

# IL MATTARELLO TAKE AWAY MENU



## ANTIPASTI

### ARANCINI CARBONARA 21

Rice balls filled with Pecorino cheese, Italian smoked pancetta, eggs, crumbed and fried. Served with truffle mayonnaise. (GF)

### GARLIC FOCACCIA 12

Focaccia with Garlic and Parsley. (GF)  
Add prosciutto Parma \$6

### GORGONZOLA FOCACCIA 16

Focaccia with fior di latte mozzarella, gorgonzola cheese and parsley. (GF)



## PASTA

\* Option Gluten Free \$ 5

### PAPPARDELLE ALLA VACCINARA (CLASSIC ROMAN) 32

Pappardelle pasta served with oxtail ragu' and pecorino romano cheese. (GF)

### GNOCCHI IL MATTARELLO 32

Potato gnocchi served with mushrooms, gorgonzola cheese, pistachio nuts in a cream sauce. (GF)

### SPAGHETTI AI FRUTTI DI MARE 36

Spaghetti pasta served with fresh black mussels, calamari, prawns, anchovies and cherry tomatoes. (GF)

### RIGATONI ALLA GRICIA (CLASSIC ROMAN) 31

Rigatoni pasta served with black pepper, pecorino cheese, Italian pancetta. (GF)

### LASAGNA DI MANZO 29

Fresh pasta sheets layered with lean beef ragu' and home made tomato, bechamel, parmesan, fior di latte mozzarella.

### MALLOREDDUS ALLA CAMPIDANESE (TYPICAL SARDINIAN) 32

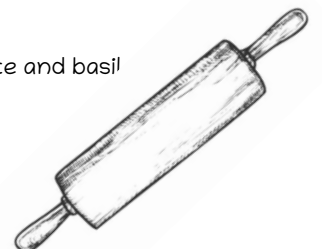
Typical Sardinian shell pasta served with a fresh tomato sauce and rosemary, with pancetta and home made Sardinian style sausage. (GF)

### SPAGHETTI BOLOGNESE 29

Spaghetti pasta served with home made bolognese sauce. (GF)

### CANNELLONI 29

Fresh tubular pasta filled with ricotta cheese and spinach, served with fresh tomato sauce and basil





# PIZZA

\* Option Gluten Free \$ 6

## MARGHERITA 22

Home made Tomato, Fior di latte Mozzarella, Basil. (GF)

## CAPRICCIOSA 28

Home made Tomato, Fior di Latte Mozzarella, Mushrooms, Artichokes, Ham, Black Olives. (GF)  
Add anchovis \$5

## BUFALINA 28

Home made Tomato, Buffalo Mozzarella, Cherry Tomatoes, Basil. (GF)  
Add prosciutto Parma \$6

## CONTADINA 28

NO TOMATO. Fior di Latte Mozzarella, Mushrooms, Zucchini, Red Onion, Roasted Capsicum, black olives and parsley. (GF)

## TARTUFATA 29

NO TOMATO. Fior di Latte Mozzarella, Black Truffle Cream, Mushrooms, Italian home made Sausage, Truffle Oil, Parsley. (GF)

## CALABRESE 30

Home made Tomato, Fior di latte mozzarella, Spicy salami nduja, sopressa Salami, Red onion, Roasted capsicum, Italian sausage, Parsley. (GF)

## ZOZZONA 31

Home made Tomato, Fior di Latte Mozzarella, Ham, Italian Salami, Pancetta and Sausage. (GF)

## MARI E MONTI 33

NO TOMATO. Fior di Latte Mozzarella, Black Truffle Cream, Mushrooms, Italian Pancetta, Prawns and parsley. (GF)

## GAMBERONA 30

Home made Tomato, Fior di Latte Mozzarella, Zucchini, Prawns, Chilli, Parsley.(GF)

# SALAD

## CAPRESE SALAD 19

Roma tomatoes, buffalo mozzarella, EVO, fresh basil. (GF)

## MEDITERRANEAN SALAD 16

Mix salad, red onion, roman tomato, olives, carrot, EVO and balsamic vinegar. (GF)

# DOLCI



## TIRAMISU 15

Traditional, home made sponge finger biscuits soaked in coffe, marsala layered with a mascarpone cream.

## PANNA COTTA DEL GIORNO 13

Home made panna cotta,  
Please ask your wait person. (G.F.)

## RITA CHEESECAKE 17

Made with love. White chocolate mascarpone baked cheesecake served with marsala cream.

