

BEVANDE - BEVERAGES



CAFFE	
Cappuccino / Flat white / Latte	\$4/\$5
Espresso / long black	\$4
Piccolo Latte	\$4
Mocha	\$5.9
Chai Latte	\$5.9
Hot chocolate	\$5.9
Affogato	\$7.5
Bambino Cino & marshmallow	\$2
TEA	\$4
English breakfast/ earl grey / green/ peppermint/ chamomile	

ANALCOLICHE – NON-ALCOHOLIC

SOFT DRINKS	
Coke	\$4.7
Coke no sugar	\$4.7
Sprite	\$4.7
Lift	\$4.7
Soda water	\$4.7
Ginger beer	\$4.7
Lemon lime & bitters	\$6.5
ICED TEA	
Peach	\$6.5
Lemon	\$6.5
JUICE	
Orange	\$6
Pineapple	\$6
Apple	\$6
Cranberry	\$6
AQUA	
Mt Franklin still 600ml	\$4
Mt Franklin sparkling 330ml	\$4
San Pellegrino 750ml	\$9
Bisleri still 750ml	\$9

GHIACCIATO BEVANDE – ICED DRINKS	
Iced Coffee	\$6
Iced Latte	\$6
Iced Mocha	\$6
Iced Strawberry	\$6
Iced Caramel	\$6
Iced Chocolate	\$6

FRULLATO – MILKSHAKES		Thick
Chocolate	\$6.5	\$8.5
Strawberry	\$6.5	\$8.5
Vanilla	\$6.5	\$8.5
Caramel	\$6.5	\$8.5
Banana	\$6.5	\$8.5

GASTRONOMICO FRULLATO – GOURMET MILKSHAKES	
TIRAMISU	\$11
Ice cream, chocolate, coffee topped with savoiardi sponge finger & chocolate ganache	
FERRERO	\$11
Ice cream, Nutella, chocolate ganache topped with hazelnut & Ferrero Rocher & cream	
STRAWBERRY WHITE CHOCOLATE	\$11
Ice cream, strawberries topped with wafers & strawberry coulis	

FRULLATI – SMOOTHIES	
COFFEE BANOFFEE	\$9
Espresso, banana, ice cream	
BLUEBERRY MANGO	\$9
Blueberries, mango, ice cream	
COOKIES & CREAM	\$9
Oreo, vanilla, ice cream	

EXTRAS	
Soy / Almond/ Lactose Free milk	\$0.8
COFFEE SYRUP FLAVOURS	\$1
Vanilla	
Hazelnut	
Irish cream	
Caramel	

Menu

PAPA ROSSI RISTORANTE

DOLCI - DESSERT

TIRAMISU	\$10
Elegant & rich dessert layered with sponge fingers, espresso, kahlua, mascarpone & chocolate cocoa powder	
PANNA COTTA APEROL	\$10
A subtle italian vanilla bean baked custard dessert, served with our own homemade strawberry and aperol granita	
CHOCOLATE SPHERE	\$11
A round chocolate sphere filled with vanilla ice cream & served with praline & a hot chocolate ganache	
STICKY DATE PUDDING	\$11
Homemade sticky date pudding topped with a salted caramel sauce & served with a scoop of vanilla ice cream & strawberries	
TORTINO CHEESECAKE	\$11
A delicious individual neapolitan cheesecake served with vanilla bean anglaise	




PIZZA - ROSSA


Papa's homemade tomato pizza sauce

MARGHERITA 	\$18
Papa's homemade tomato pizza sauce, fior di latte mozzarella, fresh basil	
REGINA	\$22
Papa's homemade tomato pizza sauce, provolone, ham, mushrooms, olives	
AMATRICE	\$22
Papa's homemade tomato pizza sauce, pancetta, roasted red onion, fior di latte mozzarella, pecorino	
PROSCIUTTO	\$24
Papa's homemade tomato pizza sauce, fior di latte mozzarella, rocket, prosciutto parma ham, shaved parmesan	
NAPOLETANA	\$22
Papa's homemade tomato pizza sauce, provolone, salami, chilli	
DIAVOLA	\$23
Papa's homemade tomato pizza sauce, pork and fennel sausage, soft nduja, spicy salami, olives, fior di latte mozzarella	
FLORENCE	\$24
Papa's homemade tomato pizza sauce, chicken, spinach, sautéed mushroom, fior di latte mozzarella & roast capsicum,	
CARNEVALE	\$26
Papa's homemade tomato pizza sauce, salami, pork & fennel sausage, ground lamb, pancetta, fior di latte mozzarella	
GAMBERI PICCANTI	\$26
Papa's homemade tomato pizza sauce, prawns, mushrooms, cherry tomatoes, garlic, herbs, chilli, fior di latte mozzarella, olive oil, rocket	
PAPA'S SIGNATURE PIZZA	\$26
Papa's homemade tomato pizza sauce, marinated lamb, salami, fresh chilli, caramelised onion, sundried tomato, roast pumpkin, fresh oregano, fior di latte mozzarella	






PIZZA - BIANCA

Papa's homemade white cheese pizza sauce


FUNGHI MISTI 	\$23
Fior di latte mozzarella, mixed mushrooms, fresh tomato & thyme	
VEGETARIANA 	\$22
Tomato, spinach, sautéed mushroom, pumpkin, roast capsicum, garlic aioli, fior di latte mozzarella	
CALZONE 	\$22
Folded pizza stuffed with ham, salami, mushrooms, spinach, fior di latte mozzarella, parmesan	

*GF available \$2.00 except calzone *DF not available  - vegetarian option available
* All pizza's available as Rosse or Bianco

ANTIPASTI – STARTERS/SHARE

CHEEZY GARLIC PIZZA 	\$10
Fior di latte mozzarella, fresh garlic	
COB LOAF 	\$9
Fresh hot oven baked cob loaf with garlic butter	
BRUSCHETTA 	\$14
Two slices of toasted sourdough, one with traditional italian toppings of tomato, garlic & basil & one topped with pesto & parmesan cheese	
CAPRESE  	\$17
Sliced heirloom tomato, fior di latte mozzarella, basil & EVOO & balsamic glaze	
FRITTURA MISTA DI PESCE	\$18
Flash fried salt & pepper calamari & prawns served in a paper cone with papa's homemade secret mayonnaise & fresh lemon wedges	
SIZZLING GARLIC PRAWNS	\$19
Sizzling prawns cooked in EVOO, garlic, chilli, white wine & parsley, served with toasted sourdough	
ARANCINI (4)	\$14
Traditional italian rice arancini filled with beef & asiago cheese & mushrooms crumbed & fried served with fresh basil	
CHARGRILLED BABY OCTOPUS	\$16
Marinated baby West Aust octopus chargrilled and served on a bed of rocket with lemon dressing	
TAGLIERE MISTO	\$21
A traditional italian platter of fior di latte mozzarella, parma prosciutto, & green olives served with zepoline bread	


BAMBINI - KIDS (under 12)

CHICKEN FINGERS	\$9
Crumbed chicken fingers served with chips & tomato sauce	
SPAGHETTI BOLOGNESE 	\$9
Spaghetti with pork & beef bolognese sauce	
MICKEY MOUSE PIZZA	\$9
Papa's homemade tomato pizza sauce, ham & cheese	

PRIMI PIATTI – PASTA

CARBONARA	\$24
Spaghetti with sautéed pancetta, EVOO, black pepper, egg yolk & pecorino in a white wine & cream sauce	
CHICKEN TAGLIATELLE	\$24
Tagliatelle pasta tossed with chicken, mushroom, pesto & garlic in a cream & white wine sauce	
PAPPARDELLE BOLOGNESE	\$25
Flat ribbon pasta with a rich traditional pork & beef bolognese sauce, topped with parmesan cheese	
TAGLIATELLE PARMA	\$26
Tagliatelle pasta with San Danielle prosciutto parma ham & mushroom, tossed in a garlic & butter cream sauce	
LAMB RAGU SPAGHETTI ALLA CHITARRA	\$25
Traditional lamb ragu slow cooked in papa's homemade napoli sauce and tossed through a spaghetti pasta	
LINGUINE GAMBERI  	\$26
Prawns, pancetta, garlic, chilli & cherry tomatoes tossed through a linguini pasta	
GNOCCHI SORRENTINA 	\$24
A traditional homemade italian potato gnocchi oven baked in a rich tomato & basil sauce topped with a fior di latte mozzarella	
LINGUINE SCOGLIO  	\$30
Linguine pasta with a mix of seafood including black mussels, clams, prawns & calamari tossed in garlic, chilli, EVOO with a white wine & napoli sauce	
BLUE SWIMMER CRAB LINGUINE  	\$29
Blue swimmer crab meat tossed with EVOO, fresh chilli & garlic, served in a white wine sauce with cherry tomato	
LASAGNA	\$24
Fresh oven baked homemade lasagna with layers of beef mince, bechamel layered sauce, parmesan cheese & mozzarella, served with a rocket & pear salad	










RISOTTO

RISOTTO AI PORCINI 	\$24
Italian arborio rice cooked with porcini mushroom & button mushrooms finished with butter & parmesan cheese ... ADD Chicken \$4	
RISOTTO COCOZZA	\$22
Italian arborio rice cooked with pumpkin, pancetta, cheese fondu & thyme	



SECONDI – MAIN

WAGYU RUMP 300gm MARBLE SCORE 9+	\$31
Grilled to your taste, served with a rustic mushroom tart, red wine jus & broccolini	
WAGYU RIB EYE MARBLE SCORE 7+ 250gm 	\$39
350-day grain fed wagyu marble score 7 + rib eye grilled to your taste, served with papas special mixed vegetable mash of potato, sweet potato, pumpkin, onion, thyme, with a brandy & green peppercorn sauce, garnished with sweet potato ribbon	
POLLO RIPIENE	\$29
Roasted chicken maryland deboned & stuffed with pork & fennel sausage, seasoning & served with eggplant parmigiana	
SCALOPPINE PRIMAVERA	\$30
Veal scaloppine pan fried in EVOO & butter & served with portobello mushrooms & roasted capsicum in a white wine sauce	
BARRAMUNDI CON VERDURE MISTE  	\$29
Pan fried barramundi with sautéed greens, cherry tomatoes, olives & capers on a bed of cauliflower puree	

CONTORNI VARI – SIDES

ARUGOLA INSALATA  	\$10
Rocket salad mixed with fresh pear, walnuts, shaved parmesan & an EVOO & lemon dressing	
INSALATA DEL CAMPO  	\$10
Mixed green leaf salad with onion, tomato, cucumber, EVOO	
GREENS 	\$10
A mix of seasonal green vegetables pan fried and tossed with EVOO & garlic	
PATATE AL FORNO  	\$10
Oven baked desiree potatoes tossed through EVOO. garlic, fresh rosemary & salt & pepper	
EGGPLANT PARMAGIANA 	\$10
A traditional italian dish of baked eggplant layered with napoli sauce, basil & fior di latte mozzarella	
CHIPS 	\$10
Potato chips with truffle aioli or tomato sauce	

VEGAN

PIZZA	\$26
Tomato base, dairy free mozzarella, roasted capsicum, vegan mince	
GNOCCHI AL POMODORO 	\$25
Traditional homemade italian potato gnocchi in napolitana sauce & basil, topped with dairy free mozzarella	
LINGUINI AL FUNGHI 	\$26
Tagliatelle pasta with sauteed mushroom, garlic & white wine sauce, dairy free mozzarella	

Papa Rossi Chefs cook all dishes to order using fresh ingredients.

Our pasta is cooked in the traditional "Al Dente" Italian Style

ENJOY



Mild Spicy



Vegetarian



Dairy Free



Gluten Free