

# TAKEAWAY MENU

We're now open for takeaway! Our opening hours for pickup are Monday to Friday 12pm to 8.30pm and Saturday 5pm to 8.30pm.

To place your order call 03 9606 0642, email [eat@pentolina.com.au](mailto:eat@pentolina.com.au) or [ORDER ONLINE](#).  
Pre-orders welcome up to 7 days in advance.

Spend \$120 to receive free home delivery within 5km of the CBD, or order home delivery with UberEats.

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## READY TO EAT

\$2.80ea

### **MOZZARELLA IN CAROZZA**

smoked & fried scamorza sandwich

\$3ea

### **CROCHETTA DI BACCALÀ**

salted cod & potato croquettes

\$19

### **RIGATONI**

traditional beef ragù Bolognese

\$22

### **GNOCCHI**

potato gnocchi, napoli, basil, stracciatella

\$23

### **AGNOLOTTI**

chestnut & marscapone agnolotti, butter & sage

\$22

### **CASARECCE**

chicken cacciatore, capsicum, black olives

\$21

### **TAGLIOLINI AL NERO**

squid ink tagliolini, Spring Bay mussels, zucchini

\$79

### **PASTA FEAST FOR 4**

your choice of any 4 pasta dishes

## COOK AT HOME

Includes chef's simple instructions for cooking or re-heating at home.

\$9

### **FRESH PASTA 500g**

your choice of – RIGATONI (tubes), CASARECCE (twists) or CONCHIGLIE (shells). Please give us at least 3 hours' notice to ensure your selection is available. Cook at home in 1.5-3 minutes. Fresh pasta will keep for 2-3 days in the fridge, or can be frozen for up to 2 months.

\$4.50

### **GNOCCHI**

220g frozen potato gnocchi (1 serve). Cook at home in 3-4 minutes.

\$7

### **SQUID INK TAGLIOLINI**

250g frozen squid ink tagliolini (2 serves). Cook at home in 3-4 minutes.

\$7

### **TAGLIATELLE**

250g frozen tagliatelle (2 serves). Cook at home in 3-4 minutes.

\$8.50

### **HOUSE-MADE NAPOLI SAUCE 450ml**

Heat and serve with your choice of pasta.

\$12

### **HOUSE-MADE BEEF BOLOGNESE SAUCE 450ml**

Heat and serve with your choice of pasta.

\$13

### **HOUSE-MADE CHICKEN CACCIATORE SAUCE 450 ml**

Heat and serve with your choice of pasta.

\$35

### **SPINACH & RICOTTA CANNELLONI (2 serves)**

Re-heat at home in the oven for 18-25 minutes.

\$35

### **TRADITIONAL LASAGNA ROMAGNOLA (2 serves)**

Re-heat at home in the oven for 25-30 minutes.

## PENTOLINA FAMILY FEAST

Includes chef's simple instructions for re-heating at home. Pre-order by 6pm for next day pick-up.

### **PASTA**

your choice of – SPINACH & RICOTTA CANNELLONI or TRADITIONAL LASAGNA ROMAGNOLA

### **MAIN COURSE**

your choice of – SLOW COOKED PORK BELLY or GIPPSLAND RABBIT WITH PORCINI MUSHROOMS

### **SIDES**

ROSEMARY & GARLIC ROASTED POTATOES and HOUSE-MADE FOCACCIA

\$110

**feast for 4-6 people**

Includes bonus 450ml tub of Topolino gelato

\$59

**feast for 2 people**

**DESSERT**

\$7

**GELATO**

450ml tub of gelato from Topolino Gelateria, Wodonga. Chef's choice of flavour.

**WINE**

\$25

**EDEN HALL RIESLING 2019**

Eden Valley, South Australia

\$25

**FLAMETREE CHARDONNAY 2018**

Margaret River, Western Australia

\$25

**LONGVIEW NEBBIOLO ROSATO 2019**

Adelaide Hills, South Australia

\$25

**BELLVALE PINOT NOIR 2018**

Gippsland, Victoria

\$30

**PAUL OSICKA SHIRAZ 2017**

Heathcote, Victoria

**BEER & CIDER**

\$5

**FLYING BRICK 'ORIGINAL' APPLE CIDER 330ml**

Bellarine Peninsula, Victoria

\$6

**STOMPING GROUND 'GIPPS ST.' PALE ALE 355ml**

Collingwood, Victoria

\$5

**COCKIES 'SURF COAST' BLONDE ALE 330ml**

Barrabool Hills, Victoria

\$6

**TWO BIRDS 'SUNSET' RED ALE 330ml**

Spotswood, Victoria

\$7

**HAWKERS IPA 375ml**

Reservoir, Victoria

**SOFT DRINKS**

\$4

**SAN PELLEGRINO CHINOTTO, LIMONATA or ARANCIATA ROSSA**

\$5

**SAN PELLEGRINO SPARKLING MINERAL WATER 750ML**

\$3

**COCA-COLA, COKE ZERO, SPRITE**