



BREAKFAST + LUNCH MENU

COLAZIONE / BREAKFAST FROM 9AM TILL 11.30AM

The Breakfast Scandal (VR)	24
Two poached eggs on sourdough toast with crispy bacon, Italian sausage, mushroom, cherry medely tomato avocado and hash brown	
Eggs your way on Sourdough	12
Choice of poached, scrambled or fried eggs on sourdough toast + Add bacon, mushroom, tomato, avo / \$4ea	
Salad Vegan (VG, V, GF)	16
Mixed greens with avocado, gluten free vegan zucchini and corn fritters with cherry tomato, cucumber, pepita seeds, balsamic dressing and vegan mayo on the side + Add poached egg \$3 + Add crumbed chicken \$5	
Breakfast Piadina	16
Two fried eggs, crispy Italian pancetta, fontina cheese and spinach	
Smash Avo Bruschetta (VG)	16
Smashed avocado with feta cheese, medley cherry tomato, rocket and two poached eggs	

PIADINE

Piadina Prosciutto	14
San Daniele prosciutto with fior di latte, fresh rocket and fresh tomato	
Piadina Chicken	14
Crumbed free range chicken, tasty cheese, tomato relish, spinach and mayo	
Piadina Eggplant (VG)	14
Crumbed eggplant, baked ricotta, nut free pesto and roasted peppers	
Piadina Vegan (VG, V)	14
Vegan zucchini and corn fritters, spinach, roasted peppers, tomato relish and vegan mayo	
Piadina Ham and Fontina	14
Leg Ham, Fontina cheese, grilled zucchini, spinach and citrus mayo	
Piadina Salame and Provolone	14
Casalingo salame, sweet provolone cheese, Sicilian peperonata, olive tepanade and spinach	

APERITIVI

Polenta Chips served with Tomato Salsa	14
Chips (VG, V)	8
Tagliere di Salumi (serves 2 to 4 people)	24
Chef Selection of imported cured cold cut meats	
Tagliere di Formaggi (serves 2 to 4 people)	24
Chef selection of imported Italian fresh and aged cheese	
Frittura Sfiziosa (serves 4 people)	25
Cocktail arancini variety, olive ascolane and potato croquettes	
Eatalian Salse (VG, V)	16
Peperonata, olive tapenade and eggplant dip served with homemade bread crostini	
Cestino di pane	8
Bread basket served with EVO and modena balsamic vinegar	

CUCINA / FROM 11.30AM

Spaghettoni Seafood and Cherry Tomato	27
Spaghettoni with prawns, calamari, clams, mussels in garlic white wine sauce	
Tagliatelle Salsiccia e Funghi	25
Tagliatelle with porcini and wild mushrooms, pork sausage, cream and truffle oil	
Orecchiette alla Norma (VG, VR)	22
Orecchiette pasta, Napoli sauce, eggplant, salted ricotta and fresh basil. + Vegan on request.	
Homemade Lasagna	20
With traditional Bolognese sauce and bechamel	
Gnocchi Burrata alla Sorrentina (VG, GF on request)	25
Potato gnocchi with fresh tomato Napoli sauce topped with burrata mozzarella and basil + gluten free +\$2	
Gnocchi Siciliani (VG, V, GF on request)	22
Sicilian Peperonata and black kalamata olives + gluten free +\$2	
Tagliatelle Pasticciate	22
Tagliatelle with traditional bolognese sauce and a touch of cream	
Panino Porchetta and Chips	18
Roast porchetta ciabatta roll with fior di latte mozzarella and fresh rocket served with chips	

INSALATE / SALADS

Insalata di Rucola e Grana	12
Rocket and shaved Grana Padano with EVO and balsamic di modena vinegar glaze.	
Calamari Fritti and Rocket	18
Crispy semolina dusted calamari served with lemon, mayo and rocket salad	
Insalata Mista (VG)	14
Mixed green leaves with cucumber cherry medely tomato and olives + Add crumbed chicken \$5	
Caprese Salad (VG)	16
Burrata mozzarella, medley cherry tomato, fresh basil and EVO dressing	

BIMBI / ALL DAY

Pasta Bolognese or Napoli	12
Crumbed chicken tenderloins and chips	12
Ham and Cheese Piadina	10

DOLCI / DESSERT

Piadina Nutella	14
Served with fresh strawberries and vanilla gelato	
Affogato	12
Vanilla gelato, Espresso by Illy and Kahlua shot	
Gelato Artigianale	
Artisan Gelato from Lavezzi check our display for the flavours of the week	
Dolce della casa	
Ask our staff the dessert of the week	



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Breakfast, Lunch, Dinner, Catering Services, Grazing Boxes, Homemade Piadina, Takeaway and more.

DF = Dairy free, VG = Vegetarian, V = Vegan, GF = Gluten free, VR = Vegan upon request. Menu items may have come into contact with wheat, eggs, peanuts, tree nuts and milk. Please be aware we use common fryer oil. Due to the circumstances, we are unable to guarantee that any menu item can be completely free of allergens. Please discuss with our staff if you have any dietary requirements.



**EATALIAN
MADE**

DINNER MENU

APERITIVI

Polenta Chips served with Tomato Salsa	14
Chips (VG, V)	8
Tagliere di Salumi (serves 2 to 4 people) Chef Selection of imported cured cold cut meats	24
Tagliere di Formaggi (serves 2 to 4 people) Chef selection of imported Italian fresh and aged cheese	24
Frittura Sfiziosa (serves 4 people) Cocktail arancini variety, olive ascolane and potato croquettes	25
Eatalian Salse (VG, V) Peperonata, olive tapenade and eggplant dip served with homemade bread crostini	16
Cestino di pane Bread basket served with EVO and modena balsamic vinegar	8

CUCINA

Spaghettoni Seafood and Cherry Tomato Spaghettoni with prawns, calamari, clams, mussels in garlic white wine sauce	27
Tagliatelle Salsiccia e Funghi Tagliatelle with porcini and wild mushrooms, pork sausage, cream and truffle oil	25
Orecchiette alla Norma (VG, VR) Orecchiette pasta, Napoli sauce, eggplant, salted ricotta and fresh basil. + Vegan on request.	22
Homemade Lasagna With traditional Bolognese sauce and bechamel	20
Gnocchi Burrata alla Sorrentina (VG, GF on request) Potato gnocchi with fresh tomato Napoli sauce topped with burrata mozzarella and basil + gluten free +\$2	25
Gnocchi Siciliani (VG, V, GF on request) Sicilian Peperonata and black kalamata olives + gluten free +\$2	22
Tagliatelle Pasticciate Tagliatelle with traditional bolognese sauce and a touch of cream	22

INSALATE / SALADS

Insalata di Rucola e Grana Rocket and shaved Grana Padano with EVO and balsamic di modena vinegar glaze.	12
Calamari Fritti and Rocket Crispy semolina dusted calamari served with lemon, mayo and rocket salad	18
Insalata Mista (VG) Mixed green leaves with cucumber cherry medely tomato and olives + Add crumbed chicken \$5	14
Caprese Salad (VG) Burrata mozzarella, medley cherry tomato, fresh basil and EVO dressing	19

PIZZE ROSSE / FROM 5PM TILL CLOSE

Margherita (VG) Tomato, fior di latte mozzarella & basil	17
Capricciosa Tomato, fior di latte mozzarella, ham, mushrooms & olives	21
Diavola Tomato, fior di latte mozzarella, mild salame, hot salame & roasted peppers	21
mEAT me Tomato, fior di latte mozzarella, ham, casalingo mild salame, hot cacciatore salame & Italian sausage	24
Tonno subito Tomato, fior di latte mozzarella, tuna, caramelised onion, capers & fresh rocket	21
WTFork Tomato, fior di latte mozzarella, ham & pineapple	21
A Back Yarda (VG) (V) Tomato, eggplant, peppers, zucchini and caramelised onion	21
San Daniele Tomato, fior di latte mozzarella, San Daniele Prosciutto, fresh rucola & shaved Grana Padano	24
Vegetariana Tomato, fior di latte mozzarella, peppers, Zucchini, Mushroom & olives	21
All pizzas available (GF) +\$4	

PIZZE BIANCHE / FROM 5PM TILL CLOSE

Focaccia Herb & Garlic (VG, V)	10
Melanzane (VG) Fior di latte mozzarella, grilled eggplant, medley cherry tomato, basil & shaved Grana Padano cheese	21
Zucchine Fior di latte mozzarella, ham, grilled zucchini & parsley	21
Bosco Fior di latte mozzarella, Italian sausage, mixed mushrooms, porcini drizzled with truffle oil	24
Funghi (VG) Fior di latte mozzarella, brie cheese, mixed mushroom & porcini with fresh parsley	24
All pizzas available (GF) +\$4	

BIMBI / ALL DAY

Pasta Bolognese or Napoli	12
Crumbed chicken tenderloins and chips	12
Ham and Cheese Piadina	10

DOLCI / DESSERT

Pizza Nutella Served with vanilla gelato	14
Affogato Vanilla Gelato, Espresso by Illy and Kalua shot	12
Gelato Artigianale Artisan Gelato from Lavezzi check our display for the flavours of the week	
Dolce della casa Ask our staff the dessert of the week	



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