

## Starters

<b>Focaccia (V)</b> GARLIC, PARSLEY, EXTRA VIRGIN OLIVE OIL	10
<b>Basket of Italian Bread (V)</b>	5
<b>Bruschetta 1Slice (V)</b>	5
<b>Arancini</b> RISOTTO BALLS FILLED WITH MOZZARELLA & SPICY ARRABIATA SAUCE	14
<b>Ischia Prawns</b> KING PRAWNS PAN FRIED WITH GARLIC, CHILLI AND SERVED IN A CREAMY GARLIC SAUCE	\$19 L36
<b>Marinated Olives &amp; Feta (V)</b>	10
<b>Calamari</b> YOUR CHOICE OF GRILLED OR FRIED BABY SQUID, SERVED WITH CHILLI JAM & SALAD	\$15 L26
<b>Cozze (Mussels)</b> YOUR CHOICE OF ARRABIATA SAUCE OR WHITE WINE WITH WHITE PEPPER	26
<b>Cacciatore Salami</b> GRILLED & SERVED ON A BED OF MIXED LEAVES WITH A SLICE OF LEMON	12
<b>Antipasto (per person)</b> A SELECTION OF CURED MEATS, PRESERVES, CHEESES & CHEF'S SPECIALTY	19
<b>Croquettes</b> CRUMBED ROLLS OF CREAMY MASHED POTATO, LEG HAM & MOZZARELLA	14
<b>Polpette</b> MEATBALLS OF PORK AND BEEF MIXED WITH BREADCRUMBS, GARLIC, PARSLEY, PINE NUT & PARMIGIANO	14

## Salads & Sides

<b>Garden Salad (V)</b> GREEN LEAVES, CHERRY TOMATOES, RED ONION & CUCUMBER WITH OLIVE OIL & BALSAMIC VINEGAR	8
<b>Greek Salad (V)</b> FETA, TOMATO, RED ONION, CUCUMBER & OLIVES WITH OLIVE OIL & RED WINE VINEGAR	9
<b>Caesar Salad</b> COS LETTUCE, CRISPY PANCETTA, CROUTONS & SHAVED PARMESAN WITH HOMEMADE CAESAR DRESSING. ADD CHICKEN (8) OR KING PRAWNS (16)	19
<b>Octopus Salad</b> GRILLED TENTACLES WITH CHERRY TOMATOES, CELERY, OLIVES, BASIL & EXTRA VIRGIN OLIVE OIL	19
<b>Caprese Salad (V)</b> SLICED BUFFALO MOZZARELLA WITH FRESH TOMATOES & BASIL, SEASONED WITH SALT, PEPPER & EXTRA VIRGIN OLIVE OIL	17
<b>Grilled Vegetables (V)</b>	12
<b>Fried Chips (V)</b>	8
<b>Sweet Potato Chips (V)</b>	10
<b>Mashed Potato (V)</b>	10

## Kids Menu

<b>Pasta Bolognese or Napoletana</b>	13
<b>Kids Lasagne</b>	13
<b>Chicken Tenderloins</b>	13
<b>Fish &amp; Chips</b>	13

## Homemade Desserts

<b>Tiramisù</b>	9
<b>Apple Crumble</b>	9
<b>Torta Caprese (GF)</b> CHOCOLATE AND ALMOND CAKE	9
<b>Torta Della Nonna</b> LEMON AND CUSTARD TART WITH PINE NUTS	9
<b>Panna Cotta</b>	9
<b>Baked Ricotta</b> WITH CHOCOLATE CHIP	9
<b>Calzone Dolce</b> NUTELLA, STRAWBERRIES, BANANA, TOPPED WITH CINNAMON SUGAR & HONEY	22

open 7 days  
12pm until late

customer parking available behind restaurant

find us on social media



[ischia.com.au](http://ischia.com.au)

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# ISCHIA

RISTORANTE

Restaurant

Pizzeria

Bar & Cocktail



08 9227 7762

500 Beaufort St  
Highgate

Yes, we do delivery



10% discount for takeaways

## Pizze Rosse

All based on the Margherita pizza, add buffalo mozzarella to any pizza (extra 7)

<b>Margherita (V)</b> SAN MARZANO D.O.P. TOMATO SAUCE, MOZZARELLA FIOR DI LATTE CHEESE, PARMIGIANO CHEESE, FRESH BASIL, EXTRA VIRGIN OLIVE OIL	17
<b>San Daniele</b> SAN DANIELE D.O.P. PROSCIUTTO, ROCKET, SHAVED PARMIGIANO CHEESE	26
<b>Capricciosa</b> LEG HAM, CHAMPIGNON MUSHROOMS, BLACK OLIVES, FRESH ITALIAN PORK SAUSAGE	22
<b>Carnosa</b> CALABRESE VENTRICINA SALAMI, PANCETTA, LEG HAM, FRESH ITALIAN PORK SAUSAGE	23
<b>Napoli</b> ANCHOVIES, CAPERS, BLACK OLIVES, OREGANO	19
<b>Diavola</b> CALABRESE VENTRICINA SALAMI, ROASTED RED CAPSICUM, BLACK OLIVES, CHILLI, OREGANO	21
<b>Parmigiana</b> MELANZANE A FUNGHETTO (FRIED EGGPLANT), FRESH ITALIAN PORK SAUSAGE, SHAVED PARMIGIANO CHEESE	21
<b>Vegetariana (V)</b> MELANZANE A FUNGHETTO (FRIED EGGPLANT), CHERRY TOMATOES, RADICCHIO (ITALIAN CHICORY) & ROASTED PUMPKIN	21
<b>Gamberi</b> PRAWNS MARINATED IN GARLIC & PARSLEY, CHERRY TOMATOES, CHILLI	25
<b>Funghi (V)</b> CHAMPIGNON & PORCINI MUSHROOMS, PROVOLA AFFUMICATA (SMOKED MOZZARELLA)	25
<b>Trevigiana</b> RADICCHIO (ITALIAN CHICORY), SMOKED PANCETTA, GORGONZOLA CHEESE	23
<b>Tonno</b> TUNA IN OIL, CARAMELISED ONIONS, BLACK OLIVES, CHERRY TOMATOES	24

## Pizze al Metro (pizza by the metre)

Combine any pizza type from the Bianche or Rosse ranges to create your own extra sized pizza

<b>60cm</b> – UP TO THREE CHOICES	60
<b>120cm</b> – UP TO FOUR CHOICES	120
<b>180cm</b> – UP TO SIX CHOICES	180

## Pizze Bianche

All based on the Bianca pizza, add buffalo mozzarella to any pizza (extra 7)

<b>Pizza Ischia</b> SAN DANIELE D.O.P. PROSCIUTTO, ROCKET, CHERRY TOMATOES, GARLIC, PARSLEY, SHAVED PARMIGIANO & EXTRA VIRGIN OLIVE OIL	26
<b>Bianca (V)</b> MOZZARELLA FIOR DI LATTE CHEESE, PARMIGIANO CHEESE, FRESH BASIL, EXTRA VIRGIN OLIVE OIL	16
<b>Patanella</b> ROASTED POTATOES, FRESH ITALIAN PORK SAUSAGE, ONION, ROSEMARY	24
<b>Caprese</b> BUFFALO MOZZARELLA, CHERRY TOMATOES, BLACK OLIVES, OREGANO	25
<b>Formaggi (V)</b> GORGONZOLA, RICOTTA & PROVOLA AFFUMICATA (SMOKED MOZZARELLA) CHEESES	23
<b>Mari e Monti</b> PRAWNS MARINATED IN GARLIC & PARSLEY, CHERRY TOMATOES, PORCINI MUSHROOMS, ROCKET, HOMEMADE COCKTAIL SAUCE (WITH COGNAC)	27
<b>Zucca (V)</b> MOZZARELLA FIOR DI LATTE CHEESE, PARMIGIANO & PROVOLA CHEESE ROASTED PUMPKIN	22

## Pizze Gourmet

<b>Regina</b> SAN MARZANO D.O.P. TOMATO SAUCE, BUFFALO MOZZARELLA, PARMIGIANO CHEESE, FRESH BASIL & EXTRA VIRGIN OILIVE OIL	23
<b>'Nduja</b> SAN MARZANO D.O.P. TOMATO SAUCE, BUFFALO MOZZARELLA, CALABRESE VENTRICINA SALAMI, 'NJUDA (SPICY PORK SALAMI SPREAD), CARAMELISED ONION	27
<b>Frutti di mare</b> SAN MARZANO D.O.P. TOMATO SAUCE, MIX OF PRAWNS, MUSSELS, SQUID & FISH, GARLIC, PARSLEY & EXTRA VIRGIN OLIVE OIL	29
<b>Tartufo</b> CREAM OF TRUFFLE, MOZZARELLA, PORCINI MUSHROOMS, SMOKED PANCETTA, CHERRY TOMATOES, ROCKET, SHAVED PARMIGIANO, TRUFFLE OIL	27
<b>Calzone (folded pizza)</b> MOZZARELLA FIOR DI LATTE CHEESE, PROVOLA AFFUMICATA (SMOKED MOZZARELLA), LEG HAM, CHAMPIGNON MUSHROOMS, TOPPED WITH SAN MARZANO D.O.P. TOMATO SAUCE & PARMIGIANO CHEESE	24
<b>Burrata</b> SAN MARZANO D.O.P. TOMATO SAUCE, SAN DANIELE D.O.P. PROSCIUTTO, BURRATA DI MOZZARELLA CHEESE, PARMIGIANO CHEESE, FRESH BASIL, EXTRA VIRGIN OLIVE OIL	28
<b>Salsiccia e Friarielli (seasonal)</b> FRIARIELLI (BROCCOLI FLOWERS PAN FRIED WITH GARLIC & CHILLI), FRESH ITALIAN PORK SAUSAGE, PROVOLA AFFUMICATA (SMOKED MOZZARELLA)	24
<b>Calzone Ricotta</b> MOZZARELLA FIOR DI LATTE, RICOTTA CHEESE, 'NDUJA & VENTRICINA SALAMI	26

## Pasta

Traditional Italian sauces can be made on request (carbonara, bolognese, alfredo etc)

<b>Penne Piccante</b> FRESH ITALIAN PORK SAUSAGE, NDUJA, CHAMPIGNON MUSHROOMS & CHILLI IN A NAPOLETANA SAUCE	24
<b>Spaghetti Marinara</b> FRESH SEAFOOD TOSSED TOGETHER WITH GARLIC, A TOUCH OF CHILLI, CHERRY TOMATOES & PARSLEY	29
<b>Linguine Puttanesca (V)</b> CHERRY TOMATOES, GARLIC, OLIVES, CAPERS & BASIL (anchovies available upon request)	22
<b>Fettuccine all'uovo con Pollo</b> EGG PASTA WITH CHICKEN, SUNDRIED TOMATOES, MUSHROOMS & SPINACH IN A CREAMY GARLIC SAUCE	26
<b>Pumpkin &amp; Ricotta Ravioli (V)</b> TOSSED IN A TOMATO & CREAM SAUCE TOPPED WITH PARMIGIANO CHEESE	25
<b>Homemade Gnocchi</b> POTATO DUMPLINGS SERVED WITH YOUR CHOICE OF NAPOLETANA SAUCE (24) OR GORGONZOLA SAUCE WITH PINE NUTS (28)	24/28
<b>Homemade Lasagne</b> BAKED LAYERS OF PASTA WITH BÉCHAMEL SAUCE & SLOW COOKED RAGU TOPPED WITH NAPOLETANA SAUCE	24
<b>Pappardelle Ragù</b> FRESH PASTA TOSSED WITH 12-HOUR SLOW COOKED BEEF BRISKET IN A RED WINE & TOMATO SAUCE	26
<b>Spaghetti Vongole</b> CLAMS PAN FRIED IN WHITE WINewith CHERRY TOMATOES, GARLIC, CHILLI, PARSLEY & EXTRA VERGIN OILIVE OIL	27
<b>Linguine all'astice</b> PAN FRIED CRAYFISH MEAT, CHERRY TOMATOES, GARLIC, CHILLI & VIRGIN OILIVE OIL	37

## Mains

All mains are served with seasonal vegetable and potato

<b>Pollo Saltimbocca</b> PAN FRIED CHICKEN MEDALLIONS WITH SAGE & PROSCIUTTO IN A WHITE WINE SAUCE	29
<b>Pollo Parmigiana</b> CRUMBED CHICKEN TOPPED WITH MOZZARELLA CHEESE & NAPOLETANA SAUCE	26
<b>Scaloppine Funghi</b> PAN FRIED VEAL WITH CHAMPIGNON MUSHROOMS IN A CREAMY SAUCE	30
<b>Scaloppine Zingara</b> PAN FRIED VEAL IN WHITE WINE SAUCE WITH MIXED HERBS & CHILLI	27
<b>Scaloppine Limone</b> PAN FRIED VEAL COOKED IN WHITE WINE AND FRESH LEMON	27
<b>Cotoletta Milanese</b> CRUMBED VEAL MEDALLIONS	29