

APPETIZERS

GARLIC BREAD

\$9.50

Soft Garlic Bread freshly warmed for your enjoyment and to accompany your main course.

BRUSCHETTA

Two pieces of original Bruschetta made with a Ciabatta bread. Choose from the one of your liking from:

- olive oil, tomatoes, garlic, basil
- tuna and beans

\$10

\$12

VEGGIE "LES" PIE

\$16

Puff Pastry stuffed with mix of Vegetables, Eggs and Cheddar Cheese.

EGGPLANTS PARMIGIANA

\$20

Fried Eggplants slices topped with Tomato Sauce, Mozzarella and Parmesan cheese.

SOUP OF THE DAY

\$10.50

Ask our chefs what taste you could try today. Served with two pieces of toasted bread.

TAGLIERE MISTO (good for 2 people)

\$30

Selection of Italian Cold Cuts accompanied with Classic Italian and KI cheeses, served with KI Honey

OUR PASTAS

<i>LASAGNA</i>	\$20
Homemade layers of Pasta, minced meat, a touch of cream and Mozzarella Cheese with Bolognese Sauce.	
<i>TAGLIATELLE BOLOGNESE</i>	\$19
Homemade long, thin Pasta in Napoletana sauce and minced meat.	
<i>GNOCCHI ROSA</i>	\$16
Potato Dumping in Napoletana Sauce with a touch of cream.	
<i>PENNE NAPOLETANA</i>	\$16
Short pasta in Napoletana sauce. (Tomato Sauce, Olive Oil, Onion and Oregano)	
<i>TAGLIATELLE BOSCAIOLA</i>	\$20
Homemade long, thin Pasta in Cream Sauce with Onion, Mushroom and Bacon pieces.	
<i>LINGUINE PESTO</i>	\$20
Homemade long, thinner Pasta in Basil Pesto Sauce with a touch of cream.	

Ask us about vegetarian/vegan options and kids menu

SECONDI

SALT & PEPPER SQUID \$18.50

Lightly crumbed Squid served with fresh Salad, Crispy Fries and homemade Tartar Sauce.

PESCE ALLA MUGNAIA \$25

Fish Fillets floured and cooked in frying pan with Butter, Lemon and Parsley, served with Fresh Salad on the side.

SEAFOOD TREASURE \$28.50

Enjoy the pleasure of the ocean, tasting Scallops, Butter Fish and Squid, served with Steakhouse Fries, Fresh Salad and homemade Tartar Sauce.

POLLO AL FORNO \$20

Oven cooked Chicken Thigh, marinated with local spices, White Wine and served with Wedges.

AMERICAN RIVER OYSTERS \$18 \$28

Our famous Kangaroo Island Oysters shucked daily. Choose the dressing you like from Natural or with Lime Juice and Chilli (1/2doz) (1doz)

COTOLETTA ALLA BOLOGNESE \$24

Crumbed Veal Fillet cooked in vegetable Stock and topped with Italian DOP Tomato Sauce, Ham, Mozzarella and served with Lettuce

POLPETTONE AL FORNO \$22

Beef and Pork Roll stuffed with Cheese and Ham. Served with Gravy Sauce and Salad

SIRLOIN STEAK \$29.50

Premium Sirloin Steak served with Steakhouse Fries and Fresh Salad or Steamed Veggies. Choose the sauce you like from: Gravy, Pepper or Mushroom

TONINO'S WAY

BURGERS (served with chips)

Choose the one you like, among:

- BEEF served with Bacon, Tomato slices, Caramelized Onion, Lettuce, Aioli and Cheese \$16.50
- CHICKEN served with Cucumber, Tomato slices, Lettuce, Aioli \$16.50
- VEGGIE Felafel fritter mixed with Peas, Carrots, Corn, Lettuce, Hummus, Tzatziki, Cucumber, Tomato Slices \$16.50

WRAPS (served with chips) \$17.50

Chicken Wrap, stuffed with Aioli, sweet Chilli, Cucumber, Carrots and Lettuce

FISH & CHIPS \$17.50

Crumbed Fish served with Fries, Fresh Salad and Tartar Sauce

CALAMARI & CHIPS \$17.50

Battered Calamari served with Fries, Fresh Salad and Tartar Sauce

COTOLETTA ALLA MILANESE \$19

Chicken Breast Schnitzel served with Chips

CLASSIC SIDES

CAESAR SALAD \$11

Lettuce, Olive Oil, Worcestershire, Garlic, Lemon Juice, Boiled Eggs, Croutons and shaved Parmesan Cheese

GRILLED VEGETABLES \$10

CHIPS or WEDGES \$8

DESSERTS

HOMEMADE TIRAMISÚ \$10

Savoiardi Biscuits dipped in Coffee, layered with a whipped mixture of Eggs, Sugar and Mascarpone topped with Cocoa

HOMEMADE SALAME DI CIOCCOLATO \$10

Chocolate Salami is made with broken Biscuits, Cocoa, Butter, Eggs and Chopped Nuts

HOMEMADE CROSTATA \$10

Traditional Italian style Tart, made with Strawberry or Apricot Jam

STICKY DATE PUDDING \$10

Smothered in Butterscotch Sauce with Whipped Cream and Ice Cream

HOMEMADE BROWNIE \$10

Pleasure of Chocolate, accompanied with seasonal Fruit slices and tasty Vanilla Ice Cream

MASCARPONE CREAM \$8

Mascarpone served in a glass. Choose the taste you like from Chocolate, Strawberry, Caramel



Our story is simple.

We grew up in hardworking families and we spent our youth opening restaurants, as consultants, around the world.

We always cook according to our Mum's teachings and we are still making use of Mamma Severina's old recipes to prepare our fresh pastas and our desserts.

Our Pizza is the result of a centenary tradition, and Roberto, AVPN prominent representative, make use of local and Italian imported products.

We are proud to use Kangaroo Island produces, because they are sweat of the forehead, pride of work and poem of sacrifice of the Islanders.

We are EATalians..... be EATalians with us

OUR ITALIAN CLASSIC PIZZAS

The 80% of the following ingredients is imported express from Naples.

Our Dough is made with a special Italian Flour from “5 STAGIONI” company studied with the AVPN (True Neapolitan Pizza Association) more than 10 years go, Roberto was a tester and technician for this Flour and this company for a long, long time....

The Tomatoes are preservative free and particularly prized because they can be grown only around the area of the Vesuvius Volcano in Naples, these tomatoes are known worldwide for their mineral characteristics and the unique flavour that makes them very different from all other tomatoes.

PACCHETTELLÈ (PEAKS): PLANTS AND HAND-HARVESTED, CUT IN FOUR PARTS AS IN THE BESTNAPOLETAN HOMEMADE TRADITION

SPUNZILLO (PENDULUM): IT'S SEEN IN MANY NAPOLETAN PHOTOS, PARTIALLY SUN DRIED WITH TYPICAL SEA SALT AROMA, THIS TOMATO IS DISTINGUISHED BY THE BIG PEEL THAT DEFENDED IT NATURALLY FROM THE INSECTS ATTACKS.

LCARIELLO: THE MEANING OF THE ITALIAN WORD “**POMODORO**” IS “**GOLDEN KNOB**”, THE FIRST TOMATO IMPORTED IN EUROPE WAS YELLOW, THE TASTE IS TYPICALLY SWEET

CROVARESI: THERE IS A LEGEND ABOUT THIS KIND OF TOMATO: POOR PEOPLE THAT CAN'T AFFORD SEAFOOD, USED THESE TOMATOES INSTEAD BECAUSE, WHEREAS THEY GROW UP ON A SPECIFIC ALTITUDE OF THE MOUNTAIN VESUVIO CAN GIVE TO PASTA A “**SEA TASTE**” AND, ACCORDING TO THIS LEGEND, THIS IS THE WHY THE “**SPAGHETTI CON LE VONGOLE FUJUTE**” (SPAGHETTI CLAMS BUT WITHOUT CLAMS WERE BORN)

BIOLOGICO tipo SAN MARZANO: SAN MARZANO TOMATOES ORIGINATE FROM THE SMALL TOWN OF SAN MARZANO SUL SARNO, NEAR NAPLES, ITALY, AND WERE FIRST GROWN IN VOLCANIC SOIL IN THE SHADOW OF MOUNT VESUVIUS. ONE STORY GOES THAT THE FIRST SEED OF THIS TOMATO CAME TO CAMPANIA IN 1770, AS A GIFT FROM THE VICEROYALTY OF PERU TO THE KINGDOM OF NAPLES, AND THAT IT WAS PLANTED IN THE AREA OF SAN MARZANO SUL SARNO. THE SAN MARZANO VINES ARE INDETERMINATE AND HAVE A SOMEWHAT LONGER SEASON THAN OTHER PASTE TOMATO VARIETIES, MAKING THEM PARTICULARLY SUITABLE FOR WARMER CLIMATES. AS IS TYPICAL OF HEIRLOOM PLANTS, SAN MARZANO IS AN OPEN-POLLINATED VARIETY THAT BREEDS TRUE FROM GENERATION TO GENERATION, MAKING SEED SAVING PRACTICAL FOR THE HOME GARDENER OR FARMER.

FRIARIELLI: IS PARTICULAR VEGETABLE VERY POPULAR IN THE SOUTH OF ITALY, OFTEN CONFUSED WITH “CIME DI RAPA” OR “FRIGGIARELLI”. IT'S THE TRADITIONAL SIDE PLATE SERVED DURING THE ANNIVERSARIES OR FAMILY PARTIES.

100% Napoli PIZZAS

\$24

Margherita

Peeled Tomatoes "GUSTAROSSO", Mozzarella Fior di Latte, Basil, Grana Padano cheese

Margherita di Franco

Pacchetelle Tomato, Mozzarella fior di Latte, Grana Padano, basil, KI Oil

Napoletana

Lucariello Tomato, Spunzillo Tomato "GUSTAROSSO", Garlic, Oregano, Anchovies

I Pomodori di Vuolo

4 parts : Lucariello, Pacchetelle, Corvarese, Spunzillo, Basil, Fior di Latte cheese

Cafona "Lorenzo Insigne"

Friarielli, Italian sausages, Mozzarella Fior di Latte, Grana Padano cheese

Calzone ripieno

*Folded Pizza dough filled with Italian Ricotta cheese, Fior di Latte, Ham, Mushrooms
Topped in Margherita style*

4 Formaggi

Mix of Italian Cheeses

Crudo e rucola

Margherita with Rocket and Prosciutto di Parma

Pulcinella

Ricotta Cheese, Crovarese Tomatoes, Italian Sausages, Grana Padano Cheese, Fior di Latte

OTHERS PIZZAS

<i>Garlic Pizza</i>	\$12
<i>Cheese and tomato</i>	\$19
<i>Severina</i> Italian Ricotta cheese, boiled egg, black Pepper, Ham, regular Cheese	\$22
<i>Fradiavolo</i> Peeled tomato, Regular Cheese, Eggplants, Italian hot Salami	\$20
<i>Mast' Antonio</i> Anchovies, capers, peeled tomato, Olives with bones, Oregano	\$22
<i>Mari'</i> Eggplant cream, Mozzarella, Truffle Oil	\$24
<i>Maradona</i> Tomato, Cheese, Salami, Ham, Sausages, Mushrooms	\$23
<i>Vegetariana</i> Mix of boiled vegetables, Mozzarella	\$20
<i>Carminiello</i> Italian Asiago Cheese, spicy Oil, Mild Salami, Olives with bones	\$21
<i>Pescatora</i> Squid Calamari, Pipis, Mussels, Hake, tomatoes, garlic, Oregano	\$26

Added ingredients \$1.50