

## ANTIPASTI SHARE BOARD

52.5

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

## TO START

<b>Garlic Bread</b> (VG, GFO) 3pcs	10
Organic garlic, Aussie butter and oregano	
Extra 3.5	
Make it Cheesy 4.5	
<b>Focaccia Bread</b> (VG, V)	11.5
Homemade olive and sundried tomatoes focaccia bread	

## ENTRÉE

<b>Tomato Bruschetta</b> (VG, GFO, V) 2pcs	15.5
Diced tomato, Spanish onion and basil topped with a balsamic glaze	
Extra 5	
<b>Crispy Steak Fries</b> (VG)	11
Seasoned with sea salt and pepper, served with Tom sauce	
<b>Arancini</b> (VG)	18
Saffron and beetroot rice balls served with truffle mayo	
<b>Marinated Sicilian Olives</b> (V, GF)	10.5
House olives with lemon, garlic, herbs, chilli and EVO served warm	
<b>Gamberi Al Arrabbiata</b> (GFO)	29.5
Pan fried prawns, garlic and a touch of chilli in Neapolitan sauce. Served with garlic bread	

## SALAD / INSALATA

<b>Italian Salad</b> (V, VG, GF)	16.5
Mixed Lettuce with onion, tomato, olives, cucumber. Dressed with herbed balsamic olive oil	
Add chicken 6	
Add prawn 8	

## Vegan

<b>Vegan Burger</b>	27.5
Vegan patty, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, and Spanish onion	
<b>Risotto alla Verde</b>	32.2
Arborio rice, spinach, green pea mash, asparagus, and vegan cheese	
<b>Vegan Pepperoni Pizza</b>	33.5
Vegan cheese, caramelised onion and vegan pepperoni	

## Pizza Alla Napoletana (Rosso Base)

<b>Margherita</b> (VG)	23
Basilico, buffalo mozzarella, fior di latte, EVO	
<b>Vegetarian</b> (VG)	26
Spanish onion, mushroom, olives, capsicum, zucchini, fior di latte	
<b>Prosciutto and Pesto</b>	29
Fior di latte, basil pesto, cherry tomato, crispy rocket leaves, sliced prosciutto	
<b>Italian Pepperoni</b>	27
Caramelised onion, pepperoni, fior di latte	
<b>Ham &amp; Pineapple</b>	24
Ham, pineapple, and fior di latte	
<b>Capricciosa</b>	28
Mushroom, ham, olives, and fior di latte	
<b>Meat lover</b>	31
Ham, cabanossi, pepperoni, Spanish onion, beef ragù and fior di latte	
<b>Supreme Casa Nova</b>	29
Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives, and fior di latte	
<b>Split BBQ Chicken</b>	29
Mushroom, spanish onion, bbq chicken and fior di latte	
<b>Pizza Polpetta</b>	30.5
Wagyu meat balls, buffalo mozzarella, Spanish onion, fresh basil, fior di latte	
<b>Gamberi al Amatriciana</b>	36.5
Fresh prawns, Spanish onion, cherry tomato, prosciutto, and chilli flakes	
<b>Pizza Alla Napoletana (Bianco Base)</b>	21
<b>Garlic and Rosemary</b> (VG)	21
Garlic, rosemary, fior di latte	
<b>Marinara</b>	32
With garlic prawn, calamari, mussels, cherry tomato, and fior di latte cheese	
<b>Quattro Formaggi</b> (VG)	34
Bianco base, brie, gorgonzola, parmesan and fior di latte with truffle oil	
<b>Gourmet Truffle Mushroom</b> (VG)	35
Bianco base, Fresh ricotta, brie and a drizzle of white truffle oil	
<b>Pizza with Pancetta and Artichoke</b>	31.5
Garlic base, fior di latte, and fresh tarragon	

## Fresh Crust

<b>Garlic Crust</b>	18
Garlic, EVO and parsley	
<b>Casa Summer Crust</b>	25
EVO, fresh cherry tomato, oregano, fresh basil topped with buffalo mozzarella cheese	

## BURGERS GF Buns Available + 6

<b>Smoke House Wagyu Burger</b>	29.5
With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar and served with chips	
<b>Battered Fish Burger</b>	27.5
Green pea mash, rocket leaves, onion, cucumber and tartar sauce, served with chips	

## FROM THE GRILL/ ALA GRIGLIA

<b>Sous Vide Beef Tenderloin</b> (GF) 220 gm	47.5
With potato mash, grilled asparagus and house sauce, topped with carrot crisp	
<b>Grilled Lamb Rack</b> (GF) 4 Bones	47.5
With rosemary roasted potato and house Shiraz sauce, topped with fried leek	
<b>BBQ Pork Ribs Half or Full Rack</b> (GF)	31   53
Pork ribs basted with BBQ sauce served with chips	
<b>Pan-seared Barramundi</b> (GF)	36.5
With mash potato, spinach, salsa verde and lemon wedge	
<b>Veal Saltimbocca</b>	38.5
Pan seared veal with grilled lemon, prosciutto & sage, served on lemon butter sauce with steamed vegetables	

## SIDES / CONTORNO

Mashed Potato with parmesan, truffle oil	11
Garlic Grilled Broccolini	13
Baked Potatoes	10
Steamed Vegetables	10.5
Side Chips	9
Side Salad	9

## HOMEMADE PASTA GF Pasta Available + 6

**Gnocchi Tartufi** 31

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

**Spaghetti Marinara** 35.5

Prawns, whiting fish, calamari & mussels with garlic, parsley, cherry tomato and Napoletana sauce

**Orecchiette Soprano** 29

Grilled chorizo, mushroom on Napoletana sauce with touch of cream and chilli

**Fresh Ricotta and Spinach Ravioli (VG)** 28.5

Garlic spinach cream sauce topped with cherry tomato and parmesan cheese

**Pappardelle Ragù** 30

12 hour braised beef shoulder with Nap sauce and parmesan cheese

**Pappardelle with Scallops** 33.5

Garlic, EVO, zucchini, cherry tomato and grated bottarga

**Beef Lasagna** 29.5

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

## 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*

**Risotto Aranciata Pancetta** 28

Grated carrot, butternut squash, orange juice and parmesan cheese

*Add grilled prawn 8*

## LITTLE ONES

**Kids Spag Ragù** 12

**Kids Orecchiette Alfredo** 14  
*Bacon, cream sauce*

**Kids Spag Napoli** 12

**Kids Fish n Chips** 12.5

**Kids Schnitzel** 13



## HONEYSUCKLE

20/1 Honeysuckle Drive, Newcastle,  
NSW 2300, Australia

**TAKEAWAY MENU**



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.