

## STARTER & SHARING

### Antipasto Platter

A selection of Italian meats, cheese & vegetables with focaccia bianca.

### Calamari Fritti

Deep-fried calamari with rocket, lemon & chilli mayonnaise.

### Tuscan Pork Ribs

Slow-roasted pork ribs with balsamic, smoky barbecue & rosemary glaze.

### Garlic & Chilli Prawns

Tiger prawns flamed with white wine & seasoned with Italian herbs.

### Large Bowl of Chips

With tomato sauce.

### Hot Olives

Warm marinated olives

### House Made Arancini

Pumpkin arancini balls served with arrabbiata sauce & parmesan.

### Popcorn Prawns

Beer battered tiger prawns with chilli mayo sauce & lemon.

### MeatBalls

House-made beef meatballs, slow-cooked in a rich tomato and basil sauce, finished with shaved parmesan.

## WOOD FIRED BREAD & CRUST

### Garlic Bread

Woodfired Italian bread topped with garlic, rosemary, & oregano

### Garlic Crust With Dips

Woodfired Italian bread with garlic, rosemary, oregano, and sea salt, served with semi-dried tomato & olive tapenade

### Chilli Crust With Dips

Woodfired Italian bread, fresh red chilli, garlic, oregano, sea salt served with semidried tomato & olive

### Garlic & Cheese Crust

A blend of garlic, melted mozzarella, rosemary & fresh parsley.

### Wood Fired Bread (add Burrata +6)

Italian wood fired bread topped with extra virgin olive oil, rosemary, oregano served with sun-dried tomatoes and olive tapenade

### Truffle Garlic Special

Truffle cream base, roasted garlic, mozzarella, and a sprinkle of fresh parsley.

### Bruschetta

Wood-fired bread topped with fresh tomato, garlic, fresh herbs, EVOO & balsamic glaze

### Herb Folded Bread

Soft, woodfired folded bread infused with rosemary, mozzarella, extra virgin olive oil & oregano.

### Stracciatella

Soft burrata centre, served with olive oil and hot focaccia bianca.

## KIDS MENUS

### Kids Margherita

Tomato sauce, fior di latte

### Kids Ham & Pineapple

Tomato sauce, fior di latte, double smoked ham & pineapple.

### Kids Ham & Cheese

Tomato sauce, fior di latte & ham.

### Kids Supreme

Tomato sauce, fior di latte, ham, mushroom, capsicum & olives.

### Kids Penne Napolitana

Napoli sauce & mozzarella.

### Kids Spaghetti Bolognese

Minced beef in a rich Napoli sauce.

### Kids Linguine Boscaiola

Bacon, pan-fried with white onion, shallots, and mushrooms in a creamy sauce.

## WOOD FIRED PIZZA

### Margherita

Tomato sauce, fior di latte, fresh basil, EVOO & oregano.

### Pepperoni

Tomato sauce, fior di latte, salami & oregano.

### Diavola

Tomato sauce, fior di latte, salami, spanish onion & fresh chilli.

### Hawaiian

Tomato sauce, fior di latte, double smoked ham & pineapple.

### Meat Lovers (Option+BBQ Sauce)

Tomato sauce, fior di latte, double smoked ham, salami, bacon & Italian sausage.

### Prosciutto and Rocket

Tomato sauce, fior di latte, prosciutto, rocket, shaved parmesan, EVOO & oregano.

### Capricciosa

Tomato sauce, fior di latte, mushroom, double smoked ham, artichokes & olives.

### Supreme

Tomato sauce, fior di latte, mushroom, spanish onion, capsicum, olives, double smoked ham, salami, & bacon.

### Salsicce & Funghi

Tomato sauce, fior di latte, mushroom, salami, pork & fennel sausage & parsley.

### Quattro Formaggi Pizza

Fior di latte, gorgonzola, shaved parmesan, scamorza, EVOO & oregano.

### Funghi

Tomato sauce, fior di latte, mushroom, basil & EVOO

### Napolitana

Tomato sauce, fior di latte, anchovies, olives, basil & oregano.

### BBQ Chicken

BBQ sauce, fior di latte, mushroom, grilled chicken & red onion.

### Tandoori Chicken

Tomato sauce, fior di latte, grilled tandoori chicken, spanish onion, mint yoghurt & oregano.

### Peri-Peri Chicken

Tomato sauce, capsicum, fior di latte, spinach, grilled chicken marinated in tandoori spices, onion & peri-peri sauce.

### Chicken and Avocado

Tomato sauce, fior di latte, mushroom, grilled chicken, avocado & oregano.

### Roasted Lamb & Potato

Fior di latte, roasted potato marinated with garlic & rosemary, lamb, parsley & oregano.

### Potato Pizza

Fior di latte, roasted potato marinated with garlic & rosemary, parsley, fresh chilli & oregano.

### Truffle Prosciutto

Truffle paste, fior di latte, thinly sliced prosciutto, rocket, shaved Parmesan & EVOO.

### Truffle Mushroom

Truffle paste, fior di latte, mushroom, rocket, burrata cheese, EVOO & oregano.

### Seafood Marinara

Tomato sauce, fior di latte, prawns marinated with garlic, calamari, muscles meat & parsley.

### Prawns and Chorizo

Tomato sauce, spanish onion, fior di latte, prawns marinated with garlic & chorizo.

### Garlic Prawns Pizza

Fior di latte, prawns marinated with garlic, chorizo, cherry tomato, fresh chilli & parsley.

### The Lamb & Pumpkin

Tomato Sauce, fior di latte, braised lamb, roasted pumpkin, and Spanish onion, finished with fresh wild rocket.

### The BBQ Brisket

Tomato Sauce, fior di latte, braised beef brisket, balsamic caramelised onion & fresh chilli.

### Gamberetti

Prawns, parsley, tomato sauce, Fior di latte, bacon & fresh chilli.

### Burrata

Tomato sauce, basil, rocket, prosciutto, burrata cheese, EVOO & oregano.

### Meatballs Pizza

Tomato sauce, fior di latte, meatballs topped with shaved parmesan & oregano.

### Vegetable Garden

Tomato sauce, fior di late, spinach, capsicum, onion, eggplant, zucchini & oregano.

### Woodland

Tomato sauce, fior di latte, mushroom, capsicum, onion, olives, & pineapple.

## PASTA

### Impasto' Special Pasta

Spaghetti with baby broccolini, roasted potatoes, caramelized shallots, and a rich Napoli sauce, finished with parmesan and fresh parsley.

### Impasto's Beef Lasagna

Traditional layers of béchamel and bolognese sauce, oven-baked to perfection served with Napolitana Sauce

### Rigatoni Matriciana

Bacon, salami, olives, spring onions, and chilli in Napoli sauce.

### Rigatoni Panna E Avocado

Chicken, mushrooms, avocado, cream, and garlic tossed with parmesan.

### Penne Arrabbiata

Traditional fresh chilli and cherry tomato sauce with garlic and oregano.

### Penne Ragù

Short pasta tubes with braised beef brisket ragu in a Napoli sauce.

### Penne Broccolini

Sauted baby broccolini with garlic, chilli, parmesan, and extra virgin olive oil.

### Penne Pesto Chicken

Chicken in creamy pesto sauce with basil.

### Spaghetti Bolognese

Minced beef in a rich Napoli sauce.

### Spaghetti Calabrese

Broccoli, cherry tomatoes, onion, olives, chilli, and garlic in Napoli sauce.

### Spaghetti Aglio e Olio

Spaghetti with garlic and extra virgin olive oil topped with parsley.

### Spaghetti Marinara

Salmon, prawns, calamari, clams, and black mussels, sautéed with light chili, garlic, butter, and lemon, simmered in a rich Napoli sauce.

### Linguine Gamberi

Napoli sauce flavours with Tiger prawns, lemon, white wine, garlic, chilli, and fresh parsley

### Linguini Boscaiola

Bacon pan-fried with white onion, shallots, and mushrooms in a creamy sauce.

### Gnocchi Quattro Formaggi

House-made gnocchi with gorgonzola, fior di latte, pecorino & parmesan cream.

### Gnocchi Pumpkin

House-made potato gnocchi, roasted pumpkin, pine nuts, goat cheese, baby spinach and extra virgin olive oil.

### Gnocchi Mushrooms

Homemade potato gnocchi with porcini mushrooms & truffle oil.

### Gnocchi Bolognese

House-made potato gnocchi with meaty bolognese sauce, topped with parmesan & parsley.

### Gnocchi Lamb

Slow-cooked lamb, roasted pumpkin, and a rich Napoli sauce, topped with parmesan and fresh herbs.

### Gnocchi Sorrentina

House-made potato gnocchi baked in a rich tomato sauce with buffalo mozzarella, topped with parmesan & parsley.

### Lamb Ragù

Slow-braised lamb in a rich tomato ragu sauce with white onion served with pappardelle pasta, topped with crumbled goat's cheese and fresh herbs.

### Pumpkin Ravioli

Ravioli filled with roasted pumpkin, parmesan, sage, and butter sauce.

### Chicken Pappardelle Pesto

Fresh basil, pine nuts, chicken & Parmigiano Reggiano.

### The Vegeterian

Carrots, zucchini, eggplant & mushroom in light creamy sundried pesto sauce, finished with rocket leaves & parmesan.

### Beef Ragù

Tender based beef brisket in a rich ragu, with white onion, spinach, and mushrooms, served with rigatoni pasta, topped with Parmesan & fresh herbs

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## RISOTTO

### Risotto Truffle & Porcini

Porcini mixed mushrooms, Italian sausage & black truffle oil in a creamy risotto.

### Risotto Rosa

Chicken, cherry tomato, mix mushroom, shallots in rosa sauce.

### Seafood Risotto

Creamy risotto with salmon, barramundi, prawns, and calamari, in a chili garlic butter sauce with a fresh lemon finish.

## MAINS

### Chicken Scaloppine Fungi

Free-range chicken breast, pan-roasted with mushrooms, fresh cream, & white wine, served with seasonal vegetables.

### BBQ Pork Ribs

Slow-cooked pork ribs, glazed with smoky BBQ sauce, served with coleslaw and chips.

### Veal Scaloppine al Limone

Pan-seared veal medallions with lemon, white wine, a hint of veal glaze & herbs, served with seasonal vegetables.

### Braised Lamb Shoulder

Slow-roasted Lamb served with creamy mash potatoes & side of vegetables

### Sirloin Steak

250g premium sirloin steak, oven-roasted to your preferred choice, finished with roasted garlic butter, Served with your choice of chips or creamy mashed potato & seasonal greens.

## SALAD

### Caprese Salad

Fresh mozzarella, tomato, basil and a drizzle of balsamic glaze.

### Rocket & Pear Salad

Rocket leaves, pears, shaved parmesan and walnut, dressed with balsamic vinegar.

### Mixed Leaf Salad

A mix of seasonal greens, dressed with EVOO & balsamic vinegar.

### Burrata Salad

Marinated cherry tomato with balsamic glaze topped with oregano, basil & extra virgin olive oil.

### Pumpkin & Avo Salad

Pumpkin & Avocado with goat cheese, toasted pine nuts, and baby spinach, finished with a drizzle of balsamic dressing.

## DESSERTS

### House-Made Tiramisu

A classic Italian dessert with espresso-soaked ladyfingers and mascarpone cream dusted with cocoa.

### Chocolate Brownie

A warm, fudgy chocolate brownie.

### Chocolate Salted Caramel Tart

Crunchy chocolate tart shell, filled with luscious, salted caramel and layered with smooth dark chocolate ganache.

### Carrot Cake

A moist, spiced cake filled with grated carrots and topped with rich cream cheese frosting.

### Passion fruit Tart

A tangy passionfruit filling in a buttery crust, topped with fresh strawberries

### Pizza Bianca Nutella

Wood-fired pizza dough topped with Nutella, fresh strawberries, and coconut flakes.

## Cold Beverages

### Classic Coke

### Coke Zero

### Sprite

### Fanta

### Bundaberg Ginger Beer

### Schweppes Lemonade

### Watermelon Juice

### Coconut Water

### Sanpellegrino Sparkling Mineral Water (500ml)

**Note: Gluten-Free Option Available +\$4 | Public Holiday Surcharge 10%**

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# Take Away Menu

OPEN 7 DAYS | FULLY LICENSED & BYO

DINE IN - TAKE AWAY



TO BOOK OR ENQUIRE, CONTACT US AT

📞 02 8418 8236

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