

• AntiPasti /Small Bites

even better when shared

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Goat Cheese Fritters (Vegetarian)

With Homemade Pomodoro Basilico Ketchup

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Deep Fried Calamari

With Chilli Mayonnaise

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Meatballs in Tomato Sauce

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Deep Fried Buffalo Wings

With Barbecue Sauce

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Parmesan Garlic Country Bread (Vegetarian)

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Classic Tomato Bruschetta (Vegetarian)

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Truffled Parmesan Fries (Vegetarian)

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Homemade Crab Cakes & Avocado Salsa

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Cold Cut Platter

Parma Ham, Salami, Parmesan, Gherkins, Olives & Bread Chips

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Tuna Tartare Bruschetta

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Breaded Pork Belly Sticks

With Garlic Parmesan Aioli

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Raw Veggie Dippers & Baba Ganoush (Vegetarian)

- # Salads

go green

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Eau de Goat (Vegetarian)

Wild Rocket, Warm Goat Cheese, Sundried Tomatoes, Black Truffle Dressing, Croutons

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Pio Pio

Baby Spinach, Grilled Chicken, Sundried Tomatoes, Cherry Tomatoes, Balsamic Vinegar Dressing, Herbed Croutons

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Tuna in Black

Mixed Mesclun, Olives, Seared Black Pepper Tuna, Alfalfa Sprouts, Black Olives, Wasabi Mayonnaise Dressing, Herbed Croutons

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Caliprawnica

Baby Spinach, Prawns, Avocado, Fresh Mango, Cherry Tomatoes, Vinaigrette Dressing, Herbed Croutons

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Caprese (Vegetarian)

Mixed Mesclun, Fresh Buffalo Mozzarella, Basil, Tomatoes on Vine, Balsamic Vinegar Dressing

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P&P

Wild Rocket, Grilled Portobello Mushrooms, Roasted Butternut Pumpkin, Feta Cheese, Balsamic Vinegar Reduction

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Caesar's Carbonara

Iceberg Lettuce, Bacon, Cherry Tomatoes, Chives, Black Pepper, Caesar Dressing, Garlic

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Green Antiossidante (Vegetarian)

Baby Spinach, Wild Rocket, Green Apples, Homemade Guacamole, Mango, Calamansi, Basil Leaves, Italian Pesto, Spring Onions, Bread Chips

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Diamond in the Rough (Vegetarian)

Mixed Mesclun, Black Oliver Crusted Gorgonzola Balls, Avocado, Caesar Dressing

• Red Pizza /Tomato & Mozzarella Base

tomato-base, because red is the new black

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Margherita (Vegetarian)

Tomato Sauce, Mozzarella

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Diavola

Salami, Fresh Chilli, Mozzarella

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Americana

Cooked Ham, Pineapple, Mozzarella

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Prosciutto e Funghi

Cooked Ham, Mushrooms, Mozzarella

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Pollo e Avocado

Marinated Rosemary Chicken, Mozzarella, Avocado

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Mari e Monti

Smoked Salmon, Mushrooms, Mozzarella, Basil Pesto

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Campagna (Vegetarian)

Goat Cheese, Mozzarella, Sautéed Spinach, Marinated Artichokes

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Fiorentina

Salami, Sautéed Spinach, Mozzarella, Egg

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Rucola e Crudo

Wild Rocket, Parma Ham, Mozzarella, Shaved Parmesan

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Meat Lover

Salami, Cooked Ham, Bolognese, Mozzarella (Option to add Egg & Onions)

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Siciliana

Capers, Anchovies, Mozzarella

• White Pizza /Mozzarella Base

mozza base, so bring on the cheese

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Bosco D'Inverno (Vegetarian)

Truffled Mascarpone, Mushrooms, Truffle Oil

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Bufala e Crudo

Buffalo Mozzarella, Parma Ham, Sliced Tomatoes, Basil

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Isola Verde (Vegetarian)

Gorgonzola, Caramelized Onions, Fresh Baby Spinach

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Quattro Formaggi (Vegetarian)

Gorgonzola, Parmesan, Ricotta, Mozzarella

• Desserts

not just a piece of cake

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Da Paolo's Signature Tiramisu

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Blood Orange Pannacotta

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Baked Waffle Apple Tart Slice

with Vanilla Gelato

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Sizzling Hot Plate Brownie

in Nutella Sauce with Vanilla Gelato

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Classic Cheescake

Served with Fresh Strawberries

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Gelato

Chocolate/Vanilla

○

Lemon Sorbet

• Pasta/Choice of Spaghetti or Penne

Choose between Spaghetti, Penne or add \$3 Homemade Egg Tagliatelle

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Bolognese

Tomatoes & Beef Ragout

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Carbonara

Cream, Bacon, Egg Yolks, Parmesan

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Al Granchio

Crabmeat, Signature Tomato-Cream Sauce

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Aglio, Olio e Funghi (Vegetarian)

Garlic, Olive Oil, Mushrooms, Chili

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Amatriciana

Tomatoes, Bacon, Onions

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Arrabbiata (Vegetarian)

Spicy Tomato Sauce

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Beef Lasagna

Homemade Egg Pasta Sheets, Beef Ragout, Tomatoes, Bechamel

- **Pomodoro e Basilico (Vegetarian)**
Tomatoes, Basil

- **Set Lunch**

- **Set Lunch**
Choice of Salad / Choice of Pasta (add 5 for Crabmeat Pasta) / Dessert of the Day / Coffee or Tea

Drinks

- **Authentic Italian Coffee**

(Decaffeinated Coffee, Soy Milk, Extra Shot Available)

- **Espresso**

- **Cappuccino**

- **Caffe Latte**

- **Mocha**

- **Italian Hot Chocolate**

- **Premium Loose Leaf Tea**

Exclusively at Da Paolo

- **Green Jasmine**
Green Tea

- **Masala Chai**
Black Tea

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Earl Grey

Black Tea

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English Breakfast

Black Tea, Rich, Robust

○

Citrus Green Tea

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Vanilla Black Tea

○

Honeybush

○

Iced Mint Tea

• Soft Drinks & Juices

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Coke/Coke Light/Sprite/Ginger Ale

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Sanpellegrino Sparkling Fruit Beverages from Italy

Mix of freshly squeezed Sicilian fruit juice and sparkling water. Mandarin / Red Orange / Lemon / Grapefruit / Chinotto

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Acqua Panna 750ml

Natural Still Mineral Water

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S. Pellegrino 750ml

Natural Sparkling Mineral Water

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Fruit Juice

Apple/Orange/Lime

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Freshly Squeezed Fruit Juices

Green Apple/Orange/Carrot/Mixed

- ## Milkshakes

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Chocolate

-

Vanilla

- ## Red Wine

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Da Paolo Dolcetto d'Alba DOC

(Piedmont)

-

Paua Pinot Noir

(Marlborough)

-

Torrevento Torre del Falco Nero di Troia IGT

(Puglia)

-

Poggio Salvi Vino Nobile di Montepulciano DOCG

(Tuscany)

-

Kangaroo Bay Cabernet Shiraz

(South Australia)

-

Guido Porro Gianetto Barolo DOCG

(Piedmont)

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Guido Porro Vigna Lazzairasco Barolo DOCG

(Piedmont)

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Colli Della Murgia Selvato IGT

(Puglia)

-

Masseria L'Astore Salento IGT

(Puglia)

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Le Volte dell' Ornellaia

(Tuscany)

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Masi Campofiorin Rosso

(Veneto)

• White Wine

○

Canicatti Aquilae Chardonnay IGT

(Sicily)

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Hapuku Sauvignon Blanc

(New Zealand)

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Poggio Salvi Refola Vermentino IGT

(Tuscany)

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Da Paolo Moscato Bianco DOCG

(Piedmont)

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Tacco Barocco Chardonnay IGT

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Kangaroo Bay Sermillon Chardonnay IGT

(South Australia)

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Livio Felluga Pinot Grigio

(Friuli)

• Beer

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Peroni Half Pint (Draught)

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Peroni Pint (Draught)

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Tiger

○

Stella Artois

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Hoegaarden

• Prosecco & Prosecco Cocktails

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NV Da Paolo Prosecco Treviso DOC

Veneto - Peach, Light & Mildly Sweet

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Peach Bellini

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Strawberry Bellini

• Rose Wine

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Tacco Barocco Rosato IGT

Puglia