

APPETISERS

GARLIC BREAD	\$3.00
HERB BREAD	\$3.00
BRUSCHETTA	\$7.00
FLAT BREAD PIZZA <i>(with Pesto Ricotta, Olive & Tapanade)</i>	\$9.50
ANTIPASTO DI CASA <i>(Home made Marinated Vegetables, Cheeses, Bocconcini, Small Goods)</i>	\$15.00
GARLIC PRAWNS <i>(Garlic, Shallots, Chillie)</i>	\$16.50
SMOKED SALMON PLATE <i>(South Australian Salmon on a dressed Salad with Spanish Onions and Capers)</i>	\$16.50
BOCCONCINI SALAD <i>(Served on Balsamic and Olive Oil, dressed Salad with Spanish Onions and Sun-dried Tomatoes)</i>	\$14.00

SOUPS

PUMPKIN SOUP <i>(Home style with sour cream)</i>	\$9.00
STRACCIATELLA ALLA ROMANA <i>(Daily made Chicken Broth, with beaten Egg and Parmiggiano)</i>	\$9.00
MINESTRONE <i>(Chunky and Hearty Soup)</i>	\$9.50
TORTELLINI IN BRODO <i>(Traditional Soup pf Bologna Daily Made Chicken Broth with Tortellini and Fresh Parmiggiano)</i>	\$9.50

All Soup Served with Bread

ENTREE
HOME MADE PASTA

LASAGNA <i>(Meat Sauce)</i>	Entree \$10.00 Main \$13.50 Seafood Entree \$14.00 Seafood Main \$17.50
CANNELLONI <i>(Daily Home made with Meat Filling)</i>	
RAVIOLI * with Bolognese Sauce * with Napoletana and Basil * with Matriciana Sauce <i>(Tomat, Garlic, Chillie, Basil)</i>	
GNOCCHI <i>(Handmade Potato Dumplings) served with:-</i> * Bolognese Sauce * Napoletana and Basil * Quattro Formaggi and Pine Nuts * Pesto Sauce	
TORTELLINI ALLA BOSCAIOLA <i>(WITH Cream, Bacon, Mushroom)</i>	

TAGLIATELLE ALLA BOLOGNESE *(Meat Sauce)*

FETTUCINE BOLOGNESE *(Meat Sauce)*

FETTUCINE PAGLIA & FIENO
(Egg and Spinach Pasta with Cream, Bacon and Mushrooms)

AGNOLOTTI WITH SMOKED SALMON SAUCE
(Spinach and Ricotta Filled with Smoked Salmon, Shallots, Garlic and Brandy Cream sauce)

PENNE CON SCAMPI
(with Cream and Tomato, Scampi Meat, Shallots and Brandy Sauce)

PENNE ALLA CLAUDIA *(Our Signature Pasta Created and Named After My Daughter in 1986. Fresh King Prawns, Sauted with Garlic, Parsley, Chillie, White Wine and Cream)*

PENNE ALLA MATRICIANA *(Tomato, Garlic, Chillie, Basil)*

SPAGHETTI
* Bolognese
* Napoletana *(Tomato, Garlic, Basil, Touch of Chillie)*
* Marinara *(Tomato, Mussells, Prawns, Calamari, Octopus-all fresh seafood)*
* Carbonara *(Cream, Pancetta, Egg, Black Pepper and Parmiggiano)*

VEGETARIAN, HEALTHY
& DIET MEALS

Entree \$13.00 Main \$16.50

SPINACH & RICOTTA CREPES
(Filled with Spinach and Ricotta Oven Baked with Cheese)

EGGPLANT ALLA PARMIGGIANA
(Layers of Eggplant, Tomato, Basil and Mozzarella Oven Baked)

PENNE ALLA PRIMAVERA *(Tossed with Fresh Vegetables, Garlic, Drissle of Extra Virgin Olive Oil)*

LINGUINI AL CAPRICCIO *(Tossed with Asparagus, Grilled Chicken Breast & Sundried Tomatoes)*

FRITTATA DI CASA *(Egg Frittata with Mushrooms, Olives, Sundried Tomatoes and Zucchini)*

RISOTTO WITH FRESH VEGETABLES *(No Cream, No Cheese)*

MEDITERRANEAN VEGETABLE STACK
(Grilled, Eggplant, Capsicums, Zucchini and Tomato, dressed with Extra Virgin Olive Oil, Balsmaic Vinegar on Bruschetta Bread)

VEGETARIAN PASTA BAKE *(Traditional, Vegetable, Pasta and Cheese Bake)*

MAIN COURSES

ALL MAIN SERVED WITH ITALIAN STYLE SALAD
OR MIXED VEGETABLES

BBQ PORK LOIN CHOP *(with Fig & Apple on mash)* \$19.00

VEAL SCALOPPINE IN \$18.50

* Marsala and Lemon Sauce
* Lemon and White Wine Sauce and Garlic
* Fresh Mushrooms and White Wine Sauce

VEAL ALLA SALTIMBOCCA \$18.50
(Roman Style with Prosciutto, Sage, Mozzarella)

VEAL ALLA PIZZAIOLA \$18.50
(Tomato, Garlic and Oregano)

VIENNA SNITZEL *(Home made Style Crumbed Veal)* \$18.50

VEAL ALLA PARMIGGIANA \$18.50
(Topped with Eggplant, Cheese, Fresh Tomato, Herbs and Oven Baked)

VEAL ALLA ZINGARA *(Gypsy Style with Olives, Tomatoes, Capsicums, Mushrooms Sauce)* \$18.50

CHICKEN BREAST ALLA VALDOSTANA \$18.50
(Specialty of Northern Italy Topped with Ham, Cheese on Bed of Tomato and Oven Baked)

CHICKEN MEDITERRANEAN \$19.00
and BBQ with Rosemary, Garlic and White Wine Sauce on Garlic Mash)

ROAST STUFFED WITH PROSCIUTTO \$18.50
(Sun Dried Tomato and Swiss)

ROAST DUCK AL ORANGE \$20.00
(Grainfed Slow Roasted with Brandy Orange Sauce on Garlic Mash)

QUAILS ALL DIAVOLA \$18.50
(Marinated and BBQ served with Mediterranean BBQ Vegetables)

SPIEDINI DI CASA *(BBQ Assorted Meats Marinated in Olive Oil & Rosemary with Mediterranean BBQ Vegetables)* \$20.00

VEAL EMILIANA \$20.00
(Specialty of our Home Region with Tomato, Bacon, Capers and Asparagus)

SCOTCH FILLET GRILLED *(Export Quality Grainfed)*
* Surf and Turf with King Prawns and Pernod Sauce \$29.00
* Pepper and Mushroom Sauce \$23.00
(both on Garlic Mash)

ROMAN FEAST MEAL FOR TWO \$44.00
(Marinated Mixed Grilled Meats and Fish)

SEAFOODS

GRILLED MIXED GRILLED FISH *(Perch, Bream, Calamari, Octopus, Mussells and Prawns with Garlic and Lemon)* \$25.00

FISH OF THE DAY \$23.00
(Ask for our Fresh Catch Daily Specials)

FRIED OR GRILLED CALAMARI \$16.00
(with Marine Salt, Garlic & Lemon) Main \$22.50

GRILLED BABY OCTOPUS \$16.00
(BBQ Octopus served with Lemon and Garlic touch of Chillie) Main \$22.50

MUSSELLS ALLA MARINARA \$16.00
(Local Fresh Black Mussells, Poached in our Napoletana Sauce with Garlic and Basil) Main \$22.50

ZUPPA DI PESCE *(Our Special Fresh Seafood Pot with Bream, Perch, Calamari, Octopus, Prawns, Mussells in Napoleana Sauce with Garlic and Basil)* \$22.50

RISOTTO ALLA MARMARA \$15.00
(Fresh Seafood in our Napoletana Sauce and Risotto) Main \$18.00

NB: ALL OUR SEAFOOD IS DELIVERED DAILY.
THE WAY I LIKE TO EAT IT IS THE WAY I LIKE TO SELL IT - CELSO

NB: Slight price change may occur as a result of high food prices

SPECIALS

-MUSSELS ST JAGUES

SHALLOTS, BRANDY, CREAM & GARLIC

-RISOTTO WITH MIXED MUSHROOM

-RISOTTO WITH CHILLI, ASPARAGUS,

SUNDRIED TOMATO AND PARMESAN

-LINGUINI WITH ROAST DUCK MASCARPONE

SEAFOOD	\$16.50	\$20.00	\$23.00	\$26.00
PIZZAS	Med	Large	X-L	Family
	House	House	House	House
PIZZAS	\$14.50	\$18.50	\$20.00	\$23.00

1. HOUSE SPECIAL

Tomato, Cheese, Ham, Cabanossi, Mushrooms, Onions, Peperoni, Pineapples, Olives, Capsicums
(No Anchovies unless asked)

2. CAPRICCIOSA

Tomato, Cheese, Ham, Mushrooms, Olives.

3. MARINARA

Tomato, Cheese, Prawns, Anchovies, Baby Claims.

4. BELLA SPECIAL

Prawns, Chilli, Garlic, Spinach, Bocconcino & Basil.

5. VEGETARIAN

Tomato, Cheese, Mushrooms, Capsicums, Onions, Olives, Pineapple.

6. MEXICAN

Tomato, Cheese, Hot Salami, Capsicum, Olives, Chilli, Potato, Rose Mary, Garlic and extra virgin Oil

7. TROPICAL

Tomato, Cheese, Ham, Pineapple.

8. NAPOLETANA

Tomato, Cheese, Anchovies, Olives.

9. HAM

Tomato, Cheese, Ham.

10. CABANOSSI

Tomato, Cheese, Cabanossi.

11. MARGHERITA

Tomato, Cheese, Oregano.

12. AUSTRALIA

Tomato, Cheese, Ham, Egg.

13. PRAWN

Prawns, Cheese, Tomato.

14. ROMAGNOLA

Diced Tomato, Prosciutto, Rocat, Trim Crispi & Shaved Parmesan

TRY OUR
CALZONE
(FOLDED PIZZA)
SPICY HOT
VEGETARIAN
OR
WITH
THE LOT

DESSERTS

VARIETY OF GELATO'S:

* BOYSENBERRY

* CHOC MINT

* ROCKMELON

* PASSION FRUIT

* LEMON IN SHELL

IL BOLOGNESE BUDINO

(Home made Creme Caramel on Amaretto Biscuit)

PROFITEROLES ROLLS

(With chocolate sauce and filled with warm custard)

TIRAMISU AL MASCARPONE

(Soft, creamy with a hint of Coffee Liqueur)

VARIETY OF RICH TORTES

(ask our staff)

BEVERAGES

ORANGE JUICE

SOFT DRINKS (Can)

CHINOTTO

MINERAL WATERS (Imported)

COFFEE

ESPRESSO
CAPPUCCINO
LONG BLACK
FLAT WHITE

HOT CHOCOLATE

TEA

PLEASE CALL AND ASK FOR OUR
CURRENT PRICE MENU

IL BOLOGNESE

Phone: 9817 0666



IL BOLOGNESE

ITALIAN RESTAURANT (BYO)

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152 Pittwater Road
Boronia Park
(Gladesville)



B.Y.O
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IL BOLOGNESE

ITALIAN
TAKE AWAY

Authentic Italian Pasta-Pizzas-Seafood-Char-Grills.

HAVING A FUNCTION ?

RING CELSO OR STAFF

FOR A COMPETITIVE PRICE