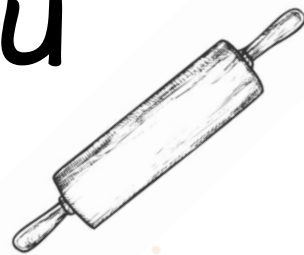


IL MATTARELLO TAKE AWAY MENU



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) 31

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

GNOCCHI IL MATTARELLO 31

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

SPAGHETTI AI FRUTTI DI MARE 35

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 28

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

MALLOREDDUS ALLA CAMPIDANESE (TYPICAL SARDINIAN) 31

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

SPAGHETTI BOLOGNESE 27

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

CANNELLONI 28

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 27

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

CONTADINA 27

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 30

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

MARI E MONTI 31

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.

