## Topotino's

EST. 1972

## FOCACCIA (vgo/gfo)

Garlic \& Cheese (V)
OLIVE, ROSEMARY, FETTA, GARLIC,
BASIL \& FRESH TOMATO (V)
BOCCONCINI BRUSCHETTA (V)
with fresh tomato, basil and red onion, and drizzled with balsamic reduction and olive oil
$\mathbf{S O U P}$ served with bread \& butter
MINESTRONE SOUP (VGO/GFO)
traditional Italian soup with chunky vegetables, beans \& pasta

## SALADS

GREEK CALAMARI SALAD grilled calamari, cos lettuce, radicchio, kalamata olives, fetta cheese, capsicum, red onion, oregano, cucumber, tomato, lemon, vinegar \& olive oil dressing mediterranean chicken salad 27.9 marrinated chicken fillet, fetta cheese, olives, sun-dried tomatoes, avocado, onion, capsicum, cucumber, mixed leaves with a tangy mustard dressing

## KIDS' MENU

we will always attempt to send kids' meals out first unless otherwise requested TOMATO \& CHEESE PIZZA (V)
HAM \& CHEESE PIZZA 13.9

CRUMBED FISH FILLET \& CHIPS
CHICKEN NUGGETS \& CHIPS 13.9

GRILLED FISH, RICE \& VEG
GRILLED CHICKEN, MASH \& VEG
PENNE NAPOLI (V)
PENNE WITH BUTTER \& CHEESE (V)
SPAGHETTI BOLOGNESE
KIDS VANILLA ICE CREAM
served with toppings \& sprinkles

|  | DIETARY OPTIONS |
| :--- | :--- |
| V - Vegetarian <br> GF - Gluten Free | VG - Vegan <br> GFO - Gluten Free Option |

## PIZZA (VGo/gFo)

pizzas have a tomato sauce \& mozzarella base unless stated
THE CLASSICS
THE CLASSICS
shredded ham, mushrooms, olives, herbs, garlic
CINQUE FORMAGGI (V) cherry tomato, basil
MARGHERITA (V)
mozzarella cheese, basil, oregano, touch of garlic $\quad 14.9 \quad 23.9 \quad 31.9$ NAPOLETANA
olives, anchovies, capers, herbs, garlic
PEPPERONI
hot calabrese salami (pepperoni), herbs, garlic
PROSCIUTTO E RUCOLA
Prosciutto di parma, cherry tomatoes, rocket leaves,
olive oil, balsamic reduction, fresh parmesan,
SEAFOOD
$29.5 \quad 38.9$
prawns, mussels, clams, anchovies, parsley, garlic
$16.9 \quad 27.9 \quad 36.9$

## OLD SCHOOL

AUSSIE
shredded ham, egg, bacon, onion
$\begin{array}{lll}17.5 & 28.9 & 37.9\end{array}$
CHILLI CON CARNE
hredded ham, hot salami, onion, capsicum, beef,
$\begin{array}{lll}15.9 & 25.9 & 34.9\end{array}$
HAWAllAN
shredded ham, pineapple, parsley
$17.9 \quad 29.5 \quad 38.9$
MEAT LOVERS
shredded ham, hot salami, leg ham, beef, bacon, bbq sauce
MEXICAN
$16.9 \quad 27.9 \quad 36.9$ garlic, chilli
SUPREME $18.2 \quad 29.9 \quad 39.9$ shredded ham, mushrooms, onion, capsicum, clams, mussels, prawns, olives, herbs, garlic
THE LOT
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shredded ham, hot salami, mushrooms, onion, capsicum, $\begin{array}{lll}17.9 & 29.5 & 38.9\end{array}$ olives, pineapple, anchovies, garlic

TOPOLINO'S SPECIAL
shredded ham, mushrooms, onion, capsicum, olives, garlic, herbs
mushrooms, onion, capsicum, oives, herbs, garlic
$\begin{array}{lll}16.5 & 26.9 & 35.9\end{array}$

## FLIP THE BIRD

BBQ CHICKEN $\begin{array}{llll}16.9 & 27.9 & 36.9\end{array}$
hicken breast, red onion, sweet corn, spring onion and bbq sauce

ROVINATA
年
$\begin{array}{lll}17.5 & 28.9 & 37.9\end{array}$ basil pesto
$\begin{array}{lllllllll}\text { POLEMICA } & 17.5 & 28.9 & 37.9\end{array}$

P|ZZA (VGo/GFO)
pizzas have a tomato sauce \& mozzarella base unless stated

## MY WAY

$\begin{array}{lllll}\text { AMORE (V) } & \left.\begin{array}{lll}17.5 & 28.9 & 37.9\end{array}\right]\end{array}$
eggplant, artichoke, black olives, fresh tomato, herbs, pesto
BANDITO
sun-dried tomatoes, hot salami, fresh tomato, olives,
onion, roasted capsicum, fetta, basil
bologna
37.9
$\begin{array}{lll}17.5 & 28.9 & 37.9\end{array}$
spaghetti, bolognese sauce, parmesan cheese
CARCIOFI
$\begin{array}{lll}17.5 & 28.9 & 37.9\end{array}$
DELLA TERRA (V)
$\begin{array}{lll}16.5 & 26.9 & 35.9\end{array}$
potato, onion, cherry tomatoes, sprinkled with rosemary,
cracked pepper, garlic, sea salt
$\begin{array}{lll}17.5 & 28.9 & 37.9\end{array}$
hot salami, mushrooms, onion, capsicum, bacon, herbs, garlic
NONNA (v)
roast pumpkin, ricotta, baby spinach, sun-dried tomato olives, cracked pepper
SICILIAN
$\begin{array}{lll}17.5 & 28.9 & 37.9\end{array}$
italian sausage, red onion, olives, fresh tomato, roasted peppers, herbs, garlic, chilli

VEGIE DELIGHT (V)
baby spinach, broccoli, fresh tomato,corn, roasted
capsicum, eggplant, pumpkin, potato, herbs, garlic
VESUVIO (V)
$\begin{array}{lll}16.5 & 26.9 & 35.9\end{array}$
resh tomato, olives, ricotta, roasted capsicum, capers, jalapeños,
fresh chilli \& olive oil (NO mozzarella cheese)

## BAG IT UP (FOLDED)

smoked ham, spicy salami, bolognese sauce, roasted
$17.5 \quad 28.9 \quad 37.9$ capsicum, onion, herbs
CALZONE GIARDINO (V)
roasted capsicum, pumpkin, eggplant, mushrooms,
baby spinach, ricotta, pesto, sun-dried tomatoes

## PIZZA EXTRAS

anchovies, capsicum, cheese, corn, shredded ham,


VEGAN Cheese
half \& half pizza - family pizzas only spinach, pineapple, jalapenos, sweet chilli sauce

## ANTIPASTI (Starters)

BOWL OF OLIVES (V/GF)
mixed marinated black and
mixed marinated black and green olives
mixed tomatoes, bocconcini mozzarella \& basil; mixed tomatoes, bocconcini mozzarella \& basil;
drizzled with extra virgin olive oil \& a balsamic reduction

TRUFFLE \& PARMESAN POLENTA CHIPS (V/GF)
crunchy on the outside, fluffy on the inside, served with truffle mayo
ARANCINI (GF)
please ask your server for this week's flavour
CHILLI CALAMARI (GF)
16.9
with chilli mayo
TIGER PRAWNS tartare and sweet chilli sauces
SPUNTINIDIPOLLO (GF)
grilled marinated chicken strips; served with lemon and aioli
ender pork \& beef meatballs tossed in a tomato \& basil sugo

## SEAFOOD

oYsters natural (GF)
with red wine vinegar and shallot mignonette \& fresh lemon wedges
3 PC
14.9

6 PC

OYSTERS KILPATRICK (GF)
grilled with worcestershire sauce \& diced bacon
3 PC
6 PC
CALAM ARI FRITTI
tender strips of squid lightly dusted and fried; served with
tangy slaw, charred lime and citrus aioli

- Add Chips 5

CHILLI MUSSELS (GFO)
local black mussels steamed with chilli, napoli, basil and garlic; served with bread and butter

GARLIC PRAWNS (GF)
tiger prawns sauteed in creamy garlic sauce; served on bed of jasmine rice with salad

FISHERMAN'S BASKET
crumbed prawns, scallops, fish fillet \& calamari fritti; served with chips and salad

TASMANIAN SALMON FILLET (GFO)
240 gm fillet - grilled and served with green vegetables and salsa verde
WHOLEFISH (GFO)
refer specials board or ask your server

## PASTA (vgo/gfo)

spaghetti bolognese
our own traditional home style slow cooked beef mince sauce
SPAGHETTI DEL BOSCO (V/VGO)
mushrooms, sun-dried tomatoes, eggplant, baby spinach
\& napoli sauce
SPAGHETTI MARINARA
mixed seafood and shellfish sauteed with garlic in our own tomato and seafood stock
SPAGHETTI MEATBALLS (main only)
traditional pork \& beef polpette (meatballs) tossed in a napoli \& basil sauce

SPAGHETTI PUTTANESCA (VGO)
black olives, capers, anchovies, cherry tomatoes, chilli \& garlic sautéed in olive oil with white wine \& fresh parsley
fettuccine carbonara
free range eggs, bacon, cream, spring onion \& herbs
FETTUCCINE DELIZIOSA
chicken breast, sun-dried tomatoes and baby spinach in a creamy pesto sauce

FETTUCCINE AI FRUTTI DI MARE 2.0 (main only)
our seafood indulgence reimagined with prawns, scallops, fish,
calamari, mussels, crab and a bug in a garlic, olive oil and vermouth sauce with a touch of chilli
PENNE CURRY
prawns, broccoli, peas, capsicum in a creamy coconut curry sauce
PENNE MATRICIANA
bacon, chilli \& garlic, tossed in napoli sauce
LASAGNE (main only)
baked pasta layered with bolognese \& béchamel sauce, topped with melted cheese
GNOCCHI GORGONZOLA (V)
rich and creamy blue cheese sauce with roasted pumpkin and sauteed walnuts

GNOCCHI RAGU (main only)
rich and rearty - beef and lamb slow braised for 2 days with tomato sugo and aromatic spices
RAVIOLI PISELLI (V) (main only)
large hand-made spinach \& ricotta parcels in a creamy napoli sauce with sun-dried tomatoes, peas \& freshly shaved parmesan

## RISOTTO (GF)

RISOTTO GAMBERO
cocktail and tiger prawns pan fried with peas, chilli, herbs,
white wine and lemon, topped with crispy prosciutto
RISOTTO SELVAGGIO (V/VGO)
porcini and wild mushrooms sautéed in a white wine stock tossed with arborio rice and finished with cream, parmesan, white truffle oil and sage

## Topotino'g

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## GRILL

 CHACKEN 29.9 Icrumbed schnitzel topped with ham, napoli sauce \& cheese:

CHICKEN 29.9 | VEAL 34.9 served with chips \& salad
SCHNITZEL
CHICKEN 27.9 | VEAL 32.9
crumbed and shallow fried on the hot plate until golden brown;
served with lemon wedges, chips and salad
VEAL SCALOPPINE
pan-fried veal medallions in white wine mushrooms, cream \& herbs; served with seasonal vegetables

CHICKEN LATINO (GF)
chicken breast, sautéed in creamy white wine sauce with avocado, pinenuts \& crispy prosciutto; served with seasonal vegetables

## STEAKS

STRIPLOIN (GF)
350 g approx - premium grain-fed beef short loin; served with chips \& salad
EYE FILLET (GF)
240 g approx - thick cut, grass-fed beef tenderloin; served with chips and salad
SPECIAL CUT
please refer specials board or ask your server for today's cut
MAKE IT A BEEF AND REEF

## SAUCES

GORGONZOLA (V/GF) creamy and decadent blue cheese sauce MUSHROOM (V) sautéed mushrooms \& cream
Pepper (V/GF) green peppercorn, red wine

REE
ur famous creamy seafood mornay
sauce
GRAVY (V/GF) y

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3.9
$$ mixed leaves and salad greens with house made tangy vinaigrette ROCKET SALAD (V/GF) 14. blue cheese, pear and walnuts

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entree size less $4 Gluten free PASTA $2
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