

# IN FORNO CHARLESTOWN MENU

## ENTRÉES

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- FRIED MOZZARELLA** ..... 18  
Fried mozzarella cheese served with hot honey sauce and Parmesan (E)(V)
- PECORINO & MOZZARELLA ARANCINI** ..... 18  
Crispy risotto balls filled with fior di latte and pecorino cheese, served with basil pesto aioli (N)(E)(V)
- HOUSE-MADE FOCACCIA** ..... 13  
House-made focaccia bread served with a garlic butter spread (V)
- WOODFIRED STICKS** ..... 19  
Freshly baked with garlic and herbs, and your choice of two sauces *Napolitana (V) - Creamy Pesto Aioli (N) - Black Garlic Aioli (E)*
- BURRATA** ..... 19  
Creamy burrata drizzled with rich semi-dried chilli tomato paste
- GARLIC CHILLI PRAWNS** ..... 27  
Pan-fried prawns and chorizo cooked with fresh garlic, cherry tomatoes, chilli, parsley, napolitana sauce and served with toasted bread (W)
- OLIVES** ..... 10  
Warm whole mixed olives (VE)
- CALAMARI FRITTI** ..... 20  
Fried calamari served with black garlic aioli and lemon wedge (E)
- TOMATO BRUSCHETTA** ..... 15  
Toasted sourdough bread served with diced tomatoes, red onion, cucumber, fresh basil and drizzled with balsamic glaze (VE)
- SIDES**
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- TRUFFLE & PARMESAN FRIES** ..... 20  
Crispy fries tossed in truffle oil and served with parmesan cheese and truffle aioli (V)(E)
- FRIES** ..... 16  
Crispy fries served with grated Parmesan cheese and aioli (V)(E)
- GARLIC BREAD** ..... 10  
Toasted bread served with garlic butter (V)  
*add melted mozzarella (+5)*

## SALADS

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- GRILLED CHICKEN SALAD** ..... 25  
Chargrilled chicken served with a blend of kale, roasted pumpkin, quinoa, pumpkin seeds, and dried cranberries and a refreshing lemon herb dressing
- ROCKET & PEAR SALAD** ..... 20  
Fresh rocket leaves with thinly sliced pear, toasted almonds, cherry tomatoes, Parmesan cheese, and a drizzle of balsamic glaze (N)(V)
- MANGO & BURRATA SALAD** ..... 26  
Fresh creamy burrata served with fresh rocket, mango, honey, toasted pistachio crumb and olive oil (N)(V)
- CAESAR SALAD** ..... 20  
Fresh cos lettuce with crispy bacon, toasted croutons, Parmesan cheese and an anchovy Caesar dressing (E). *Add chicken (+7), grilled prawns (+8)*
- CAPRESE SALAD** ..... 23  
Fresh buffalo mozzarella with sliced Roma tomato, fresh basil, salt flakes and drizzled with olive oil and balsamic glaze (V)

### SALAD ADD ONS

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|-------------------------|----------------------------|
| Chicken ..... 7         | Buffalo Mozzarella ..... 5 |
| Burrata ..... 9         | Prawns ..... 8             |
| Roasted Pumpkin ..... 4 | Quinoa ..... 4             |

## CHEF'S SIGNATURES

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- BEEF CHEEK** ..... 42  
Tender braised beef cheek served with creamy garlic mashed potato, buttered greens, and a rich beef jus (W)(GF)
- SEAFOOD HOT POT** ..... 39  
Bold, aromatic seafood hot pot with prawns, calamari and clams in a garlic, chilli and cherry tomato broth, topped with fresh parsley, served with toasted bread for dipping
- GRILLED CHICKEN BOSCAIOLA**..... 37  
Grilled chicken breast with mashed potatoes, steamed vegetables and a creamy boscaiola sauce of crispy bacon, mushrooms, red onion and shallots, and white wine (W)
- GRILLED CHICKEN LIMONE** ..... 37  
Grilled chicken with mashed potatoes, steamed vegetables, finished in a bright limone sauce of fresh lemon, white wine, butter, garlic and parsley (W)

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## PASTA

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- SEAFOOD MARINARA** ..... 35  
Linguine with fresh prawns, tender calamari and clams simmered in a napolitana sauce with fragrant garlic, chilli, parsley and cherry tomatoes (W)
- ORECCHIETTE PESTO CHICKEN** ..... 30  
Delicate, ear-shaped orecchiette pasta cooked with chicken, fresh garlic, creamy basil pesto sauce, and parmesan cheese (N)
- SPAGHETTI CARBONARA** ..... 28  
A classic spaghetti dish cooked with fresh garlic, crispy bacon, cream, black pepper, and Parmesan cheese (W)
- MAFALDA BOSCAIOLA** ..... 30  
Delicately ribboned mafalda pasta tossed with aromatic garlic, sautéed mushrooms, crispy bacon, sweet shallots, cream, and parmesan cheese (W)
- CHILLI PRAWN LINGUINE** ..... 32  
Silky linguine pasta infused with garlic, fresh prawns, cherry tomatoes, chilli oil, napolitana sauce, a splash of cream, and a touch of parsley (W)
- PAPPARDELLA LAMB** ..... 33  
Hearty pappardelle pasta layered with fragrant garlic, tender slow-braised lamb ragu, fresh parsley, and a generous shaving of parmesan cheese (W)
- SPAGHETTI BOLOGNESE** ..... 28  
Golden strands of spaghetti served with fragrant garlic and our rich, slow-simmered beef and pork bolognese sauce, finished with parmesan cheese (W)
- ORECCHIETTE ALLA NORMA** ..... 27  
Rustic orecchiette pasta tossed with eggplant salsa, garlic, and napolitana sauce, topped with creamy ricotta and parmesan (V)
- GNOCCHI SORRENTINO** ..... 30  
Fresh, hand-made potato gnocchi cooked with garlic, mozzarella, napolitana sauce, basil, cherry tomatoes, parsley and Parmesan cheese (E)
- LASAGNA** ..... 27  
Layers of fresh, house-made pasta made with creamy béchamel sauce, house-made beef and pork bolognese, basil, mozzarella and parmesan cheese (W)

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### PASTA ADD ONS

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Parmesan	3	Buffalo Mozzarella	5	Burrata	9
Chilli Oil	3	Gluten Free Pasta	5	Chicken	7
Chilli Flakes	2	Cherry Tomatoes	4	Beef Cheek	15
Prawns	8	Roasted Pumpkin	4	Clams	6
Mushrooms	4	Capsicum	4	Calamari	6

## KIDS

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*Please understand that kids' meals are designed for our little guests only.*

- MARGHERITA PIZZA** ..... 15  
A classic pizza with tomato, 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 in napolitana sauce (E)(V)
- NUGGETS & CHIPS** ..... 15  
Golden chips and chicken nuggets served with tomato sauce (E)
- NUTELLA PIZZA** ..... 15  
Warm Nutella dessert pizza topped with colourful roos & roos on a crisp, golden base. *Add ice cream +3*

## DESSERT

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- CLASSIC TIRAMISU** ..... 17  
Classic house-made Italian dessert with layers of savoiardi biscuits dipped in fresh espresso, mascarpone cream, and a dusting of cocoa powder (E)
- STICKY DATE PUDDING** ..... 18  
A warm, house-made sticky date pudding served with rich butterscotch sauce and topped with a scoop of smooth vanilla ice cream
- BISCOFF RICOTTA CANNOLI** ..... 8  
One light and crisp cannoli shell filled with a creamy ricotta and Biscoff blend, topped with a Biscoff drizzle and crumbs
- CRÈME BRÛLÉE** ..... 17  
House-made vanilla custard, lightly baked and topped with a flame-torched crisp of caramelised sugar (E)(GF)
- AFFOGATO** ..... 10  
A traditional Italian coffee dessert served with a shot of fresh espresso to be poured over ice cream

### PAIR IT WITH 30ML OF LIQUEUR

Frangelico	9	Limoncello	10	Italicus	10
Baileys	8	Mr Black	11	Kahlúa	8

# IN FORNO CHARLESTOWN MENU

## PIZZA

### MARGHERITA ..... 22

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

### HOT HONEY SALAMI ..... 28

A rich combination of tomato pulp, fior di latte, mild salami, whipped ricotta cream, fresh basil and a drizzle of hot honey sauce

### SEAFOOD ..... 35

Classic tomato and mozzarella pizza topped with prawns, calamari, clams, cherry tomatoes, chilli flakes and fresh basil

### SAUSAGE & POTATO ..... 27

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

### TRUFFLE MUSHROOM ..... 27

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

### PEPPERONI ..... 27

A savoury pizza topped with rich tomato pulp, mozzarella cheese, and generous slices of premium pepperoni

### VEGETARIAN ..... 27

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

### CARNE ..... 28

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

### CAPRICCIOSA ..... 28

A classic pizza topped with rich tomato pulp, fior di latte, leg ham, mushrooms, pitted olives, artichoke hearts, and fresh basil

### 'NDUJA & PEACH ..... 29

A tomato base with mozzarella, creamy and spicy 'nduja pork paste, topped with sweet peach slices, rocket, roasted macadamia nuts and a balsamic drizzle (N)

### GARLIC PRAWN ..... 30

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

### PROSCIUTTO PARMA ..... 30

A rich tomato pulp base topped with fior di latte, thin slices of 12-month aged Prosciutto di Parma, fresh rocket, parmesan and a drizzle of balsamic glaze

### LAMB ..... 33

A hearty pizza topped with rich tomato pulp, mozzarella cheese, slow-cooked tender lamb, caramelised onion and salted tzatziki sauce

### HAM & PINEAPPLE ..... 26

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

### POLLO ..... 28

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

### CALABRESE ..... 28

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

### PIZZA ADD ONS

Gluten Free Base ..... 6	Sausage ..... 5	Mushroom ..... 4
Grated Parmesan ..... 3	Prosciutto Di Parma ..... 7	Olives ..... 3
Chilli Flakes ..... 2	Chicken ..... 7	Capsicum ..... 4
Chilli Oil ..... 3	Leg Ham ..... 4	Anchovies ..... 5
Fior Di Latte ..... 5	Prawns ..... 8	Artichokes ..... 4
Burrata ..... 9	Calamari ..... 6	Pineapple ..... 4
Buffalo Mozzarella ..... 6	'Nduja ..... 9	Onion ..... 4
Vegan Cheese ..... 5	Clams ..... 6	Bacon ..... 5
Roasted Pumpkin ..... 4	Pepperoni ..... 6	

V - VEGETARIAN    GF - GLUTEN FREE    N - NUTS

VE - VEGAN    W - WINE    E - EGG

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.