

MAMMA'S PIZZAS

extras charged accordingly

	SMALL	LARGE	FAMILY
Mamma's Special <i>ham, mozzarella, tomato, salami, olives, mushroom, capsicum, anchovies</i>	12.90	18.90	25.00
Supreme <i>ham, mozzarella, tomato, salami, olives, mushroom, capsicum, onion, prawns, pineapple, anchovies</i>	13.80	19.90	26.00
Seafood <i>mozzarella, tomato, smoked mussels, anchovies, prawns</i>	13.80	19.90	26.00
Vegetarian <i>mozzarella, tomato, capsicum, mushroom, onion, herbs, olives</i>	12.90	18.90	25.00
Smyth's Special <i>mozzarella, leg ham, onion, avocado, fresh tomato</i>	13.80	19.90	26.00
Pineapple <i>mozzarella, ham, pineapple, tomato</i>	11.90	17.50	24.00
Australian <i>mozzarella, ham, tomato</i>	11.50	16.90	23.00
American <i>mozzarella, tomato, salami</i>	11.90	17.50	24.50
Napoletana <i>mozzarella, fresh tomato, anchovies, herbs, olives</i>	11.90	17.50	24.50
Margherita <i>mozzarella, fresh tomato, herbs</i>	11.50	16.90	23.00
Meat Lovers <i>mozzarella, ham, tomato, salami, bacon and BBQ sauce</i>	13.80	19.90	26.00

please note no small halves available

GOURMET PIZZAS

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	SMALL	LARGE	FAMILY
Mamma's Campagna <i>minimal cheese, bocconcini cheese, roasted pumpkin, spinach, spring onion, sun dried tomato, pinenuts, oregano</i>	15.00	21.80	29.90
Gourmet Special <i>mozzarella, fetta cheese, sun dried tomato, prosciutto, kalamata olives, mushroom, salami, capsicum</i>	14.50	21.00	29.90
Gourmet Vegetarian <i>mozzarella, fetta cheese, avocado, sun dried tomato, kalamata olives, mushroom, artichokes, eggplant</i>	14.50	21.00	29.90
Gourmet Seafood <i>mozzarella, fetta cheese, sun dried tomato, squid, prawns, smoked mussels, anchovies</i>	15.00	21.80	29.90
Gourmet Chicken <i>chicken, mozzarella, sun dried tomato, avocado, capsicum, BBQ sauce, fetta cheese</i>	14.50	21.00	29.90
Gourmet Mexican <i>mozzarella, sun dried tomato, salami, jalapeno, chilli, capsicum, onion, fetta cheese, sweet chilli sauce</i>	14.50	21.00	29.90

please note no small halves available

Wine Tips: The stronger the flavour, the bigger the wine. For seafood pizza try a white wine like Rosemount Estate Sauvignon Blanc. Chicken and Vegetarian pizza are great with Chardonnay and we recommend the Cockatoo Ridge Chardonnay or Annie's Lane Chardonnay. Pair a meaty pizza with a robust red wine like Wirra Wirra Church Block or Lindemans Reserve Cabernet Sauvignon.

CALZONE

extras charged accordingly

Calzone Rustico <i>pastry filled with mozzarella, salami, ham, olives, capsicum, mushroom, topped with bolognese sauce</i>	15.50
Calzone Vegetarian <i>pastry filled with mozzarella, olives, capsicum, onion, mushroom, pineapple, napoletana sauce</i>	15.50
Calzone Pollo <i>pastry filled with chicken, mushroom, mozzarella, capsicum, tomato, napoletana sauce</i>	15.50



4 Jetty Road
GLENELG 5045

Phone: 8295 4477

Fax: 8376 9191

Established 1974

BREAKFAST MENU Available

8am - 12pm Monday - Sunday.

ENTREE

Soup

Minestrone, Pumpkin 8.90

Appetisers

Antipasto 15.90

prosciutto, olives, salami, sun dried tomato, eggplant, pickled squid, cheese & crackers

Oysters

Natural 1/2 doz 14.00 1 doz 19.80

Kilpatrick 1/2 doz 15.50 1 doz 22.00

Prawn Cocktail 13.50

Dips served with phoenecian bread 2 dips 9.80

3 dips 14.00

4 dips 17.90

Salads

Garden Salad 9.00

Chicken Caesar Salad 19.00

Caesar Salad 16.00

lettuce, anchovies, croutons, shaved parmesan cheese, bacon & egg

Warm Chicken Salad 18.50

grilled chicken, lettuce, avocado, tomato, onion, dijon dressing

Side Dishes

Bowl of Vegetables 9.00

Bowl of Chips 7.20

served with tomato sauce

Bowl of Wedges 8.70

served with sour cream & chilli sauce

KID'S MENU Available.

Surcharge 10% on Public Holidays.

Please order & pay at the counter quoting your table number



BREADS

Garlic Bread <i>2 slices</i>	3.90
Mediterranean Herb Bread <i>on pizza base</i>	7.50
Garlic Pizza Bread <i>garlic & cheese on pizza base</i>	8.70

BRUSCHETTA

Bruschetta <i>tomato, herbs & olive oil (2 slices)</i>	5.20
Bruschetta Napoletana <i>tomato, anchovies, olives, parmesan cheese, olive oil (2 slices)</i>	7.50
Bruschetta Mamma <i>sundried tomato, tomato, salami, olives, chilli, olive oil (2 slices)</i>	7.50
Bruschetta Alla Pizza <i>tomato, herbs, olive oil on a pizza base</i>	10.90

FOCACCIA

Hawaiian <i>ham, swiss cheese, pineapple</i>	8.50
Chicken <i>chicken, swiss cheese, lettuce, avocado, mayonnaise</i>	10.90
Mamma <i>swiss cheese, salami, olives, tomato, capsicum, mushroom</i>	10.90
Ham <i>ham, tomato, swiss cheese</i>	8.50
Vegetarian <i>swiss cheese, avocado, sundried tomato, mushroom, lettuce, eggplant</i>	10.90
BLT <i>bacon, lettuce, tomato & mayonnaise</i>	10.90

CROISSANT

extras charged accordingly

Plain	3.90
Cheese & Tomato	6.00
Ham, Cheese & Tomato	7.00
Ham, Cheese & Pineapple	7.00
Extra jams, vegemite, etc	0.70

RISOTTO

Risotto Primavera <i>with a selection of vegetables</i>	17.50
Risotto Pollo Al Funghi <i>with chicken & mushroom in a cream sauce</i>	17.50
Risotto Marinara <i>with seafood</i>	22.00

PASTA

Penne, Fettuccine, Ravioli Ricotta, Spaghetti, Tortellini, Gnocchi	
Bolognese meat sauce	15.00
Chicken Avocado <i>chicken, avocado, cream & cracked pepper</i>	17.50
Al Pollo <i>chicken, sun dried tomatoes, mushroom, bacon & pesto tossed in a rose sauce</i>	17.50
Vegetarian <i>freshly cut vegetables in a napoletana sauce</i>	17.50
Carbonara <i>bacon, egg, cracked pepper, spring onions & cream</i>	17.50
Prawn <i>rose sauce, prawns, spring onion, cracked pepper</i>	22.50
Alla Panna <i>ham, mushroom & cream</i>	17.50
Napoletana <i>tomato, basil & a touch of garlic</i>	14.50
Mamma <i>salami, bacon, capsicum, mushroom, olives, rose sauce</i>	17.50
Puttanesca <i>olives, capers, chilli in a napoletana sauce</i>	17.50
Marinara <i>seafood tossed in napoletana sauce with garlic & oil</i>	23.50

Deduct \$2.00 for entree

Wine Tips: For Seafood and Light Pasta, match these flavours with an aromatic white. If you choose a creamy pasta, team it with Wirra Wirra Unwooded Chardonnay. For the meat pasta, a red wine like Pepperjack Cabernet Sauvignon.

HOUSE SPECIALITIES

Eggplant <i>vegetarian</i>	15.50
Cannelloni <i>pasta tube with ham, chicken egg & parmesan cheese, served with napoletana sauce (not available for entrée)</i>	12.90
Spinach Lasagne	13.80
Lasagne <i>filled with ham, cheese, beef & egg, served with napoletana sauce</i>	13.80
Side Salad or Chips	3.50

Deduct \$2.00 for entree

Wine Tips: Light Meals tend to go well with a lighter style of wine. We recommend trying the Leo Buring Riesling. A Lindemans Rosé will certainly accompany these meals also.

SEAFOOD

Calamari Fritti <i>fried calamari with chips & salad</i>	16.00
Salt And Pepper Squid <i>served with chips & salad</i>	18.00
Salt & Pepper Prawns <i>served with salad & chips</i>	22.90
Garlic Prawns <i>served with salad & rice</i>	22.90
Chilli Prawns <i>served with salad & rice</i>	22.90
Crumbed Prawns <i>Served with chips & salad</i>	21.90
Seafood Basket <i>Crumbed fish, calamari & prawns served with chips & salad. Not available for entree</i>	27.00
Fish Of The Day	POA

Deduct \$2.00 for entree

Wine Tips: Seafood is fantastic with the citrus characters in Riesling. The Leo Buring Riesling is a terrific match to these dishes.

CHICKEN

served with vegetables or chips & salad

Parmigiana <i>tenderised chicken breast crumbed then fried with mozzarella cheese & served with napoletana sauce</i>	18.90
Chicken Schnitzel <i>served with salad & chips</i>	16.90
Pollo Al Vino <i>pan fried with white wine sauce</i>	18.90
Pollo Marsala <i>pan fried with sweet marsala sauce</i>	18.90
Pollo Al Funghi <i>pan fried with mushroom & white wine sauce</i>	18.90
Pollo Pizzaiola <i>pan fried with olives, capsicum & napoletana sauce</i>	18.90

Wine Tips: Chicken is great with either a red or white. We recommend the Annie's Lane Chardonnay or the Rosemount Estate Cabernet Merlot.

VEAL

served with vegetables or chips & salad

Weiner Schnitzel <i>served with salad & chips</i>	15.00
Saltimbocca Alla Romana <i>tender veal wrapped around leg ham & mozzarella cheese, crumbed & fried with napoletana sauce</i>	18.90
Cotoletta Alla Parmigiana <i>tender veal crumbed then fried with mozzarella cheese, served with napoletana sauce</i>	18.90
Scallopine Marsala <i>pan fried with sweet marsala sauce</i>	18.90
Scallopine Al Vino <i>pan fried with white wine sauce</i>	18.90
Scallopine Al Funghi <i>pan fried with mushroom & white wine sauce</i>	18.90
Scallopine Pizzaiola <i>pan fried with black olives, capsicum & napoletana sauce</i>	18.90

Wine Tips: Veal is well accompanied with soft reds like Cockatoo Ridge Cabernet Merlot or Rosemount Estate Cabernet Merlot. We would also recommend a full-bodied chardonnay like Annie's Lane Chardonnay.

STEAK (300 grams)

served with salad & chips or vegetables

Fillet	23.90
Dianne Sauce	3.50
Mushroom Sauce	3.50
Pepper Sauce	3.50
Gravy	2.90

Wine Tips: Steak with Shiraz or Cabernet Sauvignon. Wynns Coonawarra Estate Shiraz or Pepperjack Cabernet Sauvignon will certainly match well.