

MOZZAFIATO TAKEAWAY MENU

Entrees

Polpette	12
Old style tomato sugo braised wagyu meatballs	
Salsicette	12
Grilled pork sausage drizzled with a rich balsamic glaze	
Truffle fries (V)	12
Parmesan and truffle loaded fries	
Garlic and Rosemary Bread (VG)	8
Add cheese	2.5
Bruschetta (VG)	10
Tomato garlic and herbs topped charred bread	
Arancini (V, GF)	15
Truffle and mushrooms risotto balls	
Saccottini (V)	12
Pastries filled with creamy ricotta and fresh spinach	
Fritto Misto	15
Lightly dusted fried prawns, scallops and calamari	
Olives (VG, GF)	9
Mixed italian olives	
Mixed Salad (VG, GF)	13

Pastas

Ravioli ai Funghi (V)	29
Ricotta and spinach ravioli in a creamy Italian mushroom sauce	
Gnocchi Marinara	32
Traditional potato gnocchi in a tomato and seafood rich sauce	
Rigatoni Amatriciana	25
Smoked bacon, black pepper and rich tomato sauce topped with parmesan	
Rigatoni Carbonara	25
Smoked bacon, egg, cream, black pepper sauce topped with parmesan	
Spaghetti Napoli (VG)	22
Traditional tomato sauce, garlic and basil topped with parmesan	
Spaghetti Bolognese	23
Wagyu and rich tomato sauce topped with parmesan	
Fettuccine Pesto (V)	22
Classic basil, pinenuts and parmesan sauce	
Fettuccine Alfredo (V)	22
Garlic, herbs and cream sauce topped with parmesan	
Fettuccine Mare e Monti	29
Prawns, sausage, mushrooms, pesto, cream	
Spaghetti Puttanesca (V)	25
Olives, oregano, capers, tomato sauce garlic parmesan	
Rigatoni Primavera (V)	28
Eggplant, zucchini, onion, capsicum, cream parmesan garlic	

Pizzas

Margherita (V, VG)	21
Tomato, mozzarella, basil	
Diavola	24
Tomato, mozzarella, pepperoni, chilli oil	
Hawaiian	24
Tomato, mozzarella, ham, pineapple	
Meatlovers	27
Tomato, mozzarella, bacon, chicken, pepperoni	
Pescatore	30
Tomato, mozzarella, prawns, scallop, calamari	
Ortolana (V, VG)	29
Tomato, mozzarella, eggplant, zucchini, onion, capsicum	
Salsiccia e Funghi	24
Italian sausage, mushrooms, mozzarella	
Siciliana	25
Tomato, mozzarella, eggplant, onion, pepperoni, chili	
Gamberetti e Zucchini	26
Mozzarella, prawns, zucchini	
Patate e Pancetta	24
Mozzarella, potatoes, bacon, rosemary	
Pollo	26
Mozzarella, chicken, spinach, mushroom, parmesan	
Add Ons	
Chicken, bacon, pepperoni, sausage	5
Prawns	6.9
Olives, onions, capsicum, pineapple	4.5

Desserts

Tiramisu (V)	15
Classic sponge finger, mascarpone and coffee cake	
Cheesecake (V)	15
Mixed berries coulis, Chantilly and chocolate pencils	

V = Vegetarian VG = Vegan GF = Gluten GF options add \$5 Vegan Cheese add \$5

Please note: 1.5% Surcharge applies to ALL credit cards

Phone:

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Wednesday to Saturday | Dinner 5.00pm - 8.30pm

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