

stuzzichini

grissini al forno	woodfired bread sticks seasoned with sea salt, dry chilli and virgin olive oil.	8
bruschetta bread	woodfired ciabata bread topped with diced tomato, basil, garlic, balsamic vinegar and virgin olive oil.	8
garlic bread	woodfired garlic ciabata bread	5
pizzetta bruschetta	woodfired pizza crust with diced tomato, basil, garlic, balsamic vinegar and virgin olive oil.	12
pizzetta bufala e parmigiano	woodfired pizza crust with buffalo mozzarella and parmesan shavings	12
pizzetta aglio e olio	woodfired pizza crust with fresh garlic, sea salt and virgin olive oil.	10
crumbed stuffed green olives	filled with goats cheese and snap fried.	9
pan-fried olives	with lemon zest, rosemary, dry chilli and extra virgin olive oil.	9
marinated white anchovies & sardines	extra virgin olive oil, lemon zest, fennel, dry chilli, crushed pepper	18
antipasto board	Casale prosciutto di parma, salami cassareccia picante, pork brawn, bresaola, aged parmesan, Sicilian olives, served on a board with Sardinian crisp bread.	for two 29

sizzling hot pots

salsiccie in tegame	house made pork sausage and roasted capsicum finished with virgin olive oil and dry chilli; served in sizzling hot pot.	18
garlic prawns in tegame	tiger prawns pot braised in virgin olive oil, basil, tomato, garlic & chilli; served sizzling.	e 21 m 32
misto mare in tegame	hot pot with mussels, baby calamari, octopus, scallops, clams, prawns, virgin olive oil, garlic, chilli, parsley and tomato; served sizzling.	e 25 m 45
capesante e funghi in tegame	Queensland scallops in shell with field mushroom, shallots, garlic, chilli, virgin olive oil; served sizzling with aged balsamic vinegar.	e 25 m 45
gamberoni in tegame	Western Australian king prawns served sizzling with roasted garlic, smoked paprika, chilli, parsley and virgin olive oil.	36
calamaretti in tegame	cherry tomato, baby calamari, roasted garlic, parsley, chilli, virgin olive oil, served in sizzling hot pot.	e 24 m 36
funghi trifolati in tegame	oyster, field and porcini mushrooms finished with chilli, sea salt, tender shallots, parsley, cherry tomatoes and virgin olive oil; served in sizzling hot pot.	29
scampi, capesante & calamaretti in tegame	Western Australian scampi, baby calamari, Queensland scallops with chilli, garlic, diced tomato, parsley and smoked paprika; served in sizzling hot pot.	58

offal

chicken livers veneziana	with caramelised onion, virgin olive oil, sage, bay leaf, and pinot grigio white wine.	19
crumbed lamb brains	pan finished with lemon butter, thyme, sage, oregano and bay leaf	19
lamb kidneys trifolati	pan braised with butter, red wine, tomatoes, shallots & a dash of cream	19
calf livers	wrapped with prosciutto and finished butter and sage.	23

oysters natural	with red wine vinaigrette. Sourced from Tasmania.	½ doz 21 dozen 32
oysters kilpatrick	with smoked bacon and Worcestershire. Sourced from Tasmania.	½ doz 21 dozen 32
carpaccio di pesce spada	wafer thin swordfish marinated with extra virgin olive oil, salt, pepper, lime jus, capers & diced Spanish onion vinaigrette.	23
carpaccio di manzo	raw, wafer thin prime eye fillet marinated with aged balsamic vinegar, virgin olive oil, lemon jus, salt, pepper; finished with wild rocket and parmesan shavings.	23
salmone affumicato	smoked Norwegian salmon with shaved fennel, wild rocket, caper berries; drizzled with lemon and extra virgin olive oil.	23
insalata caprese	fiore di latte mozzarella, roma tomatoes, basil, Sicilian olives, white sardines; finished with virgin olive oil.	21
nannata	New Zealand whitebait fritters.	e 21 m 29
calamari fritti	tender calamari lightly floured and pan fried.	e 23 m 28
calamari grigliati	grilled baby calamari with wild rocket, radicchio.	e 23 m 33
zucchini flowers	filled with ricotta cheese & spinach; lightly pan fried.	23
baked figs & prosciutto	pan-finished with gorgonzola and mascarpone cream (seasonal availability). We source our figs from NT, QLD, NSW and California.	23
crumbed ricotta croché	ricotta cheese croquettes finished with gorgonzola and mascarpone cream	21
asparagus con prosciutto	pan-braised asparagus wrapped with prosciutto; grill-finished with cream cheese and grated parmesan.	23
baccala fritto	crispy fried salt cod croquettes served with aioli and lemon.	23
doppietta di melanzane	thin layers of grilled eggplant filled with mozzarella, crumbed, pan fried and finished with a tomato sugo, basil and shaved parmesan.	21
doppietta di zucchini	thin layers of grilled zucchini filled with gorgonzola, ricotta; crumbed & pan fried; finished with soft cream blue cheese.	21
polpettine al sugo	chicken meatballs pot-braised with tomato, white wine and parmesan.	21
cozze al pomodoro	Tasmanian mussels pot braised with tomato, garlic, virgin olive oil & parsley.	27
pepata di cozze e vongole	pot steamed mussels, clams, garlic, parsley, white wine, dry chilli, virgin olive oil and ground pepper.	27
capesante con chorizo	Queensland scallops with chorizo sausage; pan grilled with garlic, lemon, extra virgin olive oil.	e 21 m 35
salt & pepper calamari & prawns	pan tossed with lemon and virgin olive oil.	27

- linguine limone** pan tossed long thin pasta with lemon zest, roasted garlic, parsley, dry chilli, grated aged parmesan cheese and extra virgin olive oil 24
- chitarra “ragù bolognese”** house made spaghetti with a slow pot braised veal bolognese ragù. 24
- fettuccine boscaiola** flat ribbon egg pasta pan tossed with mushrooms, pancetta, cream, parsley, pepper and extra virgin olive oil. 24
- gnocchi al pomodoro** potato dumplings pan tossed with basil, oregano and tomato. 21
- gnocchi al gorgonzola** potato dumplings pan tossed with gorgonzola, parmesan & cream. 24
- agnolotti di ricotta e spinaci** pasta cushions filled with ricotta cheese and spinach; pan finished with tomato and basil sugo. 24
- spaghettoni alla carbonara** thin spaghetti pan tossed with pancetta, free range egg, pepper, extra virgin olive oil and grated parmesan 24
- lasagna al forno** wide flat sheet egg pasta folded with fiore di latte mozzarella, boiled egg, bolognese ragù, béchamel, grated aged parmesan; oven baked with tomato & basil sugo. 25
- cannelloni di pollo** flat sheet egg pasta folded with chicken breast, fiore di latte mozzarella, grated aged parmesan, béchamel baked with tomato & basil. 21
- maltagliati rabbit ragù** roughly cut house made flat egg pasta pan tossed with a pot braised farmed rabbit, Riesling wine, extra virgin olive oil sugo. 26
- pappardelle with duck ragù** wide, flat egg pasta pan tossed with a ragù of pot-braised duck, roasted garlic, tomato & extra virgin olive oil. 26
- pappardelle with osso buco** wide ribbon egg pasta with slow pot braised veal shank ragù 26
- chitarra con gamberi, pancetta e prosecco** house made spaghetti thin pan tossed with tiger prawns, house made pancetta and prosecco sparkling wine. 26
- linguine con zucchini e gamberi** long thin pasta pan tossed with zucchini, prawns, cherry tomato, basil, dry chilli, crushed pepper, extra virgin olive oil & pinot grigio white wine. 26
- linguine con salsiccie e porcini** truffle infused linguine pan tossed with dry porcini & field mushrooms, house made pork sausage, a dash of cream & extra virgin olive oil. 25
- linguine marinara** long thin pasta pan tossed with an array of fresh seafood, garlic, virgin olive oil, parsley, basil, oregano & tomato. 26
- tortelli caramelle quattro formaggi** lolly-shaped pasta cushions filled with English spinach, smoked scarmoza, goats cheese, bufala mozzarella & ricotta cheese. 26
- lobster, prawn, crab ravioli** large ravioli filled with lobster, crab & prawn meat; pan finished with diced tomatoes, basil & extra virgin olive oil. 27
- spaghettoni alle vongole** thin spaghetti pan tossed with clams, garlic, parsley, chilli, cherry tomatoes, virgin olive oil and prosecco sparkling wine. 26
- spaghettoni with crab** thin spaghetti with blue swimmer crab, capers, roasted capsicum, cherry tomato, roasted garlic & dry chilli. 27
- linguine con aragosta, gamberi e cozze** long thin pasta, pan tossed with a half lobster, tiger prawns, mussels, virgin olive oil, diced tomatoes, garlic, chilli & white wine. 36

Chitarra, fettuccine, pappardelle, maltagliati, tortelli, agnolotti are all house made with Fountainsdale free range eggs. All pastas may be ordered with a pomodoro sauce.

risotto

- wild mushroom risotto** wild rice pan tossed with porcini mushrooms, shallots, mascarpone, extra virgin olive oil; finished with parmesan shavings and white truffle oil. 24
- squid ink risotto** Arborio rice slowly pan stirred with squid ink, baby calamari, shallots, roasted garlic, chilli and extra virgin olive oil. 26
- risotto primavera** Arborio rice with zucchini, prawns, diced onions, shallots, cherry tomatoes, extra virgin olive oil & pinot grigio white wine. 26
- risotto pescatore** Arborio rice pan tossed with an array of fresh seafood, garlic, virgin olive oil, parsley, basil & tomato. 26

secondi

- petto di pollo farcito** crumbed breast fillet envelope filled with ricotta and sautéed spinach; pan finished with green pepper corns, vecchia romagna brandy, sage, shallots & cream 29
- petto di pollo tropicale** pan braised chicken breast fillets, mango cheeks, king prawns, cream. 29
- petto di pollo avocado e gamberoni** pan braised chicken breast fillets with king prawns, avocado, white wine, roasted garlic and cream. 29
- petto di pollo portofino** pan braised chicken breast fillets with Queensland scallops in shell & king prawns; finished with brandy, cream and shallots. 32
- filetto merlot** pan braised eye fillets, virgin olive oil, garlic, rosemary, & merlot red wine. 32
- filetto romana** pan-grilled fillets with reduced aged balsamic, sundried tomato, bocconcini cheese, grated parmesan & basil. 32
- filetto sophia** eye fillet medallions pan braised with field mushrooms, virgin olive oil, vecchia romagna brandy, peppercorns, garlic & cream. 32
- filetto pavarotti** eye fillet medallions pan tossed in virgin olive oil, pepper, rosemary, garlic, bocconcini, basil, tomato and flamed with vecchia romagna brandy. 32
- vitello oscar** pan braised veal with king prawns, asparagus, garlic, parsley, virgin olive oil & cream. 29
- vitello parmigiana** pan braised veal, layered thin eggplant, bocconcini, basil, oregano & tomato. 29
- vitello saltimbocca** pan braised veal with parma prosciutto, virgin olive oil, sage & white wine. 29
- vitello bocconcini** pan braised veal layered with double smoked ham, bocconcini, basil & tomato. 29
- quaglie saltimbocca** roasted quails wrapped with prosciutto; pan-finished with virgin olive oil, sage, garlic, white wine & served on a bed of lentils. 29
- capretto** pot braised baby goat with garlic, virgin olive oil, sage, rosemary, brandy, white wine. 30
- coniglio cacciatore** slow pot braised farmed rabbit with roasted garlic, diced tomato, Sicilian olives, rosemary, sage, virgin olive oil. 29

off the grill

pan-grilled fiorentina	Angus grain-fed 800g t-bone oven-finished with lime, butter, roasted garlic, rosemary and shiraz red wine. Please allow 15-20 minutes. <i>(served rare or medium cooked only)</i>	59
chargrilled rib eye	grain-fed 500g rib eye, finished with virgin olive oil & balsamic vinegar; served with a seeded mustard vinaigrette on the side. (rare or medium cooked recommended)	33
sage mint lamb cutlets	chargrilled & finished with rosemary, roasted pine nuts, lemon & virgin olive oil; served on wild rocket.	29
balsamic pork fillets	with oyster mushrooms, extra virgin olive oil, garlic, rosemary.	29
rosemary spatchcock	with virgin olive oil, balsamic, bay leaf, garlic, rosemary, chilli, lemon.	27
w.a. scampi	chargrilled with lemon, chilli, virgin olive oil, garlic, butter. Sourced from Busselton.	65
w.a. lobster	chargrilled 900g whole lobster with lemon, butter, thyme, parsley. From Canal Rocks.	120
king prawns	grilled with lemon, dry chilli, parsley and virgin olive oil.	36
baby octopus	marinated with lemon, virgin olive oil, aged balsamic vinegar; chargrilled & served on wild rocket. Sourced from Clarence River.	29
lemon sole	grilled 700g New Zealand sole with oregano, lemon thyme, garlic and virgin olive oil.	32
half lobster, scampi & scallops	chargrilled with lemon, virgin olive oil and parsley. Lobster & Scampi sourced from Western Australia; Scallops sourced from Queensland.	85

salads

mixed leaf	with olives, onion, cherry tomatoes; drizzled with balsamic and extra virgin olive oil.	10
wild rocket & parmesan	drizzled with balsamic vinegar & extra virgin olive oil	12
radicchio & fennel	drizzled with red wine vinegar and extra virgin olive oil.	12
greco	tomato, Spanish onion, basil, kalamata olives, Danish fetta, oregano, red wine vinegar, virgin olive oil	14
rocket, pear & gorgonzola	drizzled with white balsamic vinegar and extra virgin olive oil.	14

side orders

fries	sprinkled with sea salt	8
purè di patate	potato mash drizzled with extra virgin olive oil and parsley	9
broccolini	baby broccoli tossed with button mushrooms, garlic, chilli, virgin olive oil & cherry tomatoes.	12
rosemary & garlic potatoes	served crispy	12

le pizze



margherita	tomato, buffalo mozzarella, aged parmesan, basil.	20
napolitana	tomato, buffalo mozzarella, cherry tomatoes, sardines, olives.	21
capriciosa	tomato, buffalo mozzarella, mushrooms, artichoke, smoked ham, Sicilian olives.	23
diavola	tomato, buffalo mozzarella, hot casareccia salami, Sicilian olives, oregano.	22
patate	buffalo mozzarella, sliced potato, sea salt, rosemary, extra virgin olive oil; in bianco.	21
salsiccie, porcini, spinaci	buffalo mozzarella, house made pork sausage, porcini mushrooms, sautéed spinach, balsamic vinegar, cherry tomatoes; in bianco.	23
pesto	buffalo mozzarella, zucchini, roasted pine nuts, pesto, cherry tomatoes, parmesan; in bianco.	22
tonno e olive	buffalo mozzarella, preserved tuna, Sicilian olives, extra virgin olive oil; in bianco	23
quattro formaggi	buffalo mozzarella, gorgonzola, parmigiano, smoked scamorza; in bianco.	22
gorgonzola	buffalo mozzarella, gorgonzola, parmesan, chopped radicchio; in bianco.	22
prosciutto e rucola	tomato, buffalo mozzarella, Casale prosciutto, rocket, balsamic, virgin olive oil.	23
gamberi	tomato, buffalo mozzarella, cherry tomatoes, tiger prawns, rocket pesto, parmesan shavings.	25
misto mare	tomato, buffalo mozzarella, mussels, prawns, baby calamari	24
calzone	pizza turnover filled with ricotta, buffalo mozzarella, mushrooms, smoked ham, pepper, tomato.	25

**no half and half
no variations**

Candelori's woodfired pizza has been created in the traditional Neapolitan way - the dough is worked and shaped only by hand and cooked on the stone floor of a woodfired oven. Our pizzas are thin, well-cooked, and have a high, soft crust giving them a distinctive and traditional taste. Our tomatoes, flour and buffalo mozzarella are imported from Italy and are of the highest quality.

BYO Monday to Thursday only. Corkage \$4 per person.
10% Surcharge on Sundays and Public Holidays
CAKE SERVICE \$4 PER PERSON