

## Primi Piatti

- Pane Di Aglio E Olio (3 slices) (V | VG) 9**  
Chargrilled house bread with fresh garlic and olive oil.
- Olive e Salsicce 16**  
Fried olives with chilli & garlic accompanied with freshly cut Italian sausage and crusty house bread.
- Burratta (V) (contains nuts) 26**  
Creamy Burrata served with pan seared sweet cherry tomatoes, a drizzle of pesto and crusty bread.
- Antipasto Misto 44**  
Our chef's selection of mouth watering appetisers incorporating some old favourites and some of our specialties.
- Bianchetti 19**  
Whitebait, dusted in seasoned flour and deep fried til crisp and golden.
- Nonna Cata's Polpette (4 per serve) 19**  
Famous in the Paladino family, our meatballs are mixed with parmesan cheese, fresh herbs and cooked in our sugo.
- Arrotolate Di Melanzane (V) 20**  
Chargrilled eggplant slices, rolled with a spinach and ricotta filling, then baked in our sugo, finished with melted mozzarella and breadcrumbs.
- Calamari Fritti 27**  
Classic and simple – calamari dusted in seasoned flour then deep fried until golden and tender. Served with spicy tomato sugo.

## Chef's Choice

*Refer to our socials for our Chef's weekly selections*

### Nonna's Tavola – Chef's Feed Me Menu

*Chef's selection recommended for groups of 8 or more*

**Option 1: Primi | Pasta | Dolce 60pp**  
Antipasto Misto | Calamari Fritti | Choice of 3 pastas | #select desserts

**Option 2: Primi | Pasta | Secondi | Dolce 85pp**  
Antipasto Misto | Calamari Fritti | Choice of 3 pastas | Chargrilled meat (Bistecca and Pollo) | Patate Fritti | Insalata | #select desserts

#Dessert choices: Affogato | Gelato con Pesche

## Pasta & Risotto

*Gluten free  
Entrée size*

*Add 4  
Less 2*

- Spaghetti Carbonara 31**  
Spaghetti tossed with guanciale, egg, pecorino and pepper.
- Penne Vegetariana (V | VG) 28**  
Penne tossed with sauteed mushrooms, baby spinach, cherry tomatoes and olives, combined with garlic, olive oil and chilli.
- Penne or Risotto Con Pollo e Gamberi 31**  
Penne or Risotto (GF) tossed in a creamy sauce with guanciale, chicken, prawns, spinach, and mushrooms.
- Tortellini Con Ragù 36**  
Tortellini tossed with our 5-hour slow cooked pork and veal ragù.
- Spaghetti Puttanesca 31**  
Spaghetti tossed with whole olives, capers, anchovies, chilli, garlic and fresh cherry tomatoes.
- Linguine Granchio 38**  
Linguine tossed with succulent blue swimmer crab meat, garlic, chilli, and splash of wine, finished in a rosé sauce.
- Spaghetti Marinara 39**  
Spaghetti tossed with fresh seafood, sauteed with vodka, chilli, and garlic with a touch of tomato.
- Nonna Cata's Lasagna 35**  
Traditional, Calabrese style lasagna.....there are no words, you just have to try it!

**PALADINO'S**  
*Cucina*

## Secondi Piatti

*Served with patate fritti*

**Bistecca Alla Griglia ~ 300gms (GF)** 45  
Chargrilled scotch fillet cooked to your liking

**Cotolette Di Vitello** 32  
Traditional homemade veal cotolette fried until golden brown.

**Scallopine Mare e Monte** 37  
Pan fried pork medallions, topped with prawns and mushrooms in a rose sauce.

**Pesce Del Giorno**  
Fish of the day – refer to Chef's Choice

**Bambini** 16  
Penne Carettiera | Cotolette Di Vitello | Calamari Fritti

## Cucina Vecchia

**Trippa (GF)** 35  
Honeycomb beef tripe cooked in our special tomato sugo with chilli, and served with crusty bread.

**Gnocchi Polpette Al Forno** 34  
Gnocchi tossed with meatballs and tomato sugo, topped with fiori di latte and oven baked.

**Fegati E Cuori Di Pollo (GF)** 26  
Chicken livers and hearts seared with sweet sherry and traditional flavours.

## Contorni

**Patate Fritti (GF | V | VG)** 11  
Hand cut fried potatoes

**Broccolini (GF | V | VG)** 15  
Lightly pan fried tender broccolini with garlic and chilli

**Insalata (GF | V | VG)** 13  
Cos and radicchio salad, in an olive oil and red wine vinegar dressing

**Insalada Radicchio (GF | V | VG)** (contains nuts) 16  
Radicchio tossed with pear, orange, red onion, and walnuts dressed with an olive oil, garlic & honey dressing.

## Dolce

**\*\*NEW\*\* Italian Coconut Citrus cake (GF)** 16  
Served warm with vanilla bean ice cream

**\*\*NEW\*\* Zeppole (2)** 16  
House fried zeppole sprinkled with sugar and served with our vanilla bean gelato  
*Not available until after 8pm on Friday & Saturday nights*

**Cassata** 12  
Banana, chocolate, vanilla with mixed fruit and a Strega liquor-soaked red sponge.

**Affogato (GF)** 16  
Vanilla bean ice cream, accompanied with Frangelico and espresso coffee

**Tiramisu** 16  
Layered Italian biscuit cake, dipped in coffee, filled with mascarpone

**Vanilla Panacotta** 16  
Creamy Italian custard dessert

**Gelato Con Pesche (GF)** 13  
Creamy vanilla bean ice cream served with syrup preserved peaches

**Toblerone Cocktail** 20  
Decedent and delicious - Baileys, Frangelico and Kahlua served with Toblerone and chocolate stick

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*Cucina*