

IN FORNO HAMILTON MENU

ENTRÉES

- 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)*
- CRISPY PORK BELLY** 22
One piece of slow-cooked and crispy pork belly served with pickled red cabbage and apple sauce (GF)
- BURRATA** 19
Creamy burrata drizzled with rich semi-dried chilli tomato paste
- GRILLED OCTOPUS** 26
Chargrilled octopus, tender and smoky, served on a bed of house-made romesco sauce with a fresh lemon wedge
- 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)

SALADS

- 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

- | | | | |
|-----------------|---|--------------------|---|
| Chicken | 7 | Buffalo Mozzarella | 5 |
| Grilled Octopus | 9 | Prawns | 8 |
| Roasted Pumpkin | 4 | Quinoa | 4 |
| Burrata | 9 | Olives | 4 |

SIDES

- 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)

V - VEGETARIAN GF - GLUTEN FREE N - NUTS
VE - VEGAN W - WINE E - EGG

THERE IS AN AUTOMATIC 10% SURCHARGE ON WEEKENDS ~ 15% SURCHARGE ON PUBLIC HOLIDAYS ~
ALL CARD TRANSACTIONS WILL INCUR AN AUTOMATIC SURCHARGE UNTIL OCTOBER 1ST 2026

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PASTA

- SEAFOOD MARINARA** 35
Linguine with fresh prawns, tender calamari and clams in fragrant garlic, chilli and cherry tomato napoli sauce
- 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)

CHEF'S SIGNATURES

- CHICKEN SUPREME** 38
Pan-seared, tender chicken supreme breast served with creamy garlic mashed potato, buttered greens and creamy green peppercorn sauce (W)(GF)
- CHEF'S SIGNATURE 100 LAYER LASAGNA** 42
A luxurious slow-baked lasagna with 100 layers made up of fresh pasta, house-made bolognese, béchamel, parmesan, and mozzarella, served on a velvety Rosa sauce and finished with a silky béchamel drizzle
- GRILLED SIRLOIN STEAK** 42
Grilled sirloin steak with roasted seasonal vegetables and chat potatoes, finished with creamy mushroom sauce, chimichurri, and fragrant garlic herb butter
- BARRAMUNDI** 40
Crispy skin fresh barramundi served with buttered greens, and a lemon garlic butter sauce, garnished with crispy sweet potato and a lemon wedge (W)(GF)
- SEAFOOD HOT POT** 42
Bold, aromatic seafood hot pot with grilled octopus, prawns, calamari and clams in a garlic, chilli and cherry tomato broth, topped with fresh parsley, served with toasted bread for dipping (W)
- LAMB SHANK** 45
Slow-cooked tender lamb shank served with creamy garlic mashed potato, buttered greens, and a rich lamb sauce (W)(GF)
- BEEF CHEEK** 42
Tender braised beef cheek served with creamy garlic mashed potato, buttered greens, and a rich beef jus (W)(GF)

PASTA ADD ONS

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

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PIZZA

MARGHERITA	22	'NDUJA & PEACH	29
A classic Italian pizza made with rich tomato pulp, fior di latte cheese, fresh basil and a drizzle of olive oil (V)		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)	
HOT HONEY SALAMI	28	GARLIC PRAWN	30
A rich combination of tomato pulp, fior di latte, mild salami, whipped ricotta cream, fresh basil and a drizzle of hot honey sauce		A savoury garlic base pizza topped with mozzarella cheese, fresh cherry tomatoes, marinated prawns, black garlic and chilli flakes	
SEAFOOD	35	PROSCIUTTO PARMA	30
Classic tomato and mozzarella pizza topped with prawns, calamari, clams, cherry tomatoes, chilli flakes and fresh basil		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	
SAUSAGE & POTATO	27	LAMB	33
A white garlic base pizza topped with mozzarella cheese, thinly sliced baked rosemary potato, and Italian pork sausage		A hearty pizza topped with rich tomato pulp, mozzarella cheese, slow-cooked tender lamb, caramelised onion and salted tzatziki sauce	
TRUFFLE MUSHROOM	27	HAM & PINEAPPLE	26
A flavourful pizza with a garlic base, mozzarella cheese, sautéed mushrooms, caramelised onion and a drizzle of truffle oil (V)		A classic combination of sweet and savoury pizza topped with rich tomato pulp, mozzarella cheese, leg ham and juicy pineapple chunks	
PEPPERONI	27	PORK BELLY	31
A savoury pizza topped with rich tomato pulp, mozzarella cheese, and generous slices of premium pepperoni		A rich tomato pulp base topped with mozzarella cheese, diced pork belly, and caramelised onion, topped with pickled red cabbage	
VEGETARIAN	27	POLLO	28
A tomato and mozzarella pizza with cheese, mushrooms, roasted capsicum, pitted olives, caramelised onion, and semi-dried tomatoes (V)		A rich tomato pulp base topped with mozzarella cheese, diced roasted chicken, roasted capsicum and caramelised onion	
CARNE	28	CALABRESE	28
A smokey BBQ base topped with mozzarella cheese, mild salami, ham, bacon, and Italian pork sausage		A rich tomato base topped with mozzarella cheese, mild salami, pitted olives, mushrooms, caramelised onion and roasted capsicum	
CAPRICCIOSA	28		
A classic pizza topped with rich tomato pulp, fior di latte, leg ham, mushrooms, pitted olives, artichoke hearts, and fresh basil			

PIZZA ADD ONS

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

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RISOTTO

MUSHROOM & TRUFFLE RISOTTO 27

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

CHICKEN & PEA RISOTTO 26

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

SEAFOOD RISOTTO 35

Slow-cooked risotto with prawns, calamari and clams in a rich napolitana sauce tossed with garlic, chilli and cherry tomato, finished with fresh parsley

KIDS

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

MARGHERITA PIZZA 15

A 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)

NUTELLA PIZZA 15

Warm Nutella dessert pizza topped with colourful roos & roos on a crisp, golden base. *Add ice cream +3*

DESSERT

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	Limocello 10	Tia Maria 8
Baileys 8	Mr Black 11	Kahlúa 8

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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.
