wine & fresh chilli

FETTUCCINE CARBONARA \$17

tossed w' egg yolks, bacon in a cream & parmesan sauce

PENNE CON POLLO \$18

chicken, sautéed leek, mushroom & avocado tossed in a cream & parmesan sauce

PENNE CON POLPETTE \$17

homemade Italian meatballs tossed in a tomato & basil napoli sauce

gluten free penne available & cooked w' choice of any pasta sauce

GNOCCHI

homemade in the traditional way using semolina flour & freshly mashed potatoes

GNOCCHI TRE FORMAGGI \$18

baked in a creamy three cheese sauce

GNOCCHI NAPOLI \$17

tossed in a tomato & basil napoli sauce

GNOCCHI RAGÙ \$18

w' a slow cooked veal ragu

CALZONE

no variations to our calzone menu

ITALIAN MEATBALL \$16

filled w' homemade italian meatballs, napoli sauce & mozzarella

RICOTTA & SPINACH \$16

filled w' ricotta cheese, spinach, mushrooms & pinenuts

CHICKEN \$16

filled w' chicken, roasted red capsicum, marinated artichoke hearts, napoli sauce & mozzarella

MAIN DISHES

all main dishes are served w' a choice of two of the following: chips, salads, vegetables or potato

RIB EYE (400G) \$34

grilled to your liking w' a choice of mushroom sauce or our homemade herbed garlic butter

FISH OF THE DAY MARKET PRICE

see specials board

COTOLETTA \$22

grilled chicken breast or veal schnitzel, parmesan crumbed w' fresh herbs, served w' lemon wedges

PARMIGIANA \$25

chicken or veal cotoletta topped w' napoli sauce & melted cheese

SIDE DISHES

ITALIAN SALAD \$6

ROQUETTE SALAD \$6

BOWL OF CHIPS \$6

SEASONAL VEGETABLES \$8

DESSERTS

TIRAMISU \$8

homemade w' savoiardi biscuits soaked in espresso coffee & liquor, layered w' a creamy blend of mascarpone cheese & topped w' chocolate.

AFFOGATO \$9.50

vanilla gelato served w' amaretto liquor, a shot of espresso & biscotti

COPPA GELATO (IMPORTED ITALIAN GELATI) \$3 PER SCOOP

chocolate, vanilla, banana fresca, pistachio, lemon, strawberry

ASSORTED CAKES ON DISPLAY \$8

served w' fresh mascarpone cream

w' icecream ADD \$1

PIZZA

REG LRG FAM

MADONNA'S SPECIAL \$14 \$18 \$22

tomato, mozzarella, virginia ham, mushroom, capsicum, onion, salami, olives & oregano (anchovies optional)

NAPOLITANA \$12 \$16 \$20

tomato, fiore di latte cheese, olives anchovies & oregano

MARGHERITA \$11 \$15 \$19

tomato, fiore di latte cheese & fresh basil

CAPRICIOSA \$13 \$17 \$21

tomato, virginia ham, marinated artichoke hearts, mushrooms & olives (anchovies optional)

HOT CALABRESE \$13 \$17 \$21

tomato, mozzarella, roasted red capsicum, hot salami & olives

TROPICAL \$13 \$17 \$21

tomato, virginia ham, mozzarella & pineapple

PEPPERONI \$13 \$17 \$21

tomato, mozzarella & hot salami

BBQ CHICKEN \$14 \$18 \$22

tomato, mozzarella, chicken, bacon, onion, pineapple & bbq sauce

PARMA \$14 \$18 \$22

tomato, mozzarella, prosciutto & marinated artichoke hearts

MARINARA \$14 \$18 \$22

tomato, mozzarella, assorted seafood, garlic & fresh parsley

GAMBERI \$15 \$19 \$23

mozzarella, marinated tiger prawns, fresh tomato & parsley

VEGETARIAN \$13 \$17 \$21

tomato, mozzarella, mushroom, roasted red capsicum, onion, olives, garlic, oregano & fresh parsley

RUSTICA \$14 \$18 \$22

tomato, mozzarella, grilled eggplant, roasted red capsicum, artichoke hearts & homemade pesto

MADONNA'S LOT \$15 \$19 \$23

tomato, mozzarella, virginia ham, mushroom, capsicum, onion, salami, olives, pineapple, shrimps & oregano (anchovies optional)

QUATTRO STAGIONI \$23

Peperoni, Capicciosa, Margherita & Rustica (family size only, no variations)

½ - ½ PIZZA'S LARGE & FAMILY ONLY

\$1 EXTRA

BOOK YOUR NEXT FUNCTION AT

Madonna's

MADONNAS CAN CATER FOR YOUR NEXT FUNCTION
FROM \$30 PER PERSON

DRINK PACKAGES AVAILABLE

VISIT OUR WEBSITE FOR MORE INFORMATION:
WWW.MADONNASPIZZERIA.COM

WINES

SPARKLING

ASTORIA BABY LOUNGE 200ml	<i>Italy</i>	\$9.50
ANTONINI CERESA PROSECO DOCA	<i>Italy</i>	\$35

WHITE

CAPE VINE	sauvignon blanc	<i>margaret river, wa</i>	\$6.50	\$25
BUDDHA	chardonnay	<i>yarra valley, vic</i>	\$6.50	\$25
NINE DEGREES	sauvignon blanc	<i>marlborough, nz</i>	\$8.50	\$35
CESARI DUETORRI	pinot grigio	<i>venezia, italy</i>	\$8.50	\$35
ONE TREE PLAIN	reisling	<i>clare valley, sa</i>	\$30	
SECRET HILL	chenin blanc	<i>margaret river, wa</i>	\$30	

RED

CAPE VINE	cab. shiraz	<i>margaret river, wa</i>	\$6.50	\$25
ALESSIA GRACE	shiraz	<i>barossa valley, sa</i>	\$8.50	\$35
JOHN LUKE	pinot noir	<i>mornington, vic</i>	\$8.50	\$35
AMITY	cab. sauvignon	<i>coonawara, sa</i>	\$35	
ANGELICAS	sangiovese	<i>tuscany, italy</i>	\$35	

BEER & CIDER

LOCAL BEER **\$6.50**

CASCADE PREMIUM LIGHT
CARLTON DRAUGHT
VICTORIA BITTER
PURE BLONDE

PREMIUM LOCAL BEER **\$7.50**

CROWN LAGER
COOPERS PALE ALE
LITTLE CREATURES BRIGHT ALE

IMPORTED BEER **\$8.50**

PERONI NASTRO AZZURRO
BIRRA MORETTI
CORONA

CIDER **\$7.50**

MONTEITHS (NZ) APPLE & PEAR

APERITIFS, LIQUORS & SPIRITS

SPIRITS **7.50**

MIXERS **1.50**

CAMPARI
CINZANO BIANCO & ROSSO
LIMONCELLO
SAMBUCA BIANCO& NERO
FRANGELICO
SOUTHERN COMFORT
BUNDABERG RUM
BACARDI WHITE RUM
JOHNNIE WALKER RED SCOTCH
JIM BEAM BOURBON
GORDON'S DRY GIN
STOLICHNAYA VODKA
GLEN FIDDICH 12YR OLD SINGLE MALT **(\$8.50)**

HOT DRINKS

all served w' biscotti

SHORT BLACK & MACCHIATO **\$3.50**
CAPPUCCINO, CAFE LATTE & HOT CHOCOLATE **\$4.00**
POT OF TEA **\$4.00**

OTHER DRINKS

COKE, DIET COKE, COKE ZERO, SPRITE, LIFT & FANTA **\$3.50**
LEMON LIME BITTERS **\$4.50**
SAN PELLEGRINO **\$4.00**
limonata, aranciata rossa & chinotto
SAN PELLEGRINO MINERAL WATER-SPARKLING (500ml) **\$5.00**
ORANGE & APPLE JUICE **\$4.00**
100% RED ORANGE JUICE **\$4.50**
ICED COFFEE **\$6.50**
ICED CHOCOLATE
ICED STRAWBERRY
all prepared w' gelato & cream

BYO WINE ONLY \$8 CORKAGE APPLIES

ONE BILL PER TABLE TO ENSURE EFFICIENT SERVICE FOR ALL GUESTS