

**STARTER &  
SHARING****Antipasto Platter****\$22**

A selection of Italian meats, cheese & vegetables with focaccia bianca.

**Stracciatella****\$14**

Soft burrata centre, served with olive oil and hot focaccia bianca.

**Calamari Fritti****\$16**

Deep-fried calamari with rocket, lemon & chilli mayonnaise.

**Tuscan Pork Ribs****\$20**

Slow-roasted pork ribs with balsamic, smoky barbecue & rosemary glaze.

**Garlic & Chilli Prawns****\$20**

Tiger prawns flamed with white wine & seasoned with Italian herbs.

**Bowl of Chips****\$9**

Beer-battered chips with tomato sauce.

**Olives Rustiche****\$12**

Warm marinated olives served with focaccia bianca

**House Made Arancini****\$16**

Pumpkin arancini balls served with arrabbiata sauce & parmesan.

**Popcorn Prawns****\$20**

Beer battered tiger prawns with chilli mayo sauce & lemon.

**WOOD FIRED  
BREAD & CRUST****Garlic Bread****\$10**

Woodfired Italian bread topped with garlic, rosemary, & oregano

**Garlic Crust****\$18**

Woodfired Italian bread with garlic, rosemary, oregano, and sea salt, served with semi-dried tomato & olive tapenade

**Truffle Garlic Special****\$14**

Truffle cream base, roasted garlic, mozzarella, and a sprinkle of fresh parsley.

**Chilli Crust****\$18**

Woodfired Italian bread, fresh red chilli, garlic, oregano, sea salt served with semidried tomato & olive

**Garlic & Cheese Crust****\$16**

A blend of garlic, melted mozzarella, rosemary & fresh parsley.

**Wood Fired Bread****\$9**

Italian wood fired bread topped with extra virgin olive oil, rosemary & oregano.

**Bruschetta****\$18**

Wood-fired bread topped with fresh tomato, garlic, fresh herbs, EVOO & balsamic glaze

**Herb Folded Bread****\$14**

Soft, woodfired folded bread infused with rosemary, mozzarella, extra virgin olive oil & oregano.

🌶 - Hot  
(V) - Vegetarian

Gluten free pizza and pasta available at \$3 extra(may contain traces of gluten).

# Impasto & Eatery

## WOOD FIRED PIZZA

### Margherita (V)

\$22

Tomato sauce, fior di latte, fresh basil, EVOO & oregano.

### Diavola

\$24

Tomato sauce, fior di latte, salami, spanish onion & fresh chilli.

### Meat Lovers (option+BBQ SAUCE) \$25

Tomato sauce, fior di latte, double smoked ham, salami, bacon & Italian sausage.

### Prosciutto and Rocket \$27

Tomato sauce, fior di latte, prosciutto, rocket, shaved parmesan, EVOO & oregano.

### Supreme \$24

Tomato sauce, fior di latte, mushroom, spanish onion, capsicum, olives, double smoked ham, salami, & bacon.

### Peri-Peri Chicken \$26

Tomato sauce, fior di latte, spinach, grilled chicken marinated in tandoori spices, onion & peri-peri sauce.

### Salsicce & Fungi \$25

Tomato sauce, fior di latte, mushroom, pork & fennel sausage & parsley.

### Fungi (V) \$24

Tomato sauce, fior di latte, mushroom, basil & EVOO

### Truffle Prosciutto \$27

Truffle paste, fior di latte, thinly sliced prosciutto, rocket, shaved Parmesan & EVOO.

### Woodland (V) \$25

Tomato sauce, fior di latte, mushroom, capsicum, onion, olives, & pineapple.

### Seafood \$28

Tomato sauce, fior di latte, prawns marinated with garlic, calamari,muscles meat & parsley.

### Garlic Prawns Pizza \$28

Fior di latte, prawns marinated with garlic, chorizo, cherry tomato, fresh chilli & parsley.

### Lamb and Potato \$29

Fior di latte, roasted potato marinated with garlic & rosemary, lamb, parsley & oregano.

### Pepperoni

\$22

Tomato sauce, fior di latte, salami & oregano.

### Hawaiian

\$24

Tomato sauce, fior di latte, double smoked ham & pineapple.

### BBQ Chicken

\$26

BBQ sauce, fior di latte, mushroom, grilled chicken & red onion.

### Capricciosa

\$24

Tomato sauce, fior di latte, mushroom, double smoked ham, artichokes, olives & fresh basil.

### Tandoori Chicken

\$26

Tomato sauce, fior di latte, grilled tandoori chicken, spanish onion, mint yoghurt & oregano.

### Chicken and Avocado

\$27

Tomato sauce, fior di latte, mushroom, grilled chicken, avocado & oregano.

### Four Cheese (V)

\$25

Fior di latte, gorgonzola, shaved parmesan, scamorza, EVOO & oregano.

### Napolitana

\$22

Tomato sauce, fior di latte, anchovies, olives, basil & oregano.

### Truffle Mushroom (V)

\$27

Truffle paste, fior di latte, mushroom, rocket, burrata cheese, EVOO & oregano.

### Vegetarian (V)

\$26

Tomato sauce, fior di latte, spinach, mushroom, capsicum, onion, artichokes, semi-dried tomatoes & oregano.

### Prawns and Chorizo

\$28

Tomato sauce, fior di latte, prawns marinated with garlic & chorizo.

### Gamberetti

\$28

Tomato sauce, Fior di latte, prawns, bacon & fresh chilli.

### Potato Pizza (V)

\$25

Fior di latte, roasted potato marinated with garlic & rosemary, parsley, fresh chilli & oregano.

# Impasto & Eatery

## Burrata

\$27

Tomato sauce, basil, rocket, prosciutto, burrata cheese, EVOO & oregano.

## PASTA

### Rigatoni Matriciana

\$27

Bacon, salami, olives, spring onions, and chilli in Napoli sauce.

### Ravioli di Zucca

\$27

Homemade ravioli filled with roasted pumpkin, parmesan, sage, and butter sauce.

### Risotto Rosa

\$28

Chicken, cherry tomato, mix mushroom, shallots in rosa sauce.

### Spaghetti Alio-Olio

\$22

Spaghetti with garlic and extra virgin olive oil topped with parsley.

### Spaghetti Marinara

\$30

Salmon, prawns, calamari, clams, and black mussels, sautéed with light chili, garlic, butter, and lemon, simmered in a rich Napoli sauce.

### Gnocchi Mushrooms

\$24

Homemade potato gnocchi with porcini mushrooms & truffle oil.

### Impasto's Beef Lasagna

\$22

Traditional layers of béchamel and bolognese sauce, oven-baked to perfection.

### Linguini Boscaiola

\$26

Bacon pan-fried with white onion, shallots, and mushrooms in a creamy sauce.

### Penne Broccolini

\$24

Sautéed baby broccolini with garlic, chili, parmesan, and extra virgin olive oil.

### Penne Pesto Chicken

\$27

Chicken in creamy pesto sauce with basil.

### Linguine Gamberi

\$28

Tiger prawns, lemon, white wine, garlic, chili, and fresh parsley.

## Fungi Proscuitto

\$26

Fior di late, mushroom, proscuitto, fresh basil, oregano & EVOO.

### Rigatoni Pannae Avocado

\$27

Chicken, mushrooms, avocado, cream, and garlic tossed with parmesan.

### Risotto Truffle & Porcini

\$27

Porcini mushrooms, italian sausage & black truffle oil in a creamy risotto.

### Spaghetti Bolognese

\$22

Minced beef in a rich Napoli sauce.

### Spaghetti Calabrese

\$24

Broccoli, cherry tomatoes, onion, olives, chili, and garlic in Napoli sauce.

### Gnocchi Quattro Formaggi

\$24

House-made gnocchi with gorgonzola, scamorza cheese, pecorino & parmesan cream.

### Gnocchi Pumpkin

\$25

House-made potato gnocchi, roasted pumpkin, pine nuts, goats' cheese, baby spinach and extra virgin olive oil.

### Linguine Gamberi

\$27

Tiger prawns, lemon, white wine, garlic, chili, and fresh parsley.

### Penne Arrabbiata

\$21

Traditional fresh chili and cherry tomato sauce with garlic and oregano.

### Penne Ragu

\$28

Short pasta tubes with braised beef brisket ragu in a Napoli sauce.

### Pappardelle Pesto

\$23

Fresh basil, pine nuts & Parmigiano Reggiano.

### Linguini Boscaiola

\$34

Bacon pan-fried with white onion, shallots, and mushrooms in a creamy sauce.



## MAINS

### Scaloppine di Pollo ai Fungi

\$31

Free-range chicken breast, pan-roasted with mushrooms, fresh cream, mushroom & white wine, served with seasonal vegetables.

### BBQ Pork Ribs

\$32

Slow-cooked pork ribs, glazed with smoky BBQ sauce, served with coleslaw and chips.

### Veal Scaloppine al Limone

\$32

Pan-seared veal medallions with lemon, white wine, a hint of veal glaze & herbs, served with seasonal vegetables.

### Pan-Seared Salmon

\$34

Salmon fillet pan-seared and served with seasonal vegetables and a lemon butter sauce.

## SALADS

### Caprese Salad

\$14

Fresh mozzarella, tomato, basil, and a drizzle of balsamic glaze.

### Mixed Leaf Salad

\$14

A mix of seasonal greens, dressed with EVOO & balsamic vinegar.

### Rocket Salad

\$14

Rocket leaves, pears, shaved parmesan, and walnut, dressed with balsamic vinegar.

### Burrata Salad

\$16

Marinated cherry tomato with balsamic glaze topped with oregano, basil, extra virgin olive oil.

## DESSERTS

### House-Made Tiramisu

\$10

A classic Italian dessert with espresso-soaked ladyfingers and mascarpone cream, dusted with cocoa.

### Chocolate Brownie

\$11

A warm, fudgy chocolate brownie, served with a vanilla ice cream & chocolate sauce

### Gelato Selection

\$12

Two scoops of gelato—choose from vanilla, chocolate, or pistachio, topped with coconut flakes.

### Vanilla Ice Cream with Chocolate Sauce

\$8

Creamy vanilla ice cream topped with smooth chocolate sauce.

### Milk Chocolate Tart

\$11

Creamy milk chocolate filling in a crisp pastry shell.

### Affogato al Caffè

\$10

A shot of hot espresso poured over a scoop of vanilla gelato.

### Pizza Bianca Nutella

\$16

Wood-fired pizza dough topped with Nutella, fresh strawberries, and coconut flakes



# KIDS MENU

**Kids Margherita**

Tomato sauce, fior di latte

\$14

**Ham & Pineapple**

\$14

Tomato sauce, fior di latte, double smoked ham &amp; pineapple.

**Kids Ham & Cheese**

\$14

Tomato sauce, fior di latte &amp; ham.

**Kids Supreme**

\$14

Tomato sauce, fior di latte, ham, mushroom, capsicum &amp; olives.

**Kids Penne Napolitana**

\$14

Napoli sauce &amp; mozzarella

**Kids Bolognese**

\$14

Minced beef in a rich Napoli sauce.

**Kids Boscaiola**

\$14

Bacon, pan-fried with white onion, shallots, and mushrooms in a creamy sauce.

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&  
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ESTD: 2024