

To Start

Garlic Bread (3pcs) (VG, GFO) 9.5
Organic garlic, Aussie butter and oregano
Add Extra 3
Make it Cheesy 4.5

Homemade Olives and Sundried Tomatoes (VG) 10.5
With focaccia bread

Entrée

Tomato Bruschetta (2pcs) (VG, GFO) 15.5
Diced tomato, Spanish onion and basil topped with a balsamic glaze
Add Extra 5

Crispy Steak Fries (VG) 10.5
Seasoned with sea salt and pepper, served with Tom sauce

Arancini (4pcs) (VG) 16
Mushroom, parmesan cheese served with truffle mayo
Add Extra 4

FROM THE SEA

Sydney Rock Oyster
Natural 26 42
Kilpatrick 31 56

Cozze Bianco (GFO) 27.5
Local mussels with garlic and shallots cooked in white wine cream sauce, served with garlic bread

VEGAN

Vegan Burger 27.5
Vegan pattie, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, Spanish onion

Risotto alla Verde 32.2
Arborio rice, spinach, green peas mash, asparagus, vegan cheese

Penne Vegan (GF) 29.9
Seasonal roasted vegetables, spicy Nap sauce with vegan cheese

Vegan Pizza (GFO) 32.2
Certified vegan cheese, black olives, mushroom, marinated artichokes, wild rockets, and cherry tomato

Vegan Pepperoni Pizza 33.5
Vegan cheese, caramelised onion and vegan pepperoni

Antipasti Share Board 51.5

Prosciutto, beef bresaola, salami, mixed olives, artichokes, grilled eggplant, grana padano, Adelaide brie, and pana di casa with EVO

Fried Crumbed Mozzarella Stick (VG) 18
Neapolitan sauce, basil oil, and mixed lettuce

Marinated Sicilian Olives (GF) 10.5
House olives with lemon, garlic, herbs, chili and EVO. Served warm

Homemade Wagyu Meatballs 24.5
With grated parmesan and toasted garlic bread

Crispy Southern Fried Chicken (GFO) 21.5
Served with a side of lemon & Sriracha mayo

Calamari Fritti (GFO) 21.5
Fresh squid dusted with lemon pepper served with Arrabbiata sauce and lemon wedges
Make it Vegan 5

Gamberi al Arrabbiata (GFO) 28.5
Pan fried prawns, garlic and a touch of chilli in Neapolitan sauce. Served with garlic bread

Burgers

GF Buns Available 6 Double Stack

Smoke House Wagyu Burger 25.5 29.9
With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar and served with chips

Southern Fried Chicken Burger 24
With pickled carrot, onion, slice of cheddar with chips

PIZZA ALLA NAPOLETANA (ROSSO BASE)

GF base available 6

Margherita (VG) 21.5
Basilico, buffalo mozzarella, fior di latte, and EVO

Vegetarian (VG) 24.5
Spanish onion, mushroom, olives, capsicum, zucchini, cherry tomato, and fior di latte

Roasted Butternut Squash (VG) 31.5
Fior di latte, brie cheese, caramelised onion, toasted pine nut, and sage

Prosciutto and Pesto 28
Fior di latte, basil pesto cherry tomato, crispy rocket leaves, and sliced prosciutto

Napoli 26.5
Olives, anchovy, cherry tomato, basil, and fior di latte

Italian Pepperoni 27.5
Caramelised onion, pepperoni, and fior di latte

Ham & Pineapple 23.5
Ham, pineapple, and fior di latte

Capricciosa 26.5
Mushroom, ham, olives, and fior di latte

Meat Lover 29.5
Ham, cabanossi, pepperoni, Spanish onion, beef ragù, and fior di latte

Pizza Polpetta 28.5
Fior di latte, beef meatball, Spanish onion, fresh basil

Supreme Casa Nova 29.5
Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives, and fior di latte

Pizza alla Diavolo 28.5
With hot salami, capsicum, Spanish onion, olives and fior di latte

Split BBQ Chicken 28.5
Mushroom, Spanish onion, bbq chicken, and fior di latte

Gamberi al Amatriciana 34.5
Fresh prawns, Spanish onion, cherry tomato, prosciutto, and chilli flakes

Casa Calzone 30
Folded pizza stuffed with mild salami, ricotta cheese, and mozzarella cheese

PIZZA ALLA NAPOLETANA (BIANCO BASE)

Garlic Crust (VG) 16.5
Garlic, EVO, parsley

Garlic and Rosemary (VG) 20.5
Garlic, rosemary, fior di latte

Quattro Formaggio (VG) 33.5
Brie, gorgonzola, parmesan, and fior di latte with truffle oil

Gourmet Truffle Mushroom (VG) 33.5
Porcini, button, black truffle paste, brie, fior di latte, and a drizzle of white truffle oil
Add prosciutto 6

Bacon and Potato 27.5
With garlic, fior di latte, sliced parmesan and truffle oil

Pollo Pesto 29.5
With basil pesto, grilled chicken, spinach, Spanish onion, and fior di latte

Marinara 35.5
With garlic prawn, calamari, mussels, cherry tomato, basil, and fior di latte

Smoked Salmon 31.5
With garlic, fior di latte, smoked salmon, cherry tomato, zucchini, and dill topped with sour cream

SALAD / INSALATA

Italian Salad (GF) 16.5
Mixed lettuce with onion, tomato, olives, cucumber dressed with herbed balsamic olive oil
Add chicken 6 Add prawn 8
Add buffalo 6 Add bacon 6

Classic Caesar Salad (GF) 18.5
With cos lettuce, bacon bites, anchovy, parmesan cheese, Caesar dressing topped with poached egg
Add prosciutto 7.5
Add chicken 6

FROM THE GRILL / ALLA GRIGLIA

Chicken Parmi 26.5

With prosciutto, pink sauce, and buffalo mozzarella. Served with steak fries

Pan-seared Barramundi 35.5

With mash potato, spinach, salsa verde and lemon wedge

Lemon Pepper Crusted Tuna 37.5

Greenpeas mash, pomodoro sugo, fig glaze, watercress

Bistecca alla Pizzaiola 46.5

Paprika rubbed rib eye, truffle polenta mash, grilled broccolini, gorgonzola sauce

Veal Funghi (GFO) 34

Pan-seared veal with white wine mushroom cream sauce and shallots, served with baked potato

BBQ Pork Ribs Half or Full Rack 30 | 52

Pork ribs basted with BBQ sauce served with chips

Grilled Lamb Rack 45.5

With rosemary roasted potato and house shiraz sauce, topped with fried leek

Veal Saltimbocca 36.5

Pan-seared veal with grilled lemon, prosciutto and sage. Served with steamed vegetables on lemon butter sauce

Sides / Contorno

Garlic Grilled Broccolini	12.5
Baked Potatoes	9.5
Mashed Potato	11
Steamed Vegetables	10.5
Side Chips	8.5
Side Salad	8.5

HOMEMADE PASTA

GF Pasta Available 6

Family Plate

Gnocchi alla Sorrentina (VG) 25.5 45

Napoli sauce, basil and topped with fresh buffalo mozzarella

Gnocchi Tartuffi (VG) 29.5 48

With garlic, white onion, mushroom, truffle paste, cream, parmesan cheese and drizzle of truffle oil

Buffalo Ricotta & Saffron Ravioli (VG) 30.5

With garlic, pesto genovese, cream, parmesan cheese, fried basil and toasted pine nuts

Spaghetti Primavera (VG) 26.5

With seasonal vegetables, garlic, Neapolitan sauce and grated parmesan

Spaghetti alla Carbonara 26.5

Homemade spaghetti, pancetta, pecorino romano, grana padano, parmesan crisp, egg yolk, and cracked pepper

Spaghetti Marinara 34

Prawns, calamari & mussels with garlic, parsley, cherry tomato and Neapolitan sauce

Orecchiette Boscaiola 27.5 47

With garlic, shallots, bacon, and mushroom in cream sauce

Spaghetti Meatballs 30 49

With homemade beef meatball topped with parmesan cheese

Pappardelle Ragù 29.5 48

12 hour braised beef shoulder with Nap sauce and parmesan cheese

Spaghetti alla Matriciana 29.5

With garlic, onion, pancetta, white wine, cherry tomato, touch of Nap sauce, and pecorino Roma

Beef Lasagna 27

Layers of beef ragù, bechamel and mozzarella topped with grana padano

Orecchiette Soprano 28.5

With garlic, chorizo sausage, mushroom, chilli, Neapolitan sauce and a touch of cream with topped confit garlic

Family Plate

RISOTTO

Risotto alla Funghi (V, VG, GF) 27.5

Fresh forest mushroom, garlic, onion and shallots with parmesan cheese. Topped with a drizzle of truffle oil

Add chicken 6 Add prawn 8

Seafood Risotto (GF) 32.5

A mix of Seafood cooked in white wine, with garlic, parsley, and touch of Napoli sauce



GREEN HILLS

Shop 2076, Stockland Green Hills, 1 Molly Morgan Drive, East Maitland, NSW 2323



Menu Key

GFO - Gluten Free Option

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VG - Vegetarian

VGO - Vegetarian Option

* 15% Surcharge applies on Public Holidays

All care are taken however olives may contain small pits and small bones maybe present in games, fish and ragu. Traces of gluten, nuts and dairy may be present.

We do not accept responsibility for unfavourable outcomes when modifying dishes.