



IN FORNO HAMILTON MENU

ENTRÉES & SIDES

OLIVES \$9

Warm whole mixed olives (VE)

HOUSE-MADE FOCACCIA \$11

House-made focaccia bread served with a garlic butter spread (V)

WOODFIRED STICKS \$19

Freshly baked with garlic and herbs, served with your choice of two sauces (V)

Napolitana ~ Creamy Pesto (N) ~ Black Garlic Aioli (E)

CRISPY PORK BELLY \$14

One piece of slow-cooked crispy pork belly served with pickled red cabbage and apple sauce (GF)

PECORINO & MOZZARELLA ARANCINI \$16

Crispy risotto balls filled with fior di latte and pecorino cheese, and basil pesto aioli (N)(E)(V)

FRIES \$16

Crispy golden fries served with Parmesan cheese and aioli (V)(E)

FRIED MOZZARELLA \$15

Fried mozzarella cheese served with hot honey sauce and parmesan (E)(V)

TOMATO BRUSCHETTA \$13

Toasted sourdough bread served with diced tomatoes, red onion, cucumber, fresh basil and drizzled with balsamic glaze (VE)

CALAMARI FRITTI \$19

Fried calamari served with black garlic aioli and lemon wedge (E)

GARLIC CHILLI PRAWNS \$25

Pan-fried prawns and chorizo cooked with fresh garlic, cherry tomatoes, chilli, parsley, napolitana sauce and served with toasted bread (W)

GARLIC BREAD \$9

Toasted bread served with garlic butter (V)
add melted mozzarella (+5)

TRUFFLE & PARMESAN FRIES \$19

Crispy fries served with truffle oil, parmesan cheese and truffle aioli (V)(E)

V - VEGETARIAN

VE - VEGAN

N - NUTS

E - EGG

GF - GLUTEN FREE

DF - DAIRY FREE

W - WINE

PLEASE NOTE: SET MENUS ARE REQUIRED FOR PARTIES OVER 12 PEOPLE ON FRIDAY AND SATURDAY NIGHTS AND HIGHLY RECOMMENDED FOR ALL OTHER DAYS. THERE IS AN AUTOMATIC 10% SURCHARGE ON WEEKENDS ~ 15% SURCHARGE ON PUBLIC HOLIDAYS ~ ALL CARD TRANSACTIONS WILL INCUR AN AUTOMATIC SURCHARGE



SALADS

ROCKET & PEAR SALAD \$19

Fresh rocket leaves with thinly sliced pear, toasted almonds, cherry tomatoes, Parmesan cheese, and a drizzle of balsamic glaze (N)(V)

CAPRESE SALAD \$23

Fresh buffalo mozzarella with sliced Roma tomato, cherry tomato, fresh basil, salt flakes and drizzled with olive oil and balsamic glaze (V)

CAESAR SALAD \$19

Fresh cos lettuce with crispy bacon, toasted croutons, parmesan and anchovy Caesar dressing (E)
*add chicken (+5), grilled prawns (+8),
buffalo mozzarella (+5), burrata (+9)*

BURRATA SALAD \$26

Fresh creamy burrata served with fresh figs, honey, toasted pistachio crumb and herb oil (N)(V)

KIDS MENU

MARGHERITA PIZZA \$15

Classic pizza with rich tomato pulp, mozzarella, and fior di latte cheese (V)

HAM & PINEAPPLE PIZZA \$15

A classic combination of sweet and savoury pizza topped with rich tomato pulp, mozzarella cheese, leg ham and juicy pineapple chunks

SPAGHETTI BOLOGNESE \$15

Traditional spaghetti pasta tossed in fragrant garlic and our rich, slow-simmered beef and pork bolognese sauce (W)

GNOCCHI \$15

Fresh, hand-made potato gnocchi served with napolitana sauce (E)(V)

NUGGETS & CHIPS \$15

Golden crispy chips served with tender crispy chicken nuggets and tomato sauce (E)

Please inform your server of any food allergies or dietary restrictions prior to ordering. While we take every precaution to prepare meals safely, we cannot always guarantee the complete absence of allergens in our kitchen. We appreciate your understanding and advise that guests with severe allergies dine at their own discretion.





PASTAS

LASAGNA \$26

Layers of pasta sheets baked with béchamel, house-made beef and pork bolognese, basil, mozzarella, and parmesan (W)

GNOCCHI SORRENTINO \$29

Fresh, house-made potato gnocchi cooked with garlic, mozzarella, napolitana sauce, basil, cherry tomatoes, parsley, and parmesan (E)

ORECCHIETTE PESTO CHICKEN \$25

Orecchiette pasta cooked with chicken, fresh garlic, creamy basil pesto sauce, and parmesan cheese (N)

SPAGHETTI CARBONARA \$27

Spaghetti cooked with fresh garlic, crispy bacon, cream, black pepper, and parmesan (W)

MAFALDA BOSCAIOLA \$29

Mafalda pasta tossed with garlic, sautéed mushrooms, crispy bacon, shallots, cream, and parmesan (W)

PAPPERDELLA LAMB \$33

Pappardelle pasta layered with garlic, tender slow-braised lamb ragu, parsley, and parmesan (W)

ORECCHIETTE ALLA NORMA \$26

Orecchiette pasta tossed with eggplant salsa, garlic, napolitana sauce, topped with creamy ricotta, parmesan, and an eggplant skin crisp (V)

SPAGHETTI BOLOGNESE \$26

Spaghetti tossed with garlic, our house-made beef and pork bolognese sauce, and parmesan (W)

CHILLI PRAWN LINGUINI \$29

Linguini pasta infused with garlic, fresh prawns, cherry tomatoes, chilli oil, napolitana sauce, cream, and a touch of parsley (W)

RISOTTO

MUSHROOM & TRUFFLE RISOTTO \$27

Creamy risotto cooked with sautéed mushrooms, white truffle oil, and parsley, topped with fried enoki mushrooms and a parmesan crisp (W)(V)

BEETROOT RISOTTO \$25

Creamy arborio rice infused with crushed beetroot and finished with a sweet beetroot glaze (GF)(W)(V)

CHICKEN & PEA RISOTTO \$26

Creamy arborio risotto cooked with fresh pea purée, garlic, and grilled chicken, garnished with toasted peas and a Parmesan crisp (GF)(W)

ADD ONS

BURRATA	+9	CHICKEN	+5	BUFFALO MOZZARELLA	+5	PARMESAN	+2
PRAWNS	+8	CHILLI FLAKES	+1	GLUTEN FREE PASTA	+3	CHILLI OIL	+2
LAMB SHANK	+15						



PIZZAS

MARGHERITA \$22

A classic Italian pizza made with tomato pulp, fior di latte cheese, fresh basil and a drizzle of olive oil (V)

22

HOT HONEY SALAMI \$27

A tomato pulp base, fior di latte, mild salami, whipped ricotta cream, fresh basil and hot honey sauce

TRUFFLE MUSHROOM \$25

A garlic base, mozzarella cheese, sautéed mushrooms, caramelised onion and a drizzle of truffle oil (V)

MORTADELLA \$26

A white base topped with fior di latte, thin slices of premium mortadella, whipped ricotta cream and a sprinkle of toasted pistachio crumb (N)

VEGETARIAN \$25

A tomato base topped with mozzarella cheese, mushrooms, roasted capsicum, pitted olives, caramelised onion, and semi-dried tomatoes (V)

CARNE \$25

A smokey BBQ base topped with mozzarella cheese, mild salami, ham, pepperoni, and Italian pork sausage

CAPRICCIOSA \$26

A tomato pulp base, fior di latte, leg ham, mushrooms, pitted olives, artichoke hearts, and fresh basil

POTATO & ROSEMARY \$26

A white garlic base pizza topped with mozzarella cheese, thinly sliced baked potato, rosemary, thyme, and Italian pork sausage

PEPPERONI \$26

A tomato pulp base, mozzarella cheese, and generous slices of premium pepperoni

PROSCIUTTO PARMA \$28

A tomato pulp base, fior di latte, 18-month aged Prosciutto di Parma, fresh rocket, parmesan balsamic glaze

POLLO \$28

A tomato pulp base topped with mozzarella cheese, roasted chicken, capsicum and caramelised onion

PRAWN \$30

A savoury pizza topped with mozzarella cheese, fresh cherry tomato, marinated prawns, black garlic and chilli flakes

LAMB \$29

A tomato pulp base, mozzarella cheese, slow-cooked lamb, caramelised onion and salted tzatziki sauce

HAM & PINEAPPLE \$25

A rich tomato pulp based, mozzarella cheese, leg ham and juicy pineapple chunks

PORK BELLY \$28

A tomato pulp base, mozzarella cheese, pork belly, caramelised onion, topped with pickled red cabbage

CALABRESE \$26

A tomato base, mozzarella cheese, mild salami, pitted olives, mushrooms, caramelised onion and roasted capsicum

ADD ONS

GLUTEN FREE BASE	+5	SAUSAGE	+5	PRAWNS	+8	ANCHOVIES	+5
BURRATA	+9	PROSCIUTTO DI PARMA	+7	CALAMARI	+5	EGGPLANT	+5
BUFFALO MOZZARELLA	+5	CHICKEN	+5	CHILLI OIL	+2	ARTICHOKES	+3
VEGAN CHEESE	+5	LEG HAM	+4	MUSHROOM	+3	PINEAPPLE	+3
FIOR DI LATTE	+3	PARMESAN	+2	CHILLI FLAKES	+1	ONION	+3
OLIVES	+3						



MAINS

CHICKEN SUPREME \$34

Pan-seared, tender chicken supreme breast served with creamy garlic mashed potato, buttered greens and creamy green peppercorn sauce (W)(GF)

Available in-store only

BEEF CHEEK \$39

Tender braised beef cheek served with creamy garlic mashed potato, buttered greens, and a rich beef jus (W)(GF)

Available in-store only

LAMB SHANK \$42

Slow-cooked tender lamb shank served with creamy garlic mashed potato, buttered greens, and a rich lamb sauce (W)(GF)

Available in-store only

BARRAMUNDI \$39

Crispy skin fresh barramundi served with buttered greens, a lemon garlic butter sauce, garnished with crispy sweet potato and a lemon wedge (W)(GF)

Available in-store only

DESSERTS

CANNOLI \$17

Crispy cannoli shells filled with fresh ricotta blended with caramelised pink lady apple and drizzled with caramel sauce (E)

CLASSIC TIRAMISU \$16

Layers of savoiardi biscuits dipped in fresh espresso, mascarpone cream, and a dusting of cocoa powder (E)

CRÈME BRÛLÉE \$17

House-made vanilla custard, lightly baked and topped with a flame-torched crisp of caramelised sugar (E)(GF)

Available in-store only

STRAWBERRY TIRAMISU \$17

Layers of savoiardi biscuits dipped in strawberry puree, strawberry mascarpone cream, and fresh strawberries (E)

NUTELLA PUFFS \$16

Deep-fried pizza puffs tossed in cinnamon sugar, served with Nutella and vanilla ice cream (N)

COCONUT MANGO PANNA COTTA \$19

Silky coconut panna cotta served with mango puree, fresh strawberries, coconut flakes and a drizzle of strawberry coulis (VE)(GF)

