

ANTIPASTI

FOCACCIA (VG) Italian-style garlic & herb focaccia	\$ 12
BURRATA & RUCOLA (V) Burrata, rocket, tomatoes & balsamic + Prosciutto \$6	\$ 18
CAPRESE (V) Buffalo mozzarella, tomatoes & basil	\$ 16
BRUSCHETTA AL POMODORO (VG) Italian style bruschetta served with chopped tomatoes	\$ 12
CROCCHETTE (3) (V) Potato & Parmesan crocchette served with truffle mayo	\$ 18
BEEF CARPACCIO Thinly sliced beef with rocket & Parmesan	\$ 20
POLPETTE (3) Slow cooked beef meatball with rich Napoli sauce and parmesan cheese	\$ 18
COZZE ALLA MARINARA Pan cooked mussels alla marinara	\$ 26
OCTOPUS SALAD Fresh Tasmanian marinated octopus with potato, celery, olives & parsley	\$ 26
ROCKET SALAD (V) Rocket, pear, walnuts, Parmesan & balsamic glaze	\$ 12
MIXED SALAD (VG) Mixed leaves, red onion, tomatoes, cucumber, olives & balsamic glaze	\$ 14
ANTIPASTO BOARD Chef's selection of cured meats, cheeses & olives served with gnocco fritto	\$ 36
FRIES	\$ 10

All our pasta dishes can be made gluten free + \$4

Our fior di latte cheese can be substituted for vegan cheese + \$3

All our pizzas can be made with gluten free base + \$5

V= Vegetarian

VG= Vegan



MAINS

RIGATONI CARBONARA Guanciale, eggs yolk, Parmesan & black pepper	\$ 28
GNOCCHI SORRENTINA (V) Delicate napoli sauce topped with buffalo mozzarella	\$ 30
FETTUCCINE BOLOGNESE Slow cooked beef ragu	\$ 26
LASAGNA Beef ragu, bechamel & Parmesan	\$ 26
SPAGHETTI VONGOLE Clams, cherry tomatoes, parsley, garlic & chilli	\$ 30
LINGUINE MARINARA Mussels, prawns, clams, calamari, parsley chilli & garlic	\$ 36
ORECCHIETTE SALSICCIA & BROCCOLI Orecchiette with broccoli cream, sausage, topped with Burrata	\$ 30
RAVIOLI (V) Spinach and Ricotta ravioli with Napoli sauce & Parmesan	\$ 30
COTOLETTA Chicken schnitzel served with fries and mixed salad	\$ 34
CALAMARI FRITTI Fried calamari, mixed salad and mayo	\$ 28

KIDS MENU

All kids meals are \$20 and come with soft drink*

Lasagna
Spaghetti Napoli or Bolognese
Mini pizza Margherita or Hawaiian

*Not available on tuesday, dine in only

10% weekend surcharge
15% public holiday surcharge

PIZZE

MARGHERITA (V) San Marzano tomato, fior di latte & basil	\$ 22
DIAVOLA San Marzano tomato, fior di latte, hot salami, olives & buffalo mozzarella	\$ 28
CAPRICCIOSA San Marzano tomato, fior di latte, ham, mushrooms, artichokes & olives	\$ 28
BUFALOTTA San Marzano tomato, fior di latte, Prosciutto, buffalo mozzarella & cherry tomatoes	\$ 30
FUNGHI (V) Fior di latte, mushroom, rocket, Parmesan & truffle oil + Prosciutto \$6	\$ 26
COTTO & FUNGHI Fior di latte, mushroom & ham	\$ 26
CONTADINA (V) San Marzano tomato, fior di latte, zucchini, onion, olives & cherry tomatoes	\$ 26
NORMA (V) Smoked scamorza, eggplant, cherry tomatoes, ricotta & basil	\$ 26
SALSICCIA & PATATE Smoked scamorza, roasted potatoes & sausages	\$ 26
VEGETARIANA (V) San Marzano tomato, fior di latte, zucchini, eggplant and mushroom	\$ 26
PRINCIPESSA (V) Fior di latte, buffalo mozzarella, rocket & cherry tomatoes + Prosciutto \$6	\$ 28
LA BESTIA San Marzano tomato, fior di latte, ham, hot salami & Italian sausage	\$ 28
SALAME MILANO San Marzano tomato, fior di latte & mild salami	\$ 24
NAPOLETANA San Marzano tomato, fior di latte, anchovies, olives & oregano	\$ 26
GAMBERI San Marzano tomato, fior di latte, prawns, cherry tomatoes, garlic & parsley	\$ 30
PROSCIUTTO & MELANZANE San Marzano tomato, fior di latte, Prosciutto, eggplant & Parmesan	\$ 26
MARINARA San Marzano tomato, garlic, mussels, clams, prawns, calamari & parsley	\$ 30
CROCCHETTA Fior di latte, potato croquette, ham & cream	\$ 30
CALZONE Ricotta, fior di latte, ham & mild salami	\$ 28



FRIZZANTE

Ruggeri Prosecco 'Argeo' DOC Veneto Italy

Filled with flowery hints with crisp apple, delicate and balanced with a long fruity finish.

Sburoun Novebolle Romagana DOC Spumante Rome Italy

Floral aromas, dry and fresh acidity.

Marsuret Prosecco Rose DOC Brut Millesimato Treviso Italy

Full and Velvety with pleasant body.

BIANCO

Atlas Watervale Riesling Clare Valley SA

Fresh and concentrated with lemon and lime flavours complemented by hints of green apples and tight mineral structure

Starborough Sauvignon Blanc Marlborough NZ

Richness of passionfruit, herb and mineral flavours lively on the palate and wonderfully structured by juicy acidity.

Valdifalco Vermentino DOC Maremma Tuscany Italy

Refreshing and juicy mouth feel and elegant finish.

TAP. Pinot Grigio Friuli Italy

Dry and fruity style, medium bodies, fresh and crisp with a long finish.

San Salvatore 1988 'Porconero' Fiano Campania Italy

Green apple and lime fruits with infused fresh herbs. Textured with brisk acidity.

Bellvale Chardonnay Gippsland Vic

Full flavoured with ripe tropical fruit. Textured with hint of creaminess and bright acidity.

B.io Catarratto/Chardonnay IGP Sicily Italy

Notes of citrus and flower blossom. Hints of minerality.

ROSATO

TAP. Rose (Nero d'Avola) Sicily Italy

Dry and smooth with fresh strawberries and floral notes. Balanced and refreshing.

Viberti 'La Gemella' Rosata (Nebbiolo) Piedmont Italy

Crisp and dry, extremely balanced with notes of sweet berries and zingy grapefruit.

ROSSO

San Pietro Pinot Noir Mornington Peninsula Vic

Minimal filtration, intense varietal characters of berry and forest floor. Round palate balanced with fine, tannin finish.

TAP. Sangiovese Tuscany Italy

Medium Body with soft tannins and balanced acidity. Aromas of cherry and spices.

Tenuta Rosetti Chianti DOCG Tuscany Italy

Medium-bodied refined with pretty cherry, violet and mild spiciness. Dry and fresh with harmonious in tannins.

Colutta Merlot DOC Friuli Italy

Raspberry and blackberry, grassy and dry

Icardi Langhe Nebbiolo DOC Piedmont Italy

Shiny ruby red with garnet red shades with ageing

Ulisse 'Sogno di Ulisse Montepulciano d'Abruzzo DOP Abruzzo Italy

Intense, persistent, fruity and fragrant, hints of cherry and ripe red fruits. Well bodied with fine moreish tannins.

Kennedy 'Henrietta' Shiraz Heathcote Vic

Fresh and vibrant, with lifted notes of cherry and raspberry, supported by hints of violet, pepper and a touch of spice.

Cooper Burns 'Sterling' Shiraz Barossa Valley SA

Lifted aromas of blueberries, plum and cinnamon. Balanced and elegant with black fruits, fine tannins and subtle oak.

B.io Nero d'Avola DOC Sicily Italy

Ripe plum and cherry with hints of Christmas fruitcake.

G B

14 69

69

69

69

14 69

79

13 500ml 39

69

14 69

69

13 500ml 39

69

14 69

13 500ml 39

14 69

79

79

14 69

14 69

69

69

APERITIVI

Aperol Spritz 16

Campari Spritz 16

Gin & Tonic 14

Vodka & Soda 14

Americano 16

Negroni 18

BIRRA

TAP. Birra Viola Premium Lager 425ml 13

Peroni Gran Riserva Double Malt 500ml 14

Peroni Red Premium Lager 330ml 11

Peroni light 3.5% 330ml 11

Peroni Libera 0.0% 330ml 11

Menabrea Refreshing Lager 330ml 11

Moretti Premium Lager 330ml 11

Apple or Pear Cider 330ml 9

EVERY TUESDAY NIGHT

**ALL OUR PIZZA
ARE ONLY
\$18**

CONDITIONS APPLY
NOT AVAILABLE FOR DELIVERY



THINK LOCAL EAT ITALIAN WHAT STARTED OUT IN ELWOOD IN 2002 AS A SMALL TAKEAWAY PIZZERIA ON ORMOND ROAD, HAS NOW GROWN INTO THE CONTEMPORARY ITALIAN RESTAURANT KNOWN AS ZANINI.

WHY ZANINI?

WE TAKE PRIDE IN OUR FOOD, OUR HAPPY TEAM HAS CAREFULLY SELECTED THE BEST QUALITY INGREDIENTS WE CAN FIND TO BRING A TASTE OF ITALY TO AUSTRALIA.

OUR PIZZA DOUGH IS FERMENTED FOR AT LEAST 48 HOURS USING A TYPE-0 FLOUR THAT IS HIGH IN PROTEIN. THIS MAKES OUR DOUGH LIGHT AND EASIER TO DIGEST.

BUON APETTITO!