

# stuzzichini

<b>grissini al forno</b> woodfired bread sticks seasoned with sea salt, dry chilli and virgin olive oil.	8
<b>bruschetta bread</b> woodfired ciabata bread topped with diced tomato, basil, garlic, balsamic vinegar and virgin olive oil.	8
<b>garlic bread</b> woodfired garlic ciabata bread	5
<b>pizzetta bruschetta</b> woodfired pizza crust with diced tomato, basil, garlic, balsamic vinegar and virgin olive oil.	12
<b>pizzetta bufala e parmigiano</b> woodfired pizza crust with buffalo mozzarella and parmesan shavings	12
<b>pizzetta aglio e olio</b> woodfired pizza crust with fresh garlic, sea salt and virgin olive oil.	10
<b>crumbed stuffed green olives</b> filled with goats cheese and snap fried.	9
<b>pan-fried olives</b> with lemon zest, rosemary, dry chilli and extra virgin olive oil.	9
<b>marinated white anchovies &amp; sardines</b> extra virgin olive oil, lemon zest, fennel, dry chilli, crushed pepper	18
<b>antipasto board</b> Casale prosciutto di parma, salami cassareccia picante, pork brawn, bresaola, aged parmesan, Sicilian olives, served on a board with Sardinian crisp bread.	for two 29

# sizzling hot pots

<b>salsiccie in tegame</b> house made pork sausage and roasted capsicum finished with virgin olive oil and dry chilli; served in sizzling hot pot.	18
<b>garlic prawns in tegame</b> tiger prawns pot braised in virgin olive oil, basil, tomato, garlic & chilli; served sizzling.	e 21 m 32
<b>misto mare in tegame</b> hot pot with mussels, baby calamari, octopus, scallops, clams, prawns, virgin olive oil, garlic, chilli, parsley and tomato; served sizzling.	e 25 m 45
<b>capesante e funghi in tegame</b> Queensland scallops in shell with field mushroom, shallots, garlic, chilli, virgin olive oil; served sizzling with aged balsamic vinegar.	e 25 m 45
<b>gamberoni in tegame</b> Western Australian king prawns served sizzling with roasted garlic, smoked paprika, chilli, parsley and virgin olive oil.	36
<b>calamaretti in tegame</b> cherry tomato, baby calamari, roasted garlic, parsley, chilli, virgin olive oil, served in sizzling hot pot.	e 24 m 36
<b>funghi trifolati in tegame</b> oyster, field and porcini mushrooms finished with chilli, sea salt, tender shallots, parsley, cherry tomatoes and virgin olive oil; served in sizzling hot pot.	29
<b>scampi, capesante &amp; calamaretti in tegame</b> Western Australian scampi, baby calamari, Queensland scallops with chilli, garlic, diced tomato, parsley and smoked paprika; served in sizzling hot pot.	58

# offal

<b>chicken livers veneziana</b> with caramelised onion, virgin olive oil, sage, bay leaf, and pinot grigio white wine.	19
<b>crumbed lamb brains</b> pan finished with lemon butter, thyme, sage, oregano and bay leaf	19
<b>lamb kidneys trifolati</b> pan braised with butter, red wine, tomatoes, shallots & a dash of cream	19
<b>calf livers</b> wrapped with prosciutto and finished butter and sage.	23

# primi

<b>oysters natural</b> with red wine vinaigrette. Sourced from Tasmania.	½ doz <b>21</b> dozen <b>32</b>
<b>oysters kilpatrick</b> with smoked bacon and Worcestershire. Sourced from Tasmania.	½ doz <b>21</b> dozen <b>32</b>
<b>carpaccio di pesce spada</b> wafer thin swordfish marinated with extra virgin olive oil, salt, pepper, lime jus, capers & diced Spanish onion vinaigrette.	<b>23</b>
<b>carpaccio di manzo</b> raw, wafer thin prime eye fillet marinated with aged balsamic vinegar, virgin olive oil, lemon jus, salt, pepper; finished with wild rocket and parmesan shavings.	<b>23</b>
<b>salmone affumicato</b> smoked Norwegian salmon with shaved fennel, wild rocket, caper berries; drizzled with lemon and extra virgin olive oil.	<b>23</b>
<b>insalata caprese</b> fiore di latte mozzarella, roma tomatoes, basil, Sicilian olives, white sardines; finished with virgin olive oil.	<b>21</b>
<b>nannata</b> New Zealand whitebait fritters.	e <b>21</b> m <b>29</b>
<b>calamari fritti</b> tender calamari lightly floured and pan fried.	e <b>23</b> m <b>28</b>
<b>calamari grigliati</b> grilled baby calamari with wild rocket, radicchio.	e <b>23</b> m <b>33</b>
<b>zucchini flowers</b> filled with ricotta cheese & spinach; lightly pan fried.	<b>23</b>
<b>baked figs &amp; prosciutto</b> pan-finished with gorgonzola and mascarpone cream (seasonal availability). We source our figs from NT, QLD, NSW and California.	<b>23</b>
<b>crumbed ricotta croché</b> ricotta cheese croquettes finished with gorgonzola and mascarpone cream	<b>21</b>
<b>asparagus con prosciutto</b> pan-braised asparagus wrapped with prosciutto; grill-finished with cream cheese and grated parmesan.	<b>23</b>
<b>baccala fritto</b> crispy fried salt cod croquettes served with aioli and lemon.	<b>23</b>
<b>doppietta di melanzane</b> thin layers of grilled eggplant filled with mozzarella, crumbed, pan fried and finished with a tomato sugo, basil and shaved parmesan.	<b>21</b>
<b>doppietta di zucchini</b> thin layers of grilled zucchini filled with gorgonzola, ricotta; crumbed & pan fried; finished with soft cream blue cheese.	<b>21</b>
<b>polpettine al sugo</b> chicken meatballs pot-braised with tomato, white wine and parmesan.	<b>21</b>
<b>cozze al pomodoro</b> Tasmanian mussels pot braised with tomato, garlic, virgin olive oil & parsley.	<b>27</b>
<b>pepata di cozze e vongole</b> pot steamed mussels, clams, garlic, parsley, white wine, dry chilli, virgin olive oil and ground pepper.	<b>27</b>
<b>capesante con chorizo</b> Queensland scallops with chorizo sausage; pan grilled with garlic, lemon, extra virgin olive oil.	e <b>21</b> m <b>35</b>
<b>salt &amp; pepper calamari &amp; prawns</b> pan tossed with lemon and virgin olive oil.	<b>27</b>

# pasta

- linguine limone** pan tossed long thin pasta with lemon zest, roasted garlic, parsley, dry chilli, grated aged parmesan cheese and extra virgin olive oil 24
- chitarra “ragù bolognese”** house made spaghetti with a slow pot braised veal bolognese ragù. 24
- fettuccine boscaiola** flat ribbon egg pasta pan tossed with mushrooms, pancetta, cream, parsley, pepper and extra virgin olive oil. 24
- gnocchi al pomodoro** potato dumplings pan tossed with basil, oregano and tomato. 21
- gnocchi al gorgonzola** potato dumplings pan tossed with gorgonzola, parmesan & cream. 24
- agnolotti di ricotta e spinaci** pasta cushions filled with ricotta cheese and spinach; pan finished with tomato and basil sugo. 24
- spaghettoni alla carbonara** thin spaghetti pan tossed with pancetta, free range egg, pepper, extra virgin olive oil and grated parmesan 24
- lasagna al forno** wide flat sheet egg pasta folded with fiore di latte mozzarella, boiled egg, bolognese ragù, béchamel, grated aged parmesan; oven baked with tomato & basil sugo. 25
- cannelloni di pollo** flat sheet egg pasta folded with chicken breast, fiore di latte mozzarella, grated aged parmesan, béchamel baked with tomato & basil. 21
- maltagliati rabbit ragù** roughly cut house made flat egg pasta pan tossed with a pot braised farmed rabbit, Riesling wine, extra virgin olive oil sugo. 26
- pappardelle with duck ragù** wide, flat egg pasta pan tossed with a ragù of pot-braised duck, roasted garlic, tomato & extra virgin olive oil. 26
- pappardelle with osso buco** wide ribbon egg pasta with slow pot braised veal shank ragù 26
- chitarra con gamberi, pancetta e prosecco** house made spaghetti thin pan tossed with tiger prawns, house made pancetta and prosecco sparkling wine. 26
- linguine con zucchini e gamberi** long thin pasta pan tossed with zucchini, prawns, cherry tomato, basil, dry chilli, crushed pepper, extra virgin olive oil & pinot grigio white wine. 26
- linguine con salsiccie e porcini** truffle infused linguine pan tossed with dry porcini & field mushrooms, house made pork sausage, a dash of cream & extra virgin olive oil. 25
- linguine marinara** long thin pasta pan tossed with an array of fresh seafood, garlic, virgin olive oil, parsley, basil, oregano & tomato. 26
- tortelli caramelle quattro formaggi** lolly-shaped pasta cushions filled with English spinach, smoked scarmoza, goats cheese, bufala mozzarella & ricotta cheese. 26
- lobster, prawn, crab ravioli** large ravioli filled with lobster, crab & prawn meat; pan finished with diced tomatoes, basil & extra virgin olive oil. 27
- spaghettoni alle vongole** thin spaghetti pan tossed with clams, garlic, parsley, chilli, cherry tomatoes, virgin olive oil and prosecco sparkling wine. 26
- spaghettoni with crab** thin spaghetti with blue swimmer crab, capers, roasted capsicum, cherry tomato, roasted garlic & dry chilli. 27
- linguine con aragosta, gamberi e cozze** long thin pasta, pan tossed with a half lobster, tiger prawns, mussels, virgin olive oil, diced tomatoes, garlic, chilli & white wine. 36

*Chitarra, fettuccine, pappardelle, maltagliati, tortelli, agnolotti are all house made with Fountainsdale free range eggs. All pastas may be ordered with a pomodoro sauce.*

## risotto

- wild mushroom risotto** wild rice pan tossed with porcini mushrooms, shallots, mascarpone, extra virgin olive oil; finished with parmesan shavings and white truffle oil. 24
- squid ink risotto** Arborio rice slowly pan stirred with squid ink, baby calamari, shallots, roasted garlic, chilli and extra virgin olive oil. 26
- risotto primavera** Arborio rice with zucchini, prawns, diced onions, shallots, cherry tomatoes, extra virgin olive oil & pinot grigio white wine. 26
- risotto pescatore** Arborio rice pan tossed with an array of fresh seafood, garlic, virgin olive oil, parsley, basil & tomato. 26

## secondi

- petto di pollo farcito** crumbed breast fillet envelope filled with ricotta and sautéed spinach; pan finished with green pepper corns, vecchia romagna brandy, sage, shallots & cream 29
- petto di pollo tropicale** pan braised chicken breast fillets, mango cheeks, king prawns, cream. 29
- petto di pollo avocado e gamberoni** pan braised chicken breast fillets with king prawns, avocado, white wine, roasted garlic and cream. 29
- petto di pollo portofino** pan braised chicken breast fillets with Queensland scallops in shell & king prawns; finished with brandy, cream and shallots. 32
- filetto merlot** pan braised eye fillets, virgin olive oil, garlic, rosemary, & merlot red wine. 32
- filetto romana** pan-grilled fillets with reduced aged balsamic, sundried tomato, bocconcini cheese, grated parmesan & basil. 32
- filetto sophia** eye fillet medallions pan braised with field mushrooms, virgin olive oil, vecchia romagna brandy, peppercorns, garlic & cream. 32
- filetto pavarotti** eye fillet medallions pan tossed in virgin olive oil, pepper, rosemary, garlic, bocconcini, basil, tomato and flamed with vecchia romagna brandy. 32
- vitello oscar** pan braised veal with king prawns, asparagus, garlic, parsley, virgin olive oil & cream. 29
- vitello parmigiana** pan braised veal, layered thin eggplant, bocconcini, basil, oregano & tomato. 29
- vitello saltimbocca** pan braised veal with parma prosciutto, virgin olive oil, sage & white wine. 29
- vitello bocconcini** pan braised veal layered with double smoked ham, bocconcini, basil & tomato. 29
- quaglie saltimbocca** roasted quails wrapped with prosciutto; pan-finished with virgin olive oil, sage, garlic, white wine & served on a bed of lentils. 29
- capretto** pot braised baby goat with garlic, virgin olive oil, sage, rosemary, brandy, white wine. 30
- cognilio cacciatore** slow pot braised farmed rabbit with roasted garlic, diced tomato, Sicilian olives, rosemary, sage, virgin olive oil. 29

## off the grill

- pan-grilled fiorentina** Angus grain-fed 800g t-bone oven-finished with lime, butter, roasted garlic, rosemary and shiraz red wine. Please allow 15-20 minutes. *(served rare or medium cooked only)* 59
- chargrilled rib eye** grain-fed 500g rib eye, finished with virgin olive oil & balsamic vinegar; served with a seeded mustard vinaigrette on the side. (rare or medium cooked recommended) 33
- sage mint lamb cutlets** chargrilled & finished with rosemary, roasted pine nuts, lemon & virgin olive oil; served on wild rocket. 29
- balsamic pork fillets** with oyster mushrooms, extra virgin olive oil, garlic, rosemary. 29
- rosemary spatchcock** with virgin olive oil, balsamic, bay leaf, garlic, rosemary, chilli, lemon. 27
- w.a. scampi** chargrilled with lemon, chilli, virgin olive oil, garlic, butter. Sourced from Busselton. 65
- w.a. lobster** chargrilled 900g whole lobster with lemon, butter, thyme, parsley. From Canal Rocks. 120
- king prawns** grilled with lemon, dry chilli, parsley and virgin olive oil. 36
- baby octopus** marinated with lemon, virgin olive oil, aged balsamic vinegar; chargrilled & served on wild rocket. Sourced from Clarence River. 29
- lemon sole** grilled 700g New Zealand sole with oregano, lemon thyme, garlic and virgin olive oil. 32
- half lobster, scampi & scallops** chargrilled with lemon, virgin olive oil and parsley. Lobster & Scampi sourced from Western Australia; Scallops sourced from Queensland. 85

## salads

- mixed leaf** with olives, onion, cherry tomatoes; drizzled with balsamic and extra virgin olive oil. 10
- wild rocket & parmesan** drizzled with balsamic vinegar & extra virgin olive oil 12
- radicchio & fennel** drizzled with red wine vinegar and extra virgin olive oil. 12
- greco** tomato, Spanish onion, basil, kalamata olives, Danish fetta, oregano, red wine vinegar, virgin olive oil 14
- rocket, pear & gorgonzola** drizzled with white balsamic vinegar and extra virgin olive oil. 14

## side orders

- fries** sprinkled with sea salt 8
- purè di patate** potato mash drizzled with extra virgin olive oil and parsley 9
- broccolini** baby broccoli tossed with button mushrooms, garlic, chilli, virgin olive oil & cherry tomatoes. 12
- rosemary & garlic potatoes** served crispy 12

# le pizze

<b>margherita</b>	tomato, buffalo mozzarella, aged parmesan, basil.	20
<b>napolitana</b>	tomato, buffalo mozzarella, cherry tomatoes, sardines, olives.	21
<b>capriciosa</b>	tomato, buffalo mozzarella, mushrooms, artichoke, smoked ham, Sicilian olives.	23
<b>diavola</b>	tomato, buffalo mozzarella, hot casareccia salami, Sicilian olives, oregano.	22
<b>patate</b>	buffalo mozzarella, sliced potato, sea salt, rosemary, extra virgin olive oil; in bianco.	21
<b>salsiccie, porcini, spinaci</b>	buffalo mozzarella, house made pork sausage, porcini mushrooms, sautéed spinach, balsamic vinegar, cherry tomatoes; in bianco.	23
<b>pesto</b>	buffalo mozzarella, zucchini, roasted pine nuts, pesto, cherry tomatoes, parmesan; in bianco.	22
<b>tonno e olive</b>	buffalo mozzarella, preserved tuna, Sicilian olives, extra virgin olive oil; in bianco	23
<b>quattro formaggi</b>	buffalo mozzarella, gorgonzola, parmigiano, smoked scamorza; in bianco.	22
<b>gorgonzola</b>	buffalo mozzarella, gorgonzola, parmesan, chopped radicchio; in bianco.	22
<b>prosciutto e rucola</b>	tomato, buffalo mozzarella, Casale prosciutto, rocket, balsamic, virgin olive oil.	23
<b>gamberi</b>	tomato, buffalo mozzarella, cherry tomatoes, tiger prawns, rocket pesto, parmesan shavings.	25
<b>misto mare</b>	tomato, buffalo mozzarella, mussels, prawns, baby calamari	24
<b>calzone</b>	pizza turnover filled with ricotta, buffalo mozzarella, mushrooms, smoked ham, pepper, tomato.	25

**no half and half  
no variations**

Candelori's woodfired pizza has been created in the traditional Neapolitan way - the dough is worked and shaped only by hand and cooked on the stone floor of a woodfired oven. Our pizzas are thin, well-cooked, and have a high, soft crust giving them a distinctive and traditional taste. Our tomatoes, flour and buffalo mozzarella are imported from Italy and are of the highest quality.

BYO Monday to Thursday only. Corkage \$4 per person.  
10% Surcharge on Sundays and Public Holidays  
Cake Service \$2 per person