

# LET'S EAT

## // WOOD OVEN PIZZA //

When it comes to making the perfect pizza, the Agostino Family know exactly what's involved ... let's just say we have been practising for over four decades!

In fact, the perfect ingredients we use to perfect the dough, date back to over 50 years ... a recipe we hold close to our hearts, passed down to us by our grandparents from our home town of Marina Di Gioiosa Jonica, Italy.

We have selected some favourite traditional toppings, using fresh, quality and seasonal produce, sourced from growers and suppliers locally and across South Australia.

### **MARGHERITA 25**

SUGO AL POMODORO, FIORE DI LATTE,  
FRESH BASIL, OLIVE OIL

### **PRAWN 32**

SUGO AL POMODORO, FIORE DI LATTE,  
FRESH TOMATO & PRAWNS

### **VEGETARIAN 29**

MUSHROOMS, CAPSICUM, OLIVES,  
SPANISH ONION, FRESH TOMATO, SUGO  
AL POMODORO, FIORE DI LATTE

### **MARINARA 32**

CALAMARI, MUSSELS, FISH, PRAWN,  
SUGO AL POMODORO, FIOR DI LATTE

### **FETA & PUMPKIN 29**

FETA, PUMPKIN, CARAMILISED ONION &  
CAPSICUM, MUSHROOM, ROCKET, SUGO  
AL POMODORO, FIORE DI LATTE

### **PROSCIUTTO 30**

PROSCUITTO, SHAVED PARMESAN, ROCKET  
SUGO ALPOMODORO, FIORE DI LATTE

### **CARNIVORA 29**

SALAMI, BACON, BBQ CHICKEN, HAM,  
SUGO AL POMODORO, FIORE DI LATTE

### **ITALIAN SAUSAGE 29**

ITALIAN SAUSAGE, CARAMALISED ONION &  
CAPSICUM, SUGO AL POMODORO, FIORE DI LATTE

### **AGOSTINO SPECIAL 30**

SALAMI, BACON, BBQ CHICKEN, CARAMILISED  
ONION & CAPSICUM, MUSHROOMS & OLIVES  
SUGO AL POMODORO, FIORE DI LATTE

### **ITALIAN 28**

OLIVES, ANCHOVIES, OREGANO  
SUGO AL POMODORO, FIORE DI LATTE

### **SALAMI**

SALAMI, SUGO AL POMODORO, FIORE DI LATTE,  
OREGANO, OLIVE OIL **28**

### **KIDS PIZZA 18**

Choice of Cheese, Margherita,  
Ham & Cheese

### **PIZZA BIANCA 18**

GARLIC, BUTTER & OLIVE OIL

*ANCHOVIES ARE AVAILABLE ON REQUEST FOR ALL PIZZAS FOR ADDITIONAL \$2*

*GLUTEN FREE BASES ARE AVAILABLE FOR AN ADDITIONAL \$4*

*VEGAN CHEESE IS AVAILABLE FOR AN ADDITIONAL \$2*

# LET'S EAT

## // CATHERINE'S KITCHEN //

### **MIXED PLATTERS            28 Per Person**

Assortment of Homemade Meatballs, Spanish Frittata, Homemade Pickles, Roasted Capsicums, Olives, Cured Meats, Cheeses and Assorted Crackers and Pizza Bread

### **VEGETARIAN PLATTERS   28 Per Person**

Homemade Spanish Frittata, Bruschetta, Roasted Capsicums, Homemade Pickles, Sundried Tomatoes, Artichokes, Olives, Cheeses and Assorted Crackers and Pizza Bread

### **VEGAN PLATTERS            28 Per Person**

Bruschetta, Roasted Capsicums, Sundried Tomatoes, Artichokes, Vegan Cheese, Dried Apricots, and Assorted Crackers and Pizza Bread

Our platters have a variety of homemade treats which are cooked fresh every weekend. Sometimes a particular item may sell out and will be replaced with another of the same value.

---

**PLEASE ASK OUR FRIENDLY STAFF WHICH PASTA DISHES ARE AVAILABLE THIS WEEKEND**

---

## // DOLCI // (SWEETS)

SELECTION OF HOME-MADE DESSERTS – ASK US FOR TODAY'S CHOICES	<b>17</b>
NUTELLA & STRAWBERRY PIZZA	<b>15</b>
VANILLA ICE CREAM (CHOCOLATE TOPPING OR SPRINKLES)	<b>7</b>

**// GLUTEN FREE OPTIONS AVAILABLE – ADDITIONAL CHARGES MAY APPLY //**  
*OUR GLUTEN FREE PRODUCTS ARE PREPARED USING GLUTEN FREE INGREDIENTS BUT THE FOOD IS PREPARED IN THE SAME KITCHEN AS OUR NON GLUTEN FREE FOOD SO PLEASE MAKE STAFF AWARE OF ANY ALLERGIES*