



·SQUISITO·

APPETISERS

Chefs Recommendation

GNOCCHI RIPIENI 🌶️ \$13.50
Fried stuffed gnocchi with spicy beef. served with marinara sauce

CALAMARI \$10
Crispy squid with spicy marinara & roasted garlic aioli sauce

TRUFFLE FRIES \$10
Potato fries with black mushroom truffle oil & parmesan cheese

ARANCINI DI FUNGHI \$11
Sicilian rice balls stuffed with mushroom & turkey ham

PRAWNS ALLA BUSARA 🌶️ \$15.50
Pan fried prawns with Italian style spicy marinara sauce

PLATTER

Try out some of our favourites while you wait

COLD CUTS PLATTER \$14.50
Mix of various cold meat served with Italian bread

PIATTO DI FORMAGGI \$16.50
Selection of 4 types of cheese served with Italian bread

SALAD & SOUPS

INSALATA MISTA ♥️ \$9.50
A mix of freshly cut seasonal greens with tomato, olives, carrots & cucumber
 [Add CHICKEN \$2 / TURKEY BACON \$2 / PRAWNS \$4.50]

CLASSIC CAPRESE SALAD ♥️ \$10.50
A bed of mixed greens with tomatoes, pesto sauce & fresh buffalo mozzarella

CAESAR SALAD \$11.50
Romaine lettuce, boiled eggs & parmesan cheese tossed with homemade Caesar dressing and garlic bread croutons
 [Add TURKEY BACON \$2 / CHICKEN \$2]

MUSHROOM SOUP \$8
A hearty blend of mixed mushrooms, garnished with crispy bacon bits

ITALIAN SEAFOOD STEW \$10.50
Tomato based sea food broth with Italian herbs served with bread

♥️ Vegetarian 🌶️ Spicy

If you follow a vegan, gluten-free or organic diet, just ask our server to refer the best dishes!

10% service charge applicable.

FRESH BREADS

Chefs Recommendation

SQUISITO PIZZA BREAD \$10
Pizza bread with red onions, chilli, garlic, Italian herbs & topped with parmesan cheese

SQUISITO FOCACCIA BREAD ♥️ \$4.50
Freshly baked homemade bread with Italian herbs, olives & tomatoes

FRESH TOMATO BRUSCHETTA ♥️ \$8
Baked bread topped with fresh tomatoes, basil & olive oil

GARLIC PIZZA BREAD ♥️ \$8
Pizza bread with garlic & Italian herbs

MUSHROOM BRUSCHETTA ♥️ \$9.50
Baked bread topped with sautéed mushrooms & fresh Italian herbs

PASTA

\$5 additional charge for gluten free, wholemeal & organic options

Chefs Recommendation

LASAGNE \$18
Fresh pasta layered with traditional slow-cooked beef ragù & creamy béchamel sauce

GNOCCHI DE PATATE WITH TRUFFLE ♥️ \$20
Gnocchi with creamy mushroom truffle sauce
 [Add BEEF STUFFED GNOCCHI \$4.50]

RAVIOLI ALL' ARAGOSTA \$22
Lobster meat ravioli served in prawn bisque, seasoned with fresh tarragon herbs

FRICELLI ARRABIATA ♥️🌶️ \$12.50
Fricelli tossed with garlic, chilli padi & spicy tomato sauce

CARBONARA CLASSICA \$15
Tagliatelle in carbonara sauce with crispy turkey & beef bacon

PASTA CON LE SARDE \$16
Spaghetti tossed in chilli & garlic & topped with sardines

TAGLIATELLE ALLA BOLOGNESE \$17
Tagliatelle with slow-cooked ragù topped with braised beef

PASTA AL FORMAGGIO CON POLLO (BAKED) \$17
Penne simmered in chicken with mushroom cream sauce & mozzarella cheese
 [Add TRUFFLE PATE \$3]

GAMBERI E CREMA \$18.50
Spaghetti with prawns in garlic & chilli cream sauce

PESTO CON CAPESANTE \$19.50
Fricelli served in pesto sauce with sea scallops & tomatoes

SPAGHETTI ALLA MARINARA \$21
Spaghetti served with tomato sauce & mixed sea food

RAVIOLI DI RICOTTA E SPINACI ♥️ \$19
Ravioli with tomato cream sauce

RISOTTO

Chefs Recommendation

RISOTTO VEGETARIANO ♥ \$18.50
Arborio rice served in an assortment of fresh seasonal vegetables drizzled in cream sauce

RISOTTO ALLA PESCATORA \$22.50
Italian arborio rice served with prawns, scallops, squid & mussels in light tomato sauce
 [Add SQUID INK \$3.50 / PESTO \$3]

MAINS

Chefs Recommendation

VEAL MILANESE \$22.50
Breaded veal escalope served with a side of seasonal salad, potato fries & garlic aioli sauce

INVOLTINI DI MANZO \$25
Thin slice of ribeye fillet, stuffed with turkey ham, mushrooms & ricotta cheese & Italian herbs served with mash potato & black pepper sauce

BRACIOLA DI AGNELLO \$23
Lamb chop served with a side of mash potatoes, grilled vegetables & black pepper sauce

POLLO PICANTE \$19
Spicy chicken thigh marinated for 24 hours served with mixed salad, mash potatoes & garlic aioli sauce

BISTECCA DI ANGUS RIBEYE \$28
220gms premium angus beef ribeye, served a side of grilled vegetables, roasted potatoes & black pepper sauce

SPIGOLA \$20
Pan-seared sea bass fillet, drizzled with lemon, caper & dill sauce served with sautéed spinach & potato salad

PESCE E PATATINE \$18.50
Fried bread crumbed John dory fish served with mixed salad, potato fries and tartar sauce

ADDITIONAL SAUCES \$3

Take a pick from these additional sauces to compliment your dish

Melted Blue Cheese Sauce / Green Peppercorn Sauce / Mustard Sauce

PIZZA

Chefs Recommendation

SQUISITOS SPECIALE DI CARNE \$24
Tomato, mozzarella, turkey ham & bacon, beef sausage, chicken & salami

VESUVIO \$18.50
Tomato, mozzarella, beef sausage, beef meatballs & chilli

MARGHERITA ♥ \$15
Tomato, fresh buffalo mozzarella & basil

GENOVESE \$18
Pesto sauce, mozzarella, chicken & sundried tomatoes

FORMAGGI \$21
Blue cheese, pecorino, scamorza, mascarpone & mozzarella

SPICY SALAMI 🌶️ \$17.50
Tomato, mozzarella, chilli & smoked paprika salami

COTTO E FUNGI \$17
Tomato, mozzarella, turkey ham & mushroom

POLLO E TARTUFO \$21
White sauce, mozzarella, truffle pate, chicken & mushroom

CALZONE \$20
Folded pizza with turkey ham, mushroom, spinach & mozzarella

VEGETARIANA ♥ \$17
Tomato, mozzarella, capsicum, zucchini, eggplant & mushroom

PICCANTE CON GAMBERI 🌶️ \$20.50
Tomato, mozzarella, prawns, garlic, paprika & chilli

KIDS MENU

Dishes come with mango or orange juice of your choice

CHEESY MEATBALL \$9.50

FRICELLI POMODORO \$9.50

SPAGHETTI CREAMY CARBONARA \$9.50

MARGHERITA PIZZA \$9.50

TURKEY BACON PIZZA \$9.50

DESSERTS

TIRAMISU CLASSIC \$8
Layers of sweet mascarpone cream with espresso-soaked sponge & lady finger biscuits

PANFORTE \$8
Traditional Italian dessert with fruit & nuts

PANNA COTTA \$7
Traditional Italian creamy dessert served with raspberry coulis

DELIZIA AL CIOCCOLATO \$9.50
Chocolate lava cake with vanilla ice-cream

DESSERT PLATTER \$12.50
Mix of mini desserts

GELATO \$3

Take a pick from our velvety frozen desserts

Vanilla / Chocolate / Chocolate Chip