

Antipasti Share Board

Prosciutto, beef bresaola, salami, mixed olives, artichokes, grilled eggplant and pana di casa with EVO **44.5**

To Start

Garlic Bread (VG, GFO) 9.5

Organic garlic, Aussie butter and oregano
Add cheese 4.5

Focaccia Bread (VG, V) 10.5

Homemade garlic and rosemary Focaccia bread with EVO

Entrée

Tomato Bruschetta (VG, GFO, V) 15.5

Diced tomato, Spanish onion and basil topped with a balsamic glaze

Crispy Steak Fries (VG) 10.5

Seasoned with sea salt and pepper, served with Tom sauce

Arancini (VG) 16

Mushroom, parmesan cheese served with truffle mayo

Marinated Sicilian Olives (V, GF) 10.5

House olives with lemon, garlic, herbs, chili and EVO. Served warm

Homemade Wagyu Meatballs 24.5

With grated parmesan and toasted garlic bread

Beef Carpaccio 30

Rocket leaves, capers, parmesan cheese and aged balsamic glaze

FROM THE SEA

Sydney Rock Oyster

Natural	26	42
Kilpatrick	31	56

Cozze Napoletana (GFO) 26.5

Local mussels with garlic and parsley cooked in Nap sauce. Served with garlic bread

Calamari Fritti 21.5

Fresh squid dusted with lemon pepper served with Arrabbiata sauce and lemon wedges

SALAD / INSALATA

Italian Salad (V, VG, GF) 16.5

Mixed lettuce with onion, tomato, olives, cucumber dressed with herbed balsamic olive oil

Add chicken	6
Add buffalo	6

Classic Caesar Salad (GF) 18.5

With cos lettuce, bacon bites, anchovy, parmesan cheese, Caesar dressing topped with poached egg

Kale and Quinoa Salad (V, GF) 19.5

With roasted pumpkin, cucumber, tomato dressed with lemon vinaigrette

Add prosciutto	7.5
Add chicken	5.5

Gamberi al Arrabbiata (GFO) 27.5

Pan fried prawns, garlic and a touch of chilli in Neapolitan sauce. Served with garlic bread

Fritto Misto (Share for 2) 44

Dusted fried calamari, fried prawn, battered mussels, battered carrot, battered zucchini served with chips, tartar sauce and lemon

PIZZA ALLA NAPOLETANA (ROSSO BASE)

GF base available 6

Margherita (VG) 21.5

Basilico, buffalo mozzarella, fior di latte, and EVO

Vegetarian (VG) 24.5

Spanish onion, mushroom, olives, capsicum, zucchini, cherry tomato, and fior di latte

Roasted Butternut Squash (VG) 31.5

Fior di latte, brie cheese, caramelised onion, toasted pine nut, and sage

Prosciutto and Pesto 27.5

Fior di latte, basil pesto cherry tomato, crispy rocket leaves, and sliced prosciutto

Napoli 26.5

Olives, anchovy, cherry tomato, basil, and fior di latte

Italian Pepperoni 27.5

Caramelised onion, pepperoni, and fior di latte

Ham & Pineapple 23.5

Ham, pineapple, and fior di latte

Capricciosa 26.5

Mushroom, ham, olives, and fior di latte

Meat Lover 29.5

Ham, cabanossi, pepperoni, Spanish onion, beef ragù, and fior di latte

Supreme Casa Nova 29.5

Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives, and fior di latte

Pizza alla Diavolo 28.5

With hot salami, capsicum, Spanish onion, olives and fior di latte

Split BBQ Chicken 28.5

Mushroom, Spanish onion, bbq chicken, and fior di latte

Gamberi al Amatriciana 34.5

Fresh prawns, Spanish onion, cherry tomato, prosciutto, and chilli flakes

Casa Calzone 28.5

Folded pizza stuffed with mild salami, ricotta cheese, and mozzarella cheese

PIZZA ALLA NAPOLETANA (BIANCO BASE)

Garlic Crust (VG) 16.5

Garlic, EVO, parsley

Garlic and Rosemary (VG) 20.5

Garlic, rosemary, fior di latte

Quattro Formaggio (VG) 33.5

Brie, gorgonzola, parmesan, and fior di latte with truffle oil

Gourmet Truffle Mushroom (VG) 33.5

Porcini, button, black truffle paste, brie, fior di latte, and a drizzle of white truffle oil
Add prosciutto 6

Bacon and Potato 27.5

With garlic, fior di latte, sliced parmesan, and truffle oil

Pollo Pesto 29.5

With basil pesto, grilled chicken, spinach, Spanish onion, and fior di latte

Marinara 35.5

With garlic prawn, calamari, mussels, cherry tomato, basil, and fior di latte

HOMEMADE PASTA

GF Pasta Available 6

- Gnocchi alla Sorrentina (GF) 25.5**
Napoli sauce, basil and topped with fresh buffalo mozzarella
- Spaghetti Primavera (V, GF) 26.5**
With seasonal vegetables, garlic, Neapolitan sauce and grated parmesan
- Spaghetti Marinara 32.5**
Prawns, calamari & mussels with garlic, parsley, cherry tomato and Neapolitan sauce
- Spaghetti alla Carbonara 26.5**
Homemade spaghetti, pancetta, pecorino romano, grana padano, egg yolk and cracked pepper
- Spaghetti Meatballs 29.5**
With homemade beef meatball topped with parmesan cheese
- Pappardelle Ragù 29.5**
12 hour braised beef shoulder with Nap sauce and parmesan cheese
- Pappardelle al Granchio 32.5**
With blue swimmer crab, garlic, yellow onion, cherry tomato, Neapolitan and touch of cream
- Beef Lasagna 28.5**
Layers of beef ragù, bechamel and mozzarella topped with grana padano

RISOTTO

Risotto alla Funghi (V, VG, GF) 27.5
Fresh forest mushroom, garlic, onion and shallots with parmesan cheese. Topped with a drizzle of truffle oil
Add chicken 6

Seafood Risotto (GF) 31.5
A mix of Seafood cooked in white wine, with garlic, parsley, and touch of Napoli sauce

FROM THE GRILL / ALLA GRIGLIA

- Chicken Parmi 26.5**
With prosciutto, pink sauce, and buffalo mozzarella. Served with steak fries
- Pan-seared Barramundi 35.5**
With mash potato, spinach, salsa verde and lemon wedge
- Grilled Lamb Rack 45.5**
With rosemary roasted potato and house shiraz sauce, topped with fried leek
- Veal Saltimbocca 36.5**
Pan-seared veal with grilled lemon, prosciutto and sage. Served with steamed vegetables on lemon butter sauce
- BBQ Pork Ribs Half or Full Rack 30 | 52**
Pork ribs basted with BBQ sauce served with chips

Burgers

GF Buns Available 6

- Smoke House Wagyu Burger 24**
With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar and served with chips
- Chicken Schnitzel Burger 22.5**
With rocket, tomato, onion, sliced cheddar, aioli and tomato sauce served with chips

Little ones

Kids Spag Napoli	10.5
Kids Fish n Chips	12.5
Kids Spag Ragù	12.5
Kids Schnitzel	15



Sides / Contorno

Baked Potatoes	9.5
Steamed vegetables	10
Side Chips	8.5
Side Salad	8.5



GREEN HILLS

Shop 2076, Stockland Green Hills, 1 Molly Morgan Drive, East Maitland, NSW 2323



Menu Key

- GFO - Gluten Free Option
- GF - Gluten Free
- VG - Vegetarian
- VGO - Vegetarian Option
- V - Vegan

* 15% Surcharge applies on Public Holidays

All care are taken however olives may contain small pits and small bones maybe present in games, fish and ragu. Traces of gluten, nuts and dairy may be present.

We do not accept responsibility for unfavourable outcomes when modifying dishes.

