

*de fazio's*  
RISTORANTE PIZZERIA

Fully Licensed

BYO wine only

## PANE

Garlic Bread– 4 pieces	5.5
Garlic or Herb Cheese Focaccia	S 6.5 L 10.5

## PRIMI PIATTI

Bruschetta – 4 pieces	12
<i>Tomatoes, smoked salmon, spanish onion, basil served on our homemade bread drizzled with balsamic reduction</i>	
Palle Arancini - 4 pieces	12
<i>Arancini balls filled with mixed herb rice, mushrooms and mozzarella served on Napoli sauce &amp; rocket salad</i>	
Calamari alla Griglia	E 17 M 24
<i>Grilled calamari tossed in extra virgin olive oil, lemon juice and chili flakes, served with a side salad</i>	
Cozze alla Provinciale	E 17 M 24
<i>Spring Bay black mussels, sautéed with garlic, chilli, napoli sauce, white wine, herbs &amp; served with toasted bread</i>	

## PASTA E RISO

Risotto della Nonna	19
<i>Arborio rice, grilled chicken, peas and semidried tomatoes</i>	
Spaghetti/Risotto Marinara	29
<i>Spaghetti or risotto, assorted seafood, garlic, fresh diced tomatoes, fish stock olive oil, parsley and thyme</i>	
Gnocchi al Gorgonzola	19
<i>Homemade potato gnocchi, imported Italian blue cheese, baby spinach, semidried tomatoes</i>	
Gnocchi alla Matriciana	18
<i>Homemade potato gnocchi, caramelised onions, bacon, Napoli sauce, parsley, hint of chilli</i>	
Fettuccine all Abruzzese	20
<i>Fettuccine, chicken, mushroom, prosciutto, semidried tomatoes, pesto, creamy tomato sauce</i>	
Fettuccine al Salmone	19
<i>Fettuccine, smoked salmon pieces, baby spinach, green peppercorns, vermouth, creamy sauce</i>	
Cannelloni	18
<i>Ricotta and spinach filled crepes, smothered in a napoli sauce, served with a rocket salad</i>	
Risotto Vegetarian	18
<i>Arborio rice, roast seasonal vegetables tossed through a Napoli sauce</i>	
Lasagne De Fazio	18
<i>Lasagne sheets, bolognese sauce, béchamel and mozzarella cheese</i>	

## SECONDI PIATTI

*\*All main meals served with mash and vegetables*

Pollo Mare e Monti	28
Pan fried chicken breast, assorted seafood, tomatoes, herbs and a light cream sauce	
Pollo alla Parmigiana	26
Crumbed chicken breast, Napoli sauce, leg ham and melted mozzarella cheese	
Vitello alla Piemontese	27
Crumbed veal, mushrooms and cream jus	
Saltimbocca alla Romana	28
Veal scaloppine, prosciutto, fresh sage and butter jus	
Filetto di Maiale al Marsala	26
Sautéed pork medallion with a sauce of seeded mustard and marsala	
Bistecca di Manzo – 300g	37
Prime Eye fillet steak	
Creamy peppercorn sauce	
Mushroom and rosemary sauce	
Caramelised onion and balsamic vinegar	
Pesce del giorno	Market price
Fresh fish of the day – ask your waiting staff	

## CONTORNI

Patate Fritte	6
Golden French fries	
Steam Vegetables	5

## INSALATE

Insalata alla Cesare	13
Baby cos lettuce, crisp pancetta, garlic croutons, anchovy fillets, caeser dressing, poached egg & shaved parmesan	
Add grilled chicken breast	18
Insalata di Rucola	9
Rockets leaves, roasted pine nuts , shaved parmesan and a balsamic dressing	
Insalata del Giardino	6
Mixed lettuce, cucumber, tomato, black olives, Tuscany onion and a balsamic dressing	

## PIZZA MENU

*\* Gluten Free available in all large pizzas extra \$ 4.5*

	S	L
MARGHERITA	13.5	19
Tomato, cheese, oregano		
CAPRICCIOSA	14.50	19.5
Tomato, cheese, ham, mushrooms, olives		
CALABRISELA	14.50	19.5
Tomato, cheese, ham, hot salami, capsicum, oregano		
MEXICANA	14.50	19.5
Tomato, cheese, hot salami and capsicum		
VEGETARIAN	14.50	19.5
Tomato, cheese, mushroom, capsicum, onion, olives, pineapple		
AUSSIE	14.50	19.5
Tomato, cheese, ham, egg, bacon		
CHICKEN	14.50	19.5
Tomato, cheese, pineapple, chicken with BBQ sauce		
TROPICAL	14.50	19.5
Tomato, cheese, ham, pineapple		
GYPSY	15	20
Tomato, cheese, ham, mushroom, prawns		
DE FAZIO SPECIAL	15	20
Tomato, cheese, ham, mushroom, peppers, onions, prawns, olives, anchovies		
MARINARA	15	20
Tomato, cheese, prawns, anchovies, smoked oysters		
GOURMET PIZZA 1	15.5	21.5
Tomato, cheese, honey cured ham, sopressa salami, roast peppers, olives		
GOURMET PIZZA 2	15.5	21.5
Tomato, cheese, prosciutto, roast eggplant, fresh tomatoes, artichoke hearts		
GOURMET PIZZA 3	15.5	21.5
Tomato, cheese, roast eggplant, roast peppers, olives		
GOURMET PIZZA 4	15.5	21.5
Tomato, cheese, smoked salmon, avocado, spanish onion, capers		

## COLD BEVERAGES

Juices	2.9
Soft drinks	3.2
<i>Coke, diet coke, coke zero, sprite, fanta, lift, raspberry</i>	
Lemon Lime and Bitters	3.9
San Pellegrino	
<i>Sparkling mineral water 250ml</i>	3.9
<i>Chinotto, Limonata, Aranciata</i>	3.5
San Pellegrino	
<i>Iced Teas – Peach, Lemon</i>	3.5

## HOT BEVERAGES

Espresso	3.2
Café Latte	3.5
Cappuccino	3.5
Flat white	3.5
Macchiato	3.5
Hot Chocolate	3.7
Iced Coffee	4.5
Iced Chocolate	4.5
Selection of Tea Leaves from Project T	3.5
<i>English breakfast, earl grey, peppermint, chai, chamomile, gunpowder green, lemon/ginger and Russian Caravan.</i>	

## LOCAL BEER

Cascade Light	6
Carlton Draught	7
Boags	7
Crown	7

## IMPORTED BEER

Apple Cider	7.5
Peroni	7.5
Corona	7.5
Asahi	7.5

## SPIRITS

Mixed Drinks	6
<i>Whiskey, Scotch, Bourbon, Vodka, Gin, Rum, Barcardi</i>	
Premium mixed drink	9
<i>Black label, Chivas, Glen Morangie</i>	
Liqueurs	
<i>Frangelico, Kahlua, Cointreau, Midori</i>	6.5
Italian Selections	
<i>Campari, Averna, Sambuca</i>	6.5
Affogato	7.5
<i>Espresso, Frangelico, vanilla ice cream</i>	