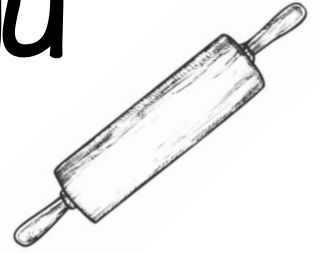


# IL MATTARELLO TAKE AWAY MENU



## ANTIPASTI

### ARANCINI DELLA CASA 21

Saffron rice balls filled with a duck ragu', crumbed and fried. Served with truffle mayonnaise. (GF)

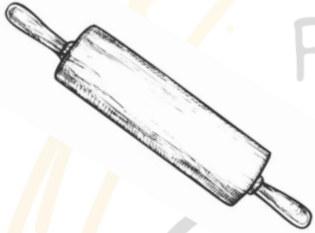
### GARLIC FOCACCIA 10

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

### GORGONZOLA FOCACCIA 16

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

ITALIAN  
RESTAURANT



## PASTA

\* Option Gluten Free \$ 4

### PAPPARDELLE ALLA VACCINARA (CLASSIC ROMAN) 29

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

### GNOCCHI IL MATTARELLO 29

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

### SPAGHETTI AI FRUTTI DI MARE 31

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

### RIGATONI ALLA GRICIA (CLASSIC ROMAN) 28

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

### LASAGNA DI MANZO 26

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

### MALLOREDDUS ALLA CAMPIDANESE (TYPICAL SARDINIAN) 29

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

### SPAGHETTI BOLOGNESE 26

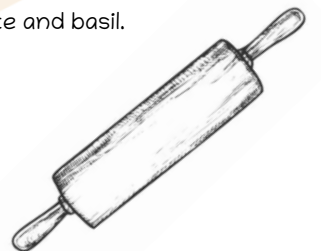
Spaghetti pasta served with home made bolognese sauce. (GF)

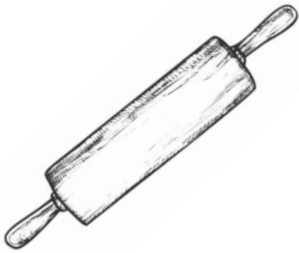
### CANNELLONI 26

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

### RISOTTO DEL GIORNO \$ To be advise

Whatever Osvaldo and Marco decide.  
Please ask your wait person. (GF)





## PIZZA

\* Option Gluten Free \$ 5

### **MARGHERITA 20**

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

### **CAPRICCIOSA 26**

Home made Tomato, Fior di Latte Mozzarella, Mushrooms, Ham, Black Olives, Artichokes. (GF)

### **BUFALINA 25**

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

### **CONTADINA 25**

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

### **TARTUFATA 20**

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

### **CALABRESE 28**

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

### **ZOZZONA 28**

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

### **MARI E MONTI 20**

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

### **GAMBERONA 28**

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

## SALAD

### **CAPRESE SALAD 18**

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

### **MEDITERRANEAN SALAD 15**

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

## DOLCI

### **CALZONE NUTELLA PIZZA 14**

Pizza pocket filled with Nutella & oven baked.

### **TIRAMISU 15**

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

### **PANNA COTTA 12**

Home made vanilla bean panna cotta served with pears simmered in red wine.

### **RITA CHEESECAKE 17**

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

