

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

Our Soup, Salad and Starters

Zuppa del Giorno Soup of the Day	18.00
Insalata al Caprino Caldo Mixed Greens with Walnuts, Sundried Tomato, Honey and Balsamic Vinegar Dressing served with Warm Goat Cheese on Bread	25.00
Melanzane alla Parmigiana Oven baked Eggplants slices layered with Mozzarella, Tomato Sauce, Parmesan Cheese and Basil	27.00
Asparagi al Tartufo Boiled Green Asparagus served with Parmesan Cheese Hot Butter and shaved fresh Italian summer Truffle	38.00
Burratina Fresh Burratina Cheese served with Cherry Tomatoes, Parma Ham and Pork Mortadella	34.80
Tomino Oven baked soft Cow Cheese served with "Genevese Ragout" a sauce made with tender braised Beef and three types of Onions	29.00
Bufala Calda Pan-fried Buffalo Mozzarella Cheese wrapped with Parma Ham served with freshcut Tomato Sauce and Arugula	28.00
Gamberetti con Pancetta e Spinaci Pan-fried Shrimps wrapped with Italian Bacon served with sautéed Spinach	27.00
Capesante con Funghi Scallops gently pan fried, served with Mushrooms Sauce and Baby Spinach	28.00
Sardine Breaded and deep fried Italian Sardines served with homemade Tartar Sauce	30.00
Calamari Italiani Fritti Deep-fried Italian Calamari Rings served with Spicy Tomato Sauce	32.00

Le Nostre Paste

Our fresh Pasta made by chef Roberto, Dry Pasta and Risottos

Fettuccine Nere alla Polpa di Granchio	33.00
Homemade Squid Ink Pasta with Crabmeat tossed in Tomato Sauce with a touch of Cream	
Tagliatelle al Tartufo	40.00
House made Egg Pasta tossed in Cream Sauce with braised Onions and Italian Bacon served with shaved Italian Summer Fresh Truffle	
Ravioli di Ricotta e Spinaci al Burro e Salvia	32.00
Homemade Ravioli stuffed with Ricotta Cheese and Spinach tossed with Butter, Parmesan Cheese and Sage	
Tonnarelli Neri alle Vongole e Bottarga	36.00
Squid Ink Spaghetti with Live Clams tossed in White Wine with Garlic, Herbs and Olive Oil and topped with "Bottarga" a delicacy of salted, cured Fish Roe	
Linguine al Pesto e Gamberi	36.00
Linguine Tossed with Pesto Sauce made with Italian Basil and pan fried wild caught King Prawn	
Risotto allo Zafferano e Salsiccia	34.00
Risotto with Saffron topped with Pork Sausage (Waiting time of approximately 25 minutes is required)	
Risotto ai Funghi	34.00
Risotto with Porcini and Portobello Mushrooms (Waiting time of approximately 25 minutes is required)	

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

Le Nostre Pizze

Our Pizzas

RED – with a tomato sauce base

Pizza Margherita **28.00**

Tomato and Mozzarella

Pizza Bufala **33.00**

Tomato, Mozzarella, Buffalo Mozzarella and Basil

Pizza Hawaiiiana **31.00**

Tomato, Mozzarella, Cooked Ham and Pineapple

Pizza Ortolana **31.00**

Tomato, Mozzarella and mixed Vegetables

Pizza Napoletana (Salty) **31.00**

Tomato, Mozzarella, Capers, Anchovies and Oregano

Pizza Prosciutto e Funghi **32.00**

Tomato, Mozzarella, Cooked Ham and Mushrooms

Pizza Diavola **33.00**

Tomato, Mozzarella, Pork Salami and Chillies

Pizza Rucola e Parma **34.00**

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

Pizza Acqua e Farina **35.00**

Tomato, Mozzarella, Ricotta Cheese, Salami and sautéed Spinach

For extra toppings **3.00**

For additional Parma Ham **7.00**

Le Nostre Pizze

Our Pizzas

WHITE – with a cheese base

Pizza Quattro Formaggi

34.00

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

Pizza Tartufo

35.00

Pizza with Mascarpone, Mozzarella, Mushrooms and Black Truffle

I Nostri Calzoni

Our Folded Pizzas

Calzone Ortolana

31.00

Folded Pizza with Mozzarella and Vegetables

Calzone Prosciutto e Funghi

32.00

Folded Pizza with Mozzarella, cooked Ham and Mushrooms

Calzone Napoletana

33.00

Folded Pizza with Mozzarella, Ricotta Cheese and Pork Salami

Prices are subject to 7% gst

I Nostri Secondi

Our Mains

(approx. 20-25 Minutes waiting time)

Stinco di Agnello Brasato	43 .00
Oven-Baked Lamb Shank Braised with Vegetables and Herbs, served with Potatoes	
Guancia di Maiale Brasata al Forno	43.00
Tender braised Pork Jowl and Vegetable served with Vegetable	
Tagliata alla Griglia (min. order 300gr)	21.00*
(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	
*For charging purpose there might be a maximum 30gr tolerance since the cut is done by hand, price my vary.	

Desserts

Crema Caramellata	15.00
Crème Brûlée: Vanilla Custard topped with a layer of crispy Caramel	
Panna Cotta	15.00
Cream and Milk Pudding topped with Berry Sauce	
Tiramisù	15.00
Our Classic Tiramisu`	
Torta al Cioccolato	15.00
Homemade Chocolate Cake	
Cheese Platter	31.00
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+

