Dolce Napoli

RESTAURANT · BALMAIN

ANTIPASTI

SMALL PLATES TO SHARE

Antipasto Italiano for Two 49.5
Italian cured meats, buffalo mozzarella, cheeses, Sicilian olives & focaccia.

Classic Bruschetta 14.5
Tomato, garlic, basil & EVOO on two slices of bread.

Arancini 21
Three crispy risotto balls, Napoli sauce, mozzarella, basil & Parmesan.

Gamberi All'aglio (a) 26.5
Garlic prawns, chilli, parsley & focaccia bread.

Bread Basket 9.5
Homemade focaccia, EVOO & balsamic vinegar.

Potato Chips 12
Served with nduja mayonnaise.

Burrata 25.5
Fresh burrata, tomato, basil, focaccia & EVOO.

Polenta Fritta 18
Crispy polenta with creamy Gorgonzola blue cheese sauce.

Calamari Fritti (m) 25.5
Fried squid, chilli & parsley with nduja mayo.

Gnocco Fritto 17
Deep-fried dough puffs, arrabbiata sauce & Parmesan.

Green Olives 16
Sicilian green olives.

MAINS

Barramundi Fillet (a) 39.5
Pan-seared barramundi, greens, olives, cherry tomatoes, capers, chilli, garlic, white wine & lemon.

SALADS & SIDES

Caprese Salad 21
Buffalo mozzarella, tomato, basil, EVOO & balsamic glaze.

Rocket & Radicchio Salad 21
Rocket, radicchio, aged balsamic & Parmesan.

Seasonal Greens 16
Lemon, butter & sea salt.

STONE BAKED PIZZA

HAND-STRETCHED ARTISAN DOUGH

Margherita 24.5
San Marzano tomato, fior di latte, bocconcini & basil.

Garlic Pizza 19
White base, garlic butter & herbs. Add tomato +6.

Prosciutto & Rucola 32.5
Prosciutto di Parma, fior di latte, tomato, rocket & Parmesan.

Calabrese 33
Tomato, fior di latte, spicy nduja, fennel hot salami & olives.

Quattro Formaggi 29.5
Gorgonzola, smoked mozzarella, Parmesan & fior di latte.

Vegetariana 29
Tomato, fior di latte, mushroom, olives, eggplant & peppers.

Truffle Pizza 32
White base, fior di latte, truffle cream, mushrooms & Parmesan.

Salsiccia e Patate 31
Italian sausage, roasted potato, fior di latte, rosemary & spicy nduja.

Capricciosa 32
Tomato, fior di latte, ham, mushrooms, eggplant, Kalamata olives & basil.

Supreme Pizza 33
Tomato, fior di latte, mushrooms, salami, ham, peppers, basil, Parmesan & EVOO.

Prosciutto e Funghi 30
Tomato, fior di latte, ham & mushrooms.

Bufalina 30
Tomato, buffalo mozzarella, rocket, basil & olive oil.

EXTRA TOPPINGS

Burrata +10 · Prosciutto +8 · Salami +6
Prawns +10 · Ham +5 · Rocket Salad +4

PASTA FRESCA

RAVIOLI & RISOTTO · MADE FRESH DAILY

Prawn Linguini (m) 35.5
Prawns, fennel, chilli, garlic, tomato, bisque sauce & rocket.

Crab Spaghetti (a) 38
Blue swimmer crab, chilli, garlic, capers, fennel, bisque, Napolitana & EVOO.

Truffle Tagliatelle (V) 34
Fresh tagliatelle, mushrooms, Parmigiano & silky black truffle cream.

Spaghetti Carbonara 31
Pancetta, white wine, creamy Parmesan, egg yolk & black pepper.

Ragù di Manzo 34.5
Mafaldine, slow-cooked beef brisket ragù, pork & Parmesan.

Posh Lasagne 36.5
Slow-braised beef brisket ragù, béchamel, fior di latte & Parmesan. Dine-in only.

Mushroom Risotto (V, GF) 32
Creamy porcini risotto, buffalo mozzarella, smoked cheese & Parmesan.

Porcini Mushroom Ravioli (V) 36
Homemade porcini & buffalo ricotta ravioli in truffle cream.

Pumpkin Ravioli (V) 35
Buffalo ricotta & roasted pumpkin ravioli in creamy pumpkin sauce, garlic, chilli & Parmesan.

Penne Arrabbiata (V) 26.5
Penne, chilli, garlic, Napolitana sauce & Parmesan.

BAMBINI

UNDER 12 YEARS OLD

Penne Pasta (Beef Ragù) 19

Penne Napoletana 16

Penne with Butter 14

Margherita Pizza 19

10% OFF TAKEAWAY

BYO $15/bottle (Mon–Thu) · Gluten-free pasta +$5 · Cake fee $3/person
Groups of 8+ incur 10% service charge · Sundays & public holidays +10% · Prices include GST