



## **Ristorante Pizzeria Gelateria**

# *Menu*

*My home town, Fontanelle di Teano is a small country village of 200 people halfway between Rome & Naples, where people grow their own fresh fruit & vegetables and make their own wine & olive oil.*

*At Lido Italia I bring you the diverse Italian flavours which I've enjoyed with my family. We source only the finest ingredients and produce from Italy, Australia and New Zealand. So sit back & relax while we create this experience for your plate.*

*Buon Appetito!*

*Amedeo*

## Antipasti

<b>Antipasto all' Italiana (gfo/dfo)</b>	17.50
Mixed plate of traditional Italian cheeses, cold cured meats, olives & bread	
<b>Bruschetta (v/df/gfo)</b>	11.50
Grilled ciabatta bread with tomatoes, garlic, extra virgin olive oil & fresh basil	
<b>Cozze alla marinara (df/gfo)</b>	14.00
Fresh South Australian black mussels cooked in white wine, garlic, cherry tomatoes, parsley & chilli, served with grilled ciabatta bread	
<b>Gamberi fritti (gfo)</b>	15.00
Deep fried (Italian stile) fresh Australian prawns, served with roasted spicy eggplant	
<b>Arancini (v)</b>	12.50
Deep fried porcini mushroom & mozzarella cheese arancini served on home made semi-dried tomato salsa	
<b>Cappesante (gf/dfo)</b>	16.00
Pan seared fresh Australian scallops served with cauliflower puree & slice of Parma ham	

## Pane

<b>Garlic bread (gfo/v/dfo)</b>	8.50
Warm Italian rosette bread served with homemade garlic & herb butter	
<b>Pizza bread (gfo)</b>	9.00
Medium pizza base with butter, garlic, mozzarella & basil, topped with shaved grana padano	
<b>Focaccia (gfo)</b>	9.00
Medium pizza base with Maldon sea salt, rosemary, extra virgin olive oil & garlic, topped with shaved grana padano	

## Bambini menu

<b>Penne/Spaghetti Bolognese (gfo)</b>	10.00
Choose penne or spaghetti pasta with homemade Bolognese sauce	
<b>Lasagna with chips</b>	10.00
Homemade lasagna served with chips	
<b>Bocconcini di pollo with chips</b>	10.00
Homemade chicken nuggets served with chips	

# Primi

<b>Gnocchi al salmone (gfo)</b>	27.50
Fresh gnocchi pasta with smoked salmon, cherry tomatoes, butter, garlic, white wine, lemon, capers, roast pine nuts, cream & Italian parsley	
<b>Tagliatelle gamberi e carciofi (gfo)</b>	29.00
Fresh tagliatelle pasta with wild caught Australian prawns, pancetta, artichoke cream, butter, garlic, white wine and finished with toasted bread crumbs & fresh Italian parsley	
<b>Fettuccine carbonara (gfo)</b>	24.00
Fettuccine pasta with pancetta, butter, eggs & grated grana padano	
<b>Tagliatelle alle verdure (gfo/v/df)</b>	22.50
Fresh tagliatelle pasta with fresh zucchini, eggplant, mushrooms, onion, capsicum, pomodoro sauce, garlic & fresh basil	
<b>Bucatini amatriciana (gfo)</b>	24.50
Bucatini pasta with pancetta, onion, chilli, pomodoro sauce, garlic, shaved grana padano & fresh basil	
<b>Fettuccine marinara (gfo/df)</b>	29.00
Fresh Australian wild fresh Australian prawns, South Australian black mussels, New Zealand clams, calamari, white wine, pomodoro sauce, garlic, lemon & Italian parsley	
<b>Cannelloni</b>	22.00
Home made cannelloni filled with ricotta & spinach, topped with pomodoro sauce & grated grana padano, served with a side salad	
<b>Tagliatelle al pesto (gfo)</b>	27.50
Fresh tagliatelle pasta with homemade basil pesto, roasted chicken breast, sundried tomatoes & a touch of cream finished with fresh basil & shaved grana padano	
<b>Lasagna</b>	22.50
Homemade lasagna with Italian ham, mozzarella cheese, Bolognese sauce, grated grana padano, served with a side salad	
<b>Ravioli al tartufo (gfo)</b>	27.50
Spinach & ricotta ravioli with mixed wild mushrooms, extra virgin olive oil, cherry tomatoes, white wine & Italian parsley, topped with shaved truffle pecorino cheese	
<b>Risotto frutti di mare (gf)</b>	29.50
Risotto with fresh Australian prawns, South Australian black mussels, New Zealand clams, Hervey Bay scallops, calamari, cherry tomatoes, lemon, white wine, onion, garlic & fresh Italian parsley	
<b>Tagliatelle alla Bolognese (gfo/df)</b>	23.50
Fresh tagliatelle pasta with home made beef & pork mince Bolognese sauce, finished with grana padano & fresh basil	

## Secondi

<b>Barramundi al cartoccio (gf)</b>	31.00
Wild Queensland barramundi, oven baked in foil with lemon, garlic, rosemary & cherry tomatoes, served with roast potatoes & side salad	
<b>Pesce spada alla Siciliana (gf/df)</b>	31.00
Grilled swordfish steak, topped with fresh tomatoes, capers, olives & fresh basil salsa, served with orange, fennel & rocket salad	
<b>Calamari in umido (df)</b>	30.00
Fresh calamari stuffed with bread, garlic, lemon, calamari legs, cooked in pomodoro, garlic & chilli sauce served with roast potatoes	
<b>Agnello scottadito (df/gf)</b>	38.00
Prime Australian lamb cutlets marinated in thyme, rosemary, garlic & extra virgin olive oil, oven baked & served with steamed broccolini & roast potatoes	
<b>Scaloppine ai funghi porcini (gfo/dfo)</b>	31.00
Sliced prime veal rump pan-cooked with garlic, porcini mushrooms & white wine, served with roasted seasonal vegetables	
<b>Scaloppine di pollo (gfo/dfo)</b>	30.00
Sliced chicken breast pan-cooked in butter, garlic, mixed mushrooms & marsala wine, served with roast baby carrots, asparagus & potato gratin	

## Insalate

<b>Caprese (gf)</b>	13.50
Tomatoes, mozzarella cheese, fresh basil & extra virgin olive oil, garnished with caper berries & black olives	
<b>Contadina (vo/gf)</b>	17.00
Spinach, Parma ham, pear, gorgonzola cheese & walnuts, dressed with extra virgin olive oil	
<b>Italiana (vo/gf)</b>	13.50
Mixed green leaves, tomatoes, red onion, green olives & ricotta cheese with balsamic dressing	
<b>Rucola (vo/gf)</b>	17.00
Rocket salad, cherry tomatoes, roasted pine nuts, shaved grana padano with lemon & extra virgin olive oil dressing	
<b>Verdure al forno (gf/v/df)</b>	13.50
Mix vegetables freshly roasted with garlic, extra virgin olive oil, rosemary & thyme	

# Pizza

<b>Bayview</b>	Sml 14.90
Tomato base, mozzarella, ham, pineapple	Med 18.90
	Large 21.90
<b>Cambridge</b>	Sml 15.90
Tomato base, mozzarella, onion, capsicum, sliced tomatoes, spinach, pepperoni	Med 19.90
	Large 22.90
<b>Carlton calzone</b>	Sml 14.90
Closed pizza with tomato base, fior di latte, ham, mushrooms	Med 19.90
	Large 22.90
<b>Esplanade</b>	Sml 15.90
Tomato base, mozzarella, spinach, pumpkin, capsicum, sliced tomatoes, mushrooms, ricotta	Med 19.90
	Large 22.90
<b>Falcon</b>	Sml 16.90
Tomato base, mozzarella, chicken, sundried tomatoes, sliced tomatoes, spinach, garlic yoghurt dressing	Med 20.90
	Large 23.90
<b>Margherita</b>	Sml 14.90
Tomato base, fior di latte, oregano, fresh basil	Med 19.90
	Large 21.90
<b>Mountjoy</b>	Sml 17.90
Tomato base, mozzarella, ham, pepperoni, mushrooms, onion, olives, capsicum, spinach, sliced tomatoes & anchovies (optional)	Med 22.90
	Large 26.90
<b>Oceana</b>	Sml 21.90
Tomato base, mozzarella, mixed fresh seafood, spinach, sliced tomatoes	Med 25.90
	Large 29.90
<b>Raeburn</b>	Sml 15.90
Tomato base, mozzarella, chilli, jalapeno, spinach, pepperoni, sliced tomatoes	Med 19.90
	Large 22.90
<b>Stratton</b>	Sml 15.90
Tomato base, mozzarella, olives, spinach, anchovies, sliced tomatoes	Med 19.90
	Large 22.90
<b>Wellington</b>	Sml 17.90
Tomato base, mozzarella, ham, salami, bacon, pepperoni & BBQ sauce	Med 21.90
	Large 24.90

*Extra pizza toppings \$1 each*

*Avocado \$3.00, Australian wild caught Prawns \$5.00*

*Vegan cheese \$3.00*

*Gluten free pizza base available in medium size only*

*Extra \$3.00*

# Authentic Italian Pizza (30cm)

## Bianche

### Marche

Olive oil base, rosemary, potatoes, pancetta, fior di latte, grana padano, basil 24.50

### Principe

Olive oil base, oregano, goats cheese, artichokes, fior di latte, topped with fresh Parma ham, 25.00

### Salmone

Olive oil base, cherry tomatoes, goats cheese, oregano, fior di latte, finished with fresh smoked salmon & Italian parsley 26.00

## Rosse

### Capricciosa

Tomato base, oregano, olive oil, Italian ham, olives, mushrooms, artichoke, fior di latte, basil 24.50

### Diavola

Tomato base, oregano, olive oil, fior di latte, salame piccante (pepperoni), chilli oil, basil 24.00

### Funghi

Tomato base, porcini mushrooms, cherry tomatoes, basil, oregano, fior di latte, basil 25.00

### Genova

Tomato base, oregano, olive oil, fresh tomatoes, marinated Australian wild caught prawns, olives, fior di latte, Italian parsley, fresh rocket 26.00

### Parma

Tomato base, oregano, olive oil, fior di latte, topped with Parma ham & fresh rocket 25.00

### Prosciutto

Tomato base, oregano, olive oil, Italian ham, gorgonzola, fior di latte, basil 24.50

### Toscana

Tomato base, onion, mushrooms, Italian sausage, cherry tomatoes, fior di latte, basil 24.50

*gfo = Gluten free option*

*v = Vegetarian*

*dfo = Dairy free option*