

AUTHENTIC FRESH  
ITALIAN CUISINE

justitaly\_mentone

JUST  ITALY

15% Public Holiday Surcharge



## Entrée - Antipasto

<b>GARLIC PRAWNS</b>	24
Sizzling local prawns cooked with olive oil and garlic, served with wood-fired baked bread	
<b>STUFFED OLIVES ASCOLANE</b>	14
Italian stuffed fried olives, lightly crumbed served with aioli sauce.	
<b>PROSCIUTTO BOARD</b>	22
18 mths aged San Daniele prosciutto and olives served with wood-fire baked bread on a bed of rocket Add creamy Burrata mozzarella + \$7	
<b>NONNA'S MEATBALLS</b>	16
Homemade meatballs (2) served with napoli sauce and woodfire baked bread.	
<b>ARANCINI</b> 🌱	14
Homemade hand-rolled italian rice balls with napoli sauce and mozzarella cheese (2pcs)	
<b>CALAMARI</b>	18
Lightly floured salt and pepper calamari served with rocket & aioli	
<b>BRUSCHETTA CHARCOAL BREAD</b> 🌱	18
Traditional italian tomatoes bruschetta served on a homemade active charcoal bread topped with fresh basil (2pcs)	
<b>HERB PIZZA BREAD</b> ♥	13
Salt, oregano, olive oil & rosemary	
<b>GARLIC &amp; CHEESE PIZZA</b> ♥ 🌱	17
Salt, garlic and olive oil	
<b>CHIPS</b> ♥	8
House chips served with your choice of tomato sauce, aioli or mayonnaise	

## Salads - Insalata

<b>INSALATA MISTA</b> ♥	14
Fresh lettuce, tomato, red onion, olives & cucumber, drizzled with Just Italy special dressing	
<b>CAPRESE SALAD</b> 🌱	19
Fresh tomatoes, mozzarella di bufala & basil, drizzled with balsamic glaze (add Prosciutto \$5)	
<b>RUCOLA</b> ♥	17
Rocket, pear, walnuts & parmesan, finished with balsamic glaze	

## Pasta

All Pasta & Sauces at Just Italy are House Made Daily Using Nonna's Traditional Recipes	
*Gluten Free Pasta +3.5	
<b>SPAGHETTI   FETTUCCINE   LINGUINE   PAPPARDELLE   RIGATONI   GNOCCHI</b>	
Napoli sauce ♥	24
Bolognese sauce	26
Amatriciana sauce (Guanciale, napoli, chilli)	27
Just Italy sauce (Cream with pork sausage, peas & mushrooms)	29
Carbonara (Eggs, guanciale, pecorino & pepper)	28
Lamb Ragu (9 hours slow cooked lamb, pecorino)	32
Puttanesca (Napoli, capsicum, olives, capers and pecorino)	28
<b>HOME MADE RAVIOLI</b>	
<b>BEEF   SPINACH &amp; RICOTTA   PUMPKIN</b>	
Napoli sauce ♥	27
Butter & Sage ♥	27
Bolognese	30
Just Italy sauce (Cream, pork sausage, peas & mushrooms)	32
<b>GNOCCHI SORRENTINA</b> 🌱	29
Napoli sauce & Mozzarella baked in the oven	
<b>LASAGNE</b>	28
Classic italian homemade lasagna	
<b>JUST ITALY FAMOUS SEAFOOD PASTA</b>	39
Linguine with Moreton Bay bug, prawns, calamari, fresh mussels & clams cooked in a gourmet seafood bisque.	
<b>SEAFOOD RISOTTO</b>	39
Italian arborio rice cooked in a light cherry tomato sauce with a selection of fresh seafood topped with fresh parsley	
<b>MUSHROOM RISOTTO</b> ♥ 🌱	35
Italian arborio rice cooked in a light creamy portobello mushroom and truffle sauce, topped with parmesan.	
<b>CANNELLONI</b> 🌱	28
(House made large cylinder pasta with fillings) Spinach & Ricotta Cannelloni	
*All fresh pastas contain egg, for vegan options please request gluten free Penne	

♥ Vegan Option    🌱 Vegetarian

\*All of our food may contain traces of nuts, dairy, gluten & seafood, please let our staff know if you have any dietary requirements

## Secondi - Mains

<b>VEAL MILANESE COTOLETTA</b>	36
Veal schnitzel, served with chips and garden salad	
<b>CALAMARI</b>	28
Lightly floured fresh salt & pepper calamari, served with rocket & aioli	
<b>BARRAMANDI AL CARTOCCIO</b>	39
Barramundi fillet wrapped in baking paper cooked with seasonal vegetables, fresh tomatoes and olives.	
<b>GRILLED SALMON</b>	39
Crispy skin slow cooked fresh local salmon fillet served on a bed of salad and vegetables.	
<b>CHICKEN PARMIGIANA</b>	29
Crumbed chicken breast fillet topped with house made napoli & mozzarella, served with chips	
<b>RIB EYE</b>	49
100% Australia grass fed, cooked to your liking & served with salad & chips	
<b>SCOTCH FILLET</b>	42
High marble score, local scotch fillet grilled and served with italian garden salad	
<b>SAUCES</b>	4
• Creamy mushroom sauce	
• Creamy garlic butter	
• Red wine sauce	
<b>VEAL SCALOPPINE FUNGHI</b>	39
Premium lightly pan seared veal scaloppini, cooked in a home-made gourmet mushroom sauce served with mashed potato and spinach sautee.	
<b>GRILLED CHICKEN CACCIATORE</b>	29
Grilled chicken breast cooked in a very tasty red sauce with capers, olives and red capsicum served with mash potatoes. Add Sauces +4	
<b>EGGPLANT PARMIGIANA</b> 🌱	29
Thin layers of eggplant, scamorza cheese & napoli sauce served with bread.	

## Kids Menu

<b>KIDS MARGHERITA PIZZA</b> ❤️	15
Mozzarella cheese & sauce	
<b>KIDS HAWAIIAN PIZZA</b>	17
Mozzarella cheese, pineapple & sauce	
<b>KIDS CALAMARI AND CHIPS</b>	17
<b>KIDS GNOCCHI / SPAGHETTI / RIGATONI</b>	15
Napoli   Bolognese   Butter	
<b>NUGGETS &amp; CHIPS</b>	15
Nuggets (6) & chips, served with tomato sauce	
<b>MAC &amp; CHEESE</b>	15

## Pizze

\*Gluten free pizza bases +3.5  
 \*Vegan cheese +3.5  
 \*Italian Buffalo Mozzarella +7

### ROSSE (TOMATO BASE)

<b>MARGHERITA</b> ❤️	23
San Marzano tomato, mozzarella, basil & oil	
<b>CAPRICCIOSA</b>	29
San Marzano tomato, mozzarella, ham, mushroom & olives	
<b>DIAVOLA</b>	29
San Marzano tomato, mozzarella, salame & Kalamata olives	
<b>AMALFI MARE</b>	34
San Marzano tomato, Mozzarella, prawns, calamari and mussuls drizzled with parsley	
<b>VEGETARIANA</b> ❤️	28
San Marzano tomato, mozzarella, eggplants, zucchini, red peppers, shaved grana & oregano	
<b>FUOCO MIO</b>	28
San Marzano tomato, mozzarella, spicy pork sausage, mild salame, capsicum, truffle oil & chilli flakes	
<b>SAN DANIELE</b>	32
San Marzano tomato, mozzarella, San Daniele prosciutto, rocket, mozzarella di bufala & shaved grana	
<b>RUSTICA</b>	28
San Marzano tomato, spicy pork sausage, buffalo mozzarella, topped with black pepper	
<b>CARNE LOVERS</b>	30
San Marzano tomato, mozzarella, spicy pork sausage, ham & mild salame	

### BIANCHE (WHITE BASE)

<b>FUNGHI</b> ❤️	27
Mozzarella, mixed porcini mushrooms topped with truffle oil and shaved parmesan	
<b>ZUCCHINE AND PRAWNS</b>	31
Mozzarella, fresh sliced zucchini, fresh local prawns topped with lemon zest	
<b>4 FORMAGGI</b> 🌱	28
Mozzarella, gorgonzola, fontina & shaved grana	
<b>FRIARIELLI</b>	27
Mozzarella, spicy pork sausage and imported italian friarielli	
<b>CALZONI (FOLDED PIZZA)</b>	
<b>CALABRO</b>	28
San Marzano tomato, mozzarella, mild salame, melanzane & shaved grana	
<b>CLASSICO</b> 🌱	28
San Marzano tomato, mozzarella, ham, mushrooms & shaved grana	
<b>VEGETARIANO</b> 🌱	28
San Marzano tomato, mozzarella, zucchine, eggplants, red peppers & shaved grana	

## Vini Rossi - Red Wines

<b>SHIRAZ</b>	14	57
Concentrated dark berries & red fruits with hints of dark chocolate		
<b>SANGIOVESE</b>	15	60
Dry & sharp		
<b>CABERNET SAV</b>	14	57
Fruit driven wine with a touch of dark flower		
<b>MONTEPULCIANO</b>	16	65
Dark cherry colour & a mildly sweet end		
<b>PINOT NERO</b>	16	65
Classic, light & easy to drink		
<b>CHIANTI- VERNAIOLO - ITALY</b>	16	65
Dry red wine with a fruit aroma		

## Vini Bianchi - White Wines

<b>SAUVIGNON BLANC</b>	15	63
Stone fruits, fresh & balanced		
<b>PINOT GRIGIO</b>	15	63
Lean, crisp & good minerality		
<b>CHARDONNAY</b>	13	55
Classic dry wine		
<b>LUGANA</b>	15	63
Highly aromatic with a distinctly floral aroma		

## Vini Frizzanti - Bubbles

<b>PROSECCO</b>	15	63
Perfect for every occasion, extra dry		
<b>MOSCATO</b>	14	60
Sweet, light fizz & very easy to drink		

## Vini Rosati - Rose'

<b>ROSATO - VIGNETI RADICA - TERRE DI CHIETI - ITALY</b>	15	63
Fragrant, fresh & dry		

## Bibite - Soft Drinks

<b>ITALIAN GALVANINA</b>	8	
Limonata, Chinotto, Blood Orange, Grapefruit		
<b>SOFT DRINKS</b>	5	
Coke, Coke Zero, Fanta, Lemonade, Raspberry Lemonade		
<b>ITALIAN JUICES</b>	6	
Orange, Apple, Pear, Apricot, Peach		
<b>LEMON LIME &amp; BITTERS</b>	6	

## Cocktails

<b>SPRITZ</b>	18
Aperol or Campari, Prosecco, Soda	
<b>NEGRONI</b>	22
Gin, Campari, Red vermouth	
<b>BELLINI</b>	15
White Peach, Prosecco	
<b>ROSSINI</b>	15
Strawberry, Prosecco	
<b>MIMOSA</b>	15
Italian orange juice, prosecco	
<b>SUMMER SPRITZ</b>	18
Elderflower, Prosecco, Soda, Mint	
<b>LIMONCELLO SPRITZ</b>	18
Limonata, Limoncello spritz, Soda, Ginger ale, Mint	
<b>GRAPEFRUIT SPRITZ</b>	18
Grapefruit, vodka, Soda, Ginger ale, Mint	
<b>BLOOD ORANGE SPRITZ</b>	18
Blood orange, gin, Soda, Ginger ale, Mint	
<b>PINK GIN SPRITZ</b>	18
Pink gin, italian prosecco, soda and strawberry	
<b>ESPRESSO MARTINI</b>	19
Fresh coffee, Vodka, Kahlua,	
<b>MARGARITA</b>	19
Tequila, fresh lime and French Cointreau	
<b>LYCHEE MARTINI</b>	19
Vodka, dry vermouth and Lychee juice	
<b>OLD FASHIONED</b>	19
<b>AMARETTO SOUR</b>	19

## Mixed Spirits

10

Vodka, Tequila, Gin, Bacardi, Malibu, Captain Morgan, Jim Beam, Jack Daniels, Fireball, Canadian Club, Johnny Walker Red, Jagermeister, Kahlua, Frangelico

## Italian Liqueurs

11

Montenegro, Averna, Amaro Del Capo, Disaronno, Sambuca, Grappa Bianca, Limoncello

## Birre - Beers

<b>PERONI</b>	9
<b>PERONI 0%</b>	9
<b>PERONI LIGHT</b>	9
<b>CORONA</b>	11
<b>MORETTI</b>	16
<b>CROWN LAGER</b>	
<b>STONE &amp; WOOD</b>	
<b>BIRRA ARTIGIANALE ITALIAN CRAFT BEER</b>	