

s p e c i a l s

WOOD OVEN FOCACCIA
DINE IN ONLY

FRESHLY BAKED
IN OUR
WOOD OVEN

\$10

AVAILABLE
FROM 12-3 PM
MON-FRI

ANY FOCACCIA
AND
POSTMIX COKE

FOCACCIA LUNCH SPECIALS

meat+ball

smashed home made meatballs
with melted mozzarella

Fellini's BLT

bacon, lettuce, tomato with a home made aioli

PULL PORK

wood oven pulled pork shoulder, tomato guacomole,
lettuce and cheddar topped with sriracha sauce

SALUMI

thinly sliced calabrese salami, fior di latte,
basil and fresh rocket

Verdure fresca

roasted pumpkin and capsicum, olives, fresh tomato, baby
spinach, mozzarella cheese with a drizzle of pesto

caprese

fior di latte, basil, fresh sliced tomato, lettuce
with a homemade pesto

POLLO GRIGLIATO

chargrilled chicken tenderloin, smashed avocado, swiss
cheese and lettuce topped with a home made aioli

ALL OUR FOCACCIA LUNCH SPECIALS COME WITH A
300 ML POST MIX COKE PRODUCT
CHOOSE FROM COKE, DIET COKE, FANTA, SPRITE, LIFT

NOT AVAILABLE SAT, SUN OR PUBLIC HOLIDAYS
- NORMAL PRICE OF \$13 DOLLARS APPLIES -
CANNOT BE COMBINED WITH ANY OTHER OFFERS OR DISCOUNTS.



ENTREE

iscrizione

- GARLIC BREAD** **V** 11.9
WITH SEA SALT, PARSLEY AND ROASTED GARLIC BUTTER ON A FELLINI WOOD OVEN PIZZA PASTRY
- CHILLI BREAD** **V L** 12.9
WITH A HOUSE MADE CHILLI CHUTNEY ON A FELLINI WOOD OVEN PIZZA PASTRY
- POLPETE** 14.9
HOMEMADE VEAL AND PORK MEATBALLS IN A RICH NAPOLITANA SAUCE SERVED WITH FRESH SHAVED PECORINO AND SOURDOUGH BREAD
- CALAMARI FRITTI** 17.9
LOCAL AUSTRALIAN CALAMARI CUT, DUSTED IN A LIGHT SALT AND PEPPER FLOUR MIX, SERVED WITH FRESH SALAD, LEMON WEDGE AND AIOLI
- CHEESE BREAD** **V** 15.5
BRUSHED WITH GARLIC BUTTER AND TOPPED WITH MOZZARELLA CHEESE, FIOR DI LATTE, SHAVED PECORINO AND FETA
- BRUSCHETTA POMODORO** **V** 10.9
WOOD OVEN TOASTED BREAD, TOPPED WITH MARINATED TOMATO, FIOR DI LATTE, FRESH BASIL AND OREGANO, WITH A DRIZZLE OF PURE EXTRA VIRGIN OLIVE OIL AND BALSAMIC
- SCHIACCIATA FRESCA** 24.9
FELLINI WOOD OVEN PIZZA PASTRY BRUSHED WITH GARLIC OIL, TOPPED WITH FRESH SLICED TOMATO, FIOR DI LATTE, PROSCIUTTO DI PARMA, FRESH BASIL AND A DRIZZLE OF PURE EXTRA VIRGIN OLIVE OIL
- FELLINI FRIES** **V L** 11.9
CRUNCHY FELLINI FRIES, SEASONED AND SERVED WITH A SIDE OF TOMATO SAUCE
- SEASONED WEDGES** **V L** 14.9
SPICY BATTERED SEASONED WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE
- ARANCINI BALLS** **V** 17.9
TRADITIONAL ITALIAN RICE BALLS, FILLED WITH SWISS, BUTTON AND PORCINI MUSHROOMS, PEAS, MOZZARELLA AND PARMESAN CHEESE, ROLLED, CRUMBED AND SERVED WITH A RICH NAPOLITANA SAUCE AND FRESH SHAVED PARMESAN

SIDES

- PATATE FRITTI** **V G** 10.9
GOLDEN FRIED POTATOES, TOSSED WITH ROSEMARY AND GARLIC INFUSED OLIVE OIL SERVED WITH AIOLI
- BROCCOLINI** **V G** 11.9
OVEN ROASTED BROCCOLINI TOSSED WITH CHILI, GARLIC, FRESH PEAS AND FINISHED WITH CRISPY FRIED SHALLOTS AND PARMESAN
- INSALATA FELLINI** **V G L** 10.9
MIXED LETTUCE, TOMATO, CUCUMBER, RED CAPSICUM AND SPANISH ONION, FINISHED WITH A FELLINI DRESSING

PLEASE ADVISE OUR FRIENDLY
STAFF OF ANY DIETARY
REQUIREMENTS



- V** VEGETARIAN
- L** LACTOSE FREE
- G** GLUTEN FREE

PASTA PASTA PASTA

penne • linguine • spaghetti • tortellini

PRODOTTO	INGREDIENTE - DESCRIZIONE	PREZZO
L Spaghetti Marinara	local Australian prawns, scallops, calamari and mussels with fresh chilli and garlic in a light napolitana sauce	29 ⁹⁰
V Linguine Verde	Broccoli, chili, garlic and pine nuts tossed with linguine and finished with fresh shaved pecorino	21 ⁰⁰
Penne Bella Donna	oven roasted chicken, roasted pumpkin, roasted red capsicum, spanish onion, broccoli with a hint of fresh chilli and garlic in a light creamy pesto sauce	26 ⁰⁰
Spaghetti Bolognese	from our very own family recipe book, a traditional style meat sauce finished with fresh shaved pecorino	26 ⁰⁰
Linguine Polpette	authentic calabrese recipe meatballs, in a rich napolitana sauce finished with fresh shaved pecorino	26 ⁰⁰
Tortellini Alla Panna	sauteed smoked leg ham with swiss mushrooms in a white wine cream sauce	25 ⁰⁰
Linguine Gamberi	Local Australian prawns, fresh basil, hint of chili, and garlic, in a light rose sauce and finished with wild rocket	27 ⁹⁰
V L Spaghetti Napolitana	traditional home made napolitana sauce tossed with spaghetti and fresh basil	21 ⁰⁰
Linguine Fellini	Australian blue swimmer crab meat, onion, garlic basil and a touch of fresh chilli in a creamy rose sauce	29 ⁹⁰
V Spaghetti Aglio e olio	garlic, virgin olive oil, fresh cracked black pepper, parsley, chili and fresh pecorino	19 ⁰⁰
Spaghetti Carbonara	pan fried panchetta with a dash of cream, fresh parsley and egg tossed with spaghetti and finished with fresh cracked black pepper and pecorino	22 ⁰⁰
Penne Calabrese	salami, olives, capsicum, spanish onion, in a napolitana sauce, finished with spinach and fresh pecorino	24 ⁰⁰
Lasagna	fresh pasta filled with bolognese sauce, egg, leg ham, mozzarella cheese, traditional bechamel sauce, topped with a rich napolitana sauce and fresh shaved pecorino	26 ⁰⁰



V Vegetarian

L Lactose Free

G Gluten Free

all sauces available with
gluten free penne for extra \$2

MAINS

PIATTO PRINCIPALE

- SALT AND PEPPER CALAMARI** 27
LOCAL AUSTRALIAN SQUID CUT AND DUSTED IN A LIGHT SALT AND PEPPER FLOUR, SERVED WITH A FRESH SIDE SALAD, CHIPS AND HOUSE MADE AIOLI
- FELLINI POLLO BURGER** 26
CHARGRILLED CHICKEN TENDERLOIN, CRISPY BACON, LETTUCE, TOMATO, CHEDDAR CHEESE, SRIRACHA AIOLI AND SMASHED AVOCADO IN A BRIOCHE BUN SERVED WITH CHIPS
- DOUBLE CHEESE BISTECCA BURGER** 26
HOME MADE ANGUS BEEF PATTY CHARGRILLED WITH CRISPY BACON, CHEDDAR CHEESE, LETTUCE, TOMATO WITH A BBQ AIOLI IN A BRIOCHE BUN SERVED WITH CHIPS
- ATLANTIC SALMON** **G** 29
FRESH ATLANTIC SALMON, PAN FRIED AND FINISHED IN OUR WOOD OVEN, SERVED ON A BED OF SAUTEED PEAS, CHERRY TOMATO, BROCCOLINI AND WITH A DRIZZLE OF BASIL PESTO
- SALTIMBOCCA ALLA ROMANO** **L** 27
PAN FRIED VEAL MEDALLIONS WITH WHITE WINE, PROSCIUTTO AND SAGE, SERVED WITH SAUTEED SPINACH AND CRISPY ROSEMARY PATATAE
- SCALLOPINE FELLINI** 30
PAN FRIED VEAL MEDALLIONS WITH LOCAL AUSTRALIAN PRAWNS, CALAMARI, SCALLOPS FINISHED IN A LIGHT ROSE SAUCE SERVED ON A BED OF SEASONAL VEGETABLES
- BISTECCA MARINELLO** **G** 34
250G RIVERINE MS2+ SCOTCH FILLET CHARGRILLED AND SERVED WITH ROSEMARY PATATAE AND CHIMICHURRI BUTTER
- POLLO AL MATTONE** **G L** 27
CHARGRILLED MARINATED CHICKEN BREAST, SERVED ON A BED OF ROSEMARY PATATE, COOKED WITH FRESH PEAS, KALAMATA OLIVES, GARLIC, CHILI AND ROASTED CAPSICUM IN A NAPOLITANA SAUCE TOPPED WITH ROCKET
- POLLO AVOCADO** 27
TENDER CHICKEN SCALLOPINE, SLOW COOKED IN A CREAMY WHITE WINE AVOCADO SAUCE SERVED ON A BED OF SEASONAL VEGETABLES
- COTOLETA** 27
CHICKEN OR VEAL COTOLETA, CRUMBED FRESH WITH PANKO BREADCRUMBS AND PARMESAN SERVED WITH CHIPS AND SALAD - CHOOSE FROM GRAVY, MUSHROOM OR PEPPERCORN SAUCE
- PARMAGIANA** 29
CHICKEN OR VEAL PARMAGIANA CRUMBED FRESH WITH PANKO BREADCRUMBS AND PARMESAN FINISHED WITH HAM, CHEESE AND NAPOLITANA SAUCE SERVED WITH CHIPS AND SALAD

· RISOTTO ·

- FUNGHI MISTI** **G** 27
MARINATED CHICKEN TENDERLOIN, SWISS AND PORCINI MUSHROOMS WITH PROSCIUTTO IN A LIGHT CREAM SAUCE TOSSED WITH BABY SPINACH AND FINISHED WITH SHAVED PARMESAN
- POLLO E ZUCCA** **G** 27
MARINATED CHICKEN PIECES AND OVEN ROASTED PUMPKIN TOSSED THROUGH WITH PINE NUTS IN A LIGHT CREAM SAUCE FINISHED WITH BABY SPINACH
- VEGETARIANO** **V G L** 26
A SELECTION OF FRESH AND OVEN ROASTED VEGETABLES IN A RICH NAPOLITANA SAUCE AND FINISHED WITH BABY SPINACH

· INSALATA ·

- FELLINI CHICKEN SALAD** **G** 25
CHARGRILLED CHICKEN WITH MIX LETTUCE, CRUNCHY PEAR, CUCUMBER, ROASTED WALNUTS, PARMESAN CHEESE AND FINISHED WITH A FELLINI HOMEMADE DRESSING
- CHICKEN CAESAR SALAD** 25
BABY COS MIXED WITH CHARGRILLED CHICKEN, CRISPY PROSCIUTTO, SHAVED PARMESAN IN A HOUSE MADE CAESAR DRESSING TOPPED WITH A POACHED EGG AND CRISPY CROUTONS
- MEDITERRANEAN INSALATA** **G V** 21
TOMATOES, SLICED CUCUMBERS, ONION, FETA CHEESE, RED CAPSICUM AND OLIVES, SEASONED WITH SALT AND MOUNTAIN OREGANO, AND DRESSED WITH OLIVE OIL.
- CHARGRILLED CALAMARI SALAD** 27
CHARGRILLED LOCAL CALAMARI STRIPS, TOSSED WITH FRESH MIX SALAD, CUCUMBER, AVOCADO, CHERRY TOMATO IN A SWEET CHILI AND AIOLI DRESSING

WOOD OVEN PIZZA

authentic Italian wood oven pizza

PRINCESS MARGHERITA **V**

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte and finished with fresh basil and oregano

SALUMI

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, spicy local pepperoni and jalapeno peppers

SPECIALE

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, button mushrooms, roasted red capsicum, italian salami and kalamata olives

FRUTTI DI MARE

29.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, local australian prawns, calamari, scallops and spring onion - not available as a calzone

MEMPHIS BELLE

28.9

Wood oven pizza pastry topped with bbq sauce, mozzarella cheese, roasted chicken pieces, smoked bacon and sweet pineapple pieces

ORTO BOUNO **V**

26.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte, roasted eggplant, roasted red capsicum, swiss mushrooms, kalamata olives and drizzled with basil pesto

HAWAIIAN

23.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, sliced leg ham and sweet pineapple pieces

TUTTO - THE LOT

28.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, sliced ham, mushrooms, salami, kalamata olives, roasted red capsicum, bacon and spanish onion

YIASOU YIROS

28.9

Wood oven pizza pastry topped with a rich napolitana sauce mozzarella cheese, roasted chicken, marinated lamb, spanish onions, cherry tomatoes, finished with home made garlic sauce and parsley



WOOD OVEN PIZZA

authentic Italian wood oven pizza

SPACATA

27.9

Wood oven pizza pastry topped with mozzarella cheese, smoked ham, smoked bacon and spicy salami

ITALIANO

25.9

Wood oven pizza pastry topped with a rich napolitana sauce, fior di latte, anchovies, olives, salami, oregano and basil

ARANCINI V

26.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, mini arancini finished with rocket and shaved parmesan

LA VOCE

26.9

Wood oven pizza pastry brushed with garlic butter, topped with oven roasted chicken pieces spanish onion, fresh mix lettuce, diced tomato and finished with house made aioli

PROSCIUTTO

28.9

Wood oven pizza pastry with a rich napolitana sauce, mozzarella cheese, button mushrooms, fresh sliced italian prosciutto di parma finished with fresh rocket and fresh shaved parmesan

POLLO CIPOLLINA

26.9

Wood oven pizza pastry topped with a rich napolitana sauce, mozzarella cheese, oven roasted chicken pieces, salami, roasted red capsicum, button mushrooms and spring onion

FELLINI

29.9

Wood oven pizza pastry topped with a pesto base, fior di latte, spanish onion, local australian prawns and prosciutto di parma

PULL PORK

27.9

Wood oven pizza pastry topped with napolitana sauce, mozzarella, pull pork, spanish onion, fresh basil and lightly drizzled with garlic aioli

CALZONE

27.9

Wood oven pizza pastry, pillow folded and filled with the pizza topping of your choice from our menu, topped with napolitana or bolognese
* frutti di mare excluded

GLUTEN FREE
BASES
AVAILABLE
FOR ONLY
\$4 EXTRA



Dessert Pizza

made with Fellini's wood oven
pizza pastry Italian custard and
authentic Italian gelato



DESSERT PIZZA 20.90

Fellini wood oven sweet pastry smothered with Italian custard,
authentic Italian gelato and finished with home made Jamaican
chocolate chards **V**

choose your favourite flavour below

Mars

Kinder

Maltesers

Cherry Ripe

Nutella

Death By Chocolate

Tim Tam

Oreo

