

*Acqua e Farina*  
*Takeaway Menu*

Once you decided on the items you can call  
or WhatsApp your order  
at this number

**8499 7156**

# *I Nostri Antipasti Caldi*

## Our Soup and Hot Starters

<b>Zuppa del Giorno</b> Soup of the Day	<b>17.00</b>
<b>Melanzane alla Parmigiana</b> Oven baked Eggplants slices layered with Mozzarella, Tomato Sauce, Parmesan Cheese and Basil	<b>27.00</b>
<b>Gamberetti con Pancetta e Spinaci</b> Pan-fried Shrimps wrapped with Italian Bacon served with sautéed Spinach	<b>27.00</b>
<b>Capesante con Funghi</b> Scallops gently pan fried, served with Mushrooms Sauce and Baby Spinach	<b>28.00</b>
<b>Sauté di Vongole</b> Live Clams tossed with Garlic, White Wine, Cherry Tomatoes and Herbs	<b>28.00</b>
<b>Calamari Italiani Fritti</b> Deep-fried Italian Calamari Rings served with Spicy Tomato Sauce	<b>32.00</b>

# *I Nostri Antipasti Freddi*

## Our Salad and Cold Starters

<b>Insalata al Caprino Caldo</b>	<b>25.00</b>
Mixed Greens with Walnuts, Sundried Tomato, Honey and Balsamic Vinegar Dressing served with Warm Goat Cheese on Bread	
<b>Burratina con Parma</b>	<b>34.80</b>
Fresh Burratina Cheese served with Cherry Tomatoes and Parma Ham	
<b>Caprese</b>	<b>27.00</b>
Fresh Buffalo Mozzarella with Fresh Tomato and Basil	
<b>Prosciutto di Parma e Mortadella (2 persons)</b>	<b>36.00</b>
Italian Cold Cuts: Parma Ham “cured 24 months” and Pork Mortadella	
<b>Prosciutto di Parma, Mortadella e Bufala (3-4 persons)</b>	<b>46.00</b>
Italian Cold Cuts: Parma Ham “cured 24 months” , Pork Mortadella, and Buffalo Mozzarella with Cherry Tomatoes	

# *Le Nostre Paste Fresche*

Our fresh Pasta made by chef Roberto

<b>Fettuccine Nere alla Polpa di Granchio</b>	<b>33.00</b>
Homemade Squid Ink Pasta with Crabmeat tossed in Tomato Sauce with a touch of Cream	
<b>Tagliatelle alla Boscaiola</b>	<b>32.00</b>
Homemade Pasta with Mushrooms, Italian Sausage and Bacon tossed in Tomato Sauce with a touch of Cream	
<b>Lasagna al Forno</b>	<b>30.00</b>
Homemade classic oven-baked Beef Lasagna	
<b>Ravioli di Ricotta e Spinaci al Burro e Salvia</b>	<b>32.00</b>
Homemade Ravioli stuffed with Ricotta Cheese and Spinach tossed with Butter, Parmesan Cheese and Sage	

\*Gluten-free Spaghetti are available upon request,  
but will require at least 20 mins preparation and cooking time

# *Le Nostre Paste Secche*

## Our Dry Pasta

<b>Linguine alle Vongole</b>	<b>31.00</b>
Linguini with Live Clams tossed in White Wine with Cherry Tomatoes, Garlic, Herbs and Olive Oil	
<b>Spaghetti ai Gamberi</b>	<b>32.00</b>
Spaghetti with Prawns "Aglio, Olio e Peperoncino" Garlic, Olive Oil and Chilies	
<b>Linguine ai Frutti di Mare</b>	<b>33.00</b>
Linguine with Clams, Calamari and Prawn tossed in a light Tomato Sauce	
<b>Spaghetti al Nero di Seppia</b>	<b>34.00</b>
Spaghetti with Italian Cuttlefish tossed in Black Squid Ink Sauce	

# *I Nostri Risotti*

## Our Risottos

<b>Risotto allo Zafferano e Salsiccia</b>	<b>34.00</b>
Risotto with Saffron topped with Pork Sausage (Waiting time of approximately 25 minutes is required)	
<b>Risotto ai Funghi</b>	<b>34.00</b>
Risotto with Porcini and Portobello Mushrooms (Waiting time of approximately 25 minutes is required)	

# *Le Nostre Pizze*

## Our Pizzas

RED – with a tomato sauce base

<b>Pizza Margherita</b>	<b>28.00</b>
Tomato and Mozzarella	
<b>Pizza Bufala</b>	<b>32.00</b>
Tomato, Mozzarella and Buffalo Mozzarella	
<b>Pizza Hawaiiiana</b>	<b>30.00</b>
Tomato, Mozzarella, Cooked Ham and Pineapple	
<b>Pizza Ortolana</b>	<b>30.00</b>
Tomato, Mozzarella and mixed Vegetables	
<b>Pizza Napoletana (Salty)</b>	<b>30.00</b>
Tomato, Mozzarella, Capers, Anchovies and Oregano	
<b>Pizza Prosciutto e Funghi</b>	<b>31.00</b>
Tomato, Mozzarella, Cooked Ham and Mushrooms	
<b>Pizza Diavola</b>	<b>32.00</b>
Tomato, Mozzarella, Pork Salami and Chillies	
<b>Pizza Capricciosa</b>	<b>32.00</b>
Tomato, Mozzarella, Olives, Artichoke, Cooked Ham and Mushrooms	

# *Le Nostre Pizze*

## Our Pizzas

RED – with a tomato sauce base

**Pizza Rucola e Parma** **33.00**

Tomato, Mozzarella, Parma Ham, Arugula and shaved Parmesan Cheese

**Pizza Acqua e Farina** **33.00**

Tomato, Mozzarella, Ricotta Cheese, Salami and sautéed Spinach

**Pizza Burrata** **34.00**

Tomato, Mozzarella, Burrata Cheese and spicy Salami

WHITE – with a cheese base

**Pizza Quattro Formaggi** **33.00**

Pizza with Four Cheeses: Mozzarella, Gorgonzola (Blue Cheese),  
smoked Scamorza and Asiago

**Pizza Tartufo** **34.00**

Pizza with Mascarpone, Mozzarella, Mushrooms and Black Truffle

**For extra toppings** **3.00**

**For additional Parma Ham** **7.00**

# *I Nostri Calzoni*

## Our Folded Pizzas

<b>Calzone Ortolana</b>	<b>30.00</b>
Folded Pizza with Mozzarella and Vegetables	
<b>Calzone Prosciutto e Funghi</b>	<b>31.00</b>
Folded Pizza with Mozzarella, cooked Ham and Mushrooms	
<b>Calzone Napoletana</b>	<b>32.00</b>
Folded Pizza with Mozzarella, Ricotta Cheese and Pork Salami	

# *Le Nostre Barche Siciliane*

## Our Sicilian Boats

<b>Barca Bufala</b>	<b>33.00</b>
Sicilian Boat with Tomato, Buffalo Mozzarella and Parma Ham	
<b>Barca Salsiccia</b>	<b>33.00</b>
Sicilian Boat with Tomato, Mozzarella, homemade Pork Sausages and Mushrooms	

Prices are subject to 7% gst



# *I Nostri Secondi*

## Our Mains

<b>Stinco di Agnello Brasato</b>	<b>43 .00</b>
Oven-Baked Lamb Shank Braised with Vegetables and Herbs, served with Potatoes	
<b>Tagliata alla Griglia (min. order 300gr)</b>	<b>20.00*</b>
(Chef Recommendation 400-500gr)	Per 100gm
Australian Black Angus Beef Ribeye (200 days grain fed) from Stockyard grilled and sliced, served with Vegetables and Potatoes	
Stockyard do not use hormones growth, promotants or antibiotics, animal by products or genetically modify. The breeding location is in Darling Downs, Queensland, Australia, an area famous for the high-quality supply of grain and water. The feedlot is design for the cattle to enjoy clean and stress-free environment. Stockyard Angus have received numerous gold and champion awards for beef challenges. <b>*For charging purpose there might be a maximum 30gr tolerance since the cut is done by hand, price my vary.</b>	

## *Desserts*

<b>Crema Caramellata</b>	<b>15.00</b>
Crème Brûlée: Vanilla Custard topped with a layer of crispy Caramel	
<b>Panna Cotta</b>	<b>15.00</b>
Cream and Milk Pudding topped with Berry Sauce	
<b>Tiramisù</b>	<b>15.00</b>
Our Classic Tiramisu`	
<b>Cheese Platter</b>	<b>31.00</b>
Combination of Cow Cheese, Sheep Cheese and Goat Cheese served with homemade Capsicum Jam and Bread	

Prices are subject 7%gst

# Le Nostre Bevande

## Our Cold Drinks

### Soft Drinks



Soda, 320ml  
(Coke or Sprite or Coke Zero)  
\$4.00+

### Italian Sparkling Juice San Pellegrino



Orange 200ml,  
\$5.00+



Blood Orange 200ml,  
\$5.00+



Lemon 200ml,  
\$5.00+



Grapefruit 200ml,  
\$5.00+

### Waters



Sparkling or Still  
750ml \$7.00+



Erdinger  
500ml \$13.00+

### Beers



Menabrea or Peroni  
330ml, \$10.00+

