

PIZZA ONE SIZE

TRADITIONAL PIZZA

MARGHERITA – \$19.90

Napolitana sauce, basil, and mozzarella cheese.

Marinara – \$18.90

Napoli sauce garlic and oregano

NAPOLETANA – \$19.90

Napolitana sauce, mozzarella cheese, basil leaves, anchovies, and olives.

HAWAIIAN – \$22.90

Napolitana sauce, mozzarella cheese, cured beef, and pineapple.

MEXICANA – \$23.90

Napolitana sauce, mozzarella cheese, beef pepperoni, capsicum, onions, and chilli.

CAPRICCIOSA – \$25.90

Napolitana sauce, mozzarella cheese, cured beef, mushrooms, artichokes and olives.

VEGETARIAN (V) – \$24.90

Napolitana sauce, mozzarella cheese, mushrooms, capsicum, onion, garlic, and olives.

MEAT LOVERS – \$25.90

Napolitana sauce, mozzarella cheese, cured beef, beef pepperoni, and beef.

BBQ CHICKEN – \$25.90

Chicken, mozzarella, onions, mushrooms, BBQ sauce, and Napolitana sauce.

SUPREME – \$26.90

Napolitana sauce, mozzarella cheese, mushrooms, capsicum, cured beef, onion, and olives.

SICILIANA (V) – \$26.90

Napolitana sauce, mozzarella cheese, fresh ricotta, and eggplant.

ORTOLANA PIZZA – \$25.90

Hot salami roasted potato and mushroom.

Strictly no half half pizzas

GOURMET PIZZA

CAMPAGNOLA – \$27.90

Sausage, gorgonzola, mushrooms, rocket, and mozzarella cheese.

DIAVOLA – \$26.90

Napolitana sauce, mozzarella cheese, salami and fresh chilli.

SALSICCIA E PATATE – \$26.90

Napolitana sauce, mozzarella cheese, sausage, and roasted potatoes.

QUATTRO FORMAGGI (V) – \$26.90

Four types of cheese: mozzarella, gorgonzola, parmesan, and ricotta.

BURRATA PIZZA – \$27.90

Mozzarella, mortadella, burrata, and pistachios.

TRE SALUMI – \$27.90

Napolitana sauce, mozzarella cheese, sausage, beef pepperoni, and salami.

GAMBERONI – \$28.90

Napolitana sauce, mozzarella cheese, marinated tiger king prawns, cherry tomatoes, parsley, and roasted capsicum.

PESCATORE – \$28.90

Napolitana sauce, fresh seafood, black mussels, garlic, and parsley.

GIARDINO – \$26.90

Semi-dried tomatoes, marinated artichokes, capsicum, eggplant, red onion, and mozzarella cheese.

THE SPOT PIZZA – \$25.90

Cured beef, mushroom, pepperoni, capsicum and oregano

CALZONE – \$26.90

Napolitana sauce, melted mozzarella cheese and spicy salami.

NUTELLA CALZONE – \$25.50

Nutella, strawberries and pistachios.

THE ITALIAN SPOT

pizza | pasta

MENU

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ENTRÉES

ARANCINI (3 PCS) – \$16.90

Fried rice balls with the chef’s daily selection, Napolitana sauce, and parmesan cheese.

CALAMARI FRITTI – \$22.90

Lightly battered and deep-fried calamari served with aioli.

POLPI ALLA GRIGLIA – \$24.90

Grilled fresh octopus with olive oil, lemon, garlic, and rocket.

ZUCCHINI FLOWERS (V) – \$21.90

GAMBERI NAPOLI – \$25.90

Sizzling garlic prawns cooked in Napolitana sauce.

ANTIPASTO ITALIANO – \$34.90

A selection of hot and cold starters from our menu on a 1-metre sharing board.

GARLIC BREAD (V) – \$6.90

HERB BREAD (V) – \$6.90

CHIPS (V) – \$9.50

Seasoned French fries served with tomato sauce.

GARLIC PIZZA CRUST (V) – \$15.90

Garlic, parsley, and oregano.

GARLIC & CHEESE PIZZA – \$19.90

BRUSCHETTA

BRUSCHETTA BELLA NAPOLI (3 PCS) – \$15.90

Onion, basil, and extra virgin olive oil.

CAPRESE BRUSCHETTA (3 PCS) (V) – \$16.90

Bocconcini, fresh basil leaves, virgin olive oil, and oregano.

BRUSCHETTA PIZZA – \$19.90

Diced Roma tomatoes, extra virgin olive oil, and basil.

Add buffalo cheese for \$5

RISOTTO

GENOVESE RISOTTO – \$26.80

Arborio rice , chicken grean peas and pesto.

MARINARA RISOTTO – \$28.50

Mussels calamri and prawns in rich lobster and napolitana sauce

SALADS

GARDEN SALAD – \$16.90

Mixed lettuce cucumber tomato red onion red capsicum kalamata olives with italian dressing.

CAPRESE SALAD – \$23.90

Roma tomato bocconcini and basil drizzled with extra virgin olive oil balsamic glaze and sea salt.

BURRATA SALAD – \$25.90

Marinated cherry tomato toasted croutons rocket

FOCACCIA

GARLIC FOCACCIA – 16.90

HERB FOCACCIA – 16.90

FOCACCIA CONTADINA – 19.90

Cherry tomatoes olives red onions garlic and herbsand feesh Burrata.

KIDS MENU

CHICKEN STRIPS – \$12.50

Crispy chicken strips served with a side of chips.

KIDS CALAMARI – \$14.40

Lightly battered calamari served with chips and tomato sauce.

SPAGHETTI BOLOGNESE – \$12.50

Spaghetti with beef mince in a rich Napolitana sauce.

PENNE NAPOLI – \$12.50

Penne pasta in a classic Napolitana sauce.



PASTA

SPAGHETTI BOLOGNESE – \$24.90

Homemade spaghetti cooked with home-style beef mince, Napolitana sauce, and parmesan cheese.

LASAGNA – \$24.90

Layered pasta filled with beef mince, Napolitana sauce, mozzarella cheese, and béchamel.

GNOCCHI SORRENTO – \$25.90

Homemade potato dumplings cooked in a light Napolitana sauce, with basil and mozzarella cheese.

PENNE SICILIANA – \$25.90

Eggplant and cherry tomatoes topped with fresh ricotta cheese.

PENNE POLLO – \$26.50

Chicken light cream and pesto.

SPAGHETTI MARINARA – \$32.90

Mussels, calamari, and prawns cooked in a lobster and Napolitana sauce, covered with pizza bread.

CRAB MEAT SPAGHETTI – \$27.50

Blue swimmer crab, cherry tomatoes with light chilli

FETTUCCINE GAMBERI – \$29.50

Prawns and cherry tomatoes cooked in lobster bisque and Napolitana sauce.

FETTUCCINE CHICKEN & MUSHROOM – \$27.50

Served in a creamy sauce.

GNOCCHI BURRATA – \$27.90

Homemade potato dumplings cooked in zucchini sauce and topped with fresh burrata.

MEAT

SLOW-COOKED LAMB SHOULDER – \$33.50

Served with mashed potato.

EYE FILLET – \$39.90

Grilled eye fillet served with peppercorn sauce and vegetables.

CHICKEN & MUSHROOM – \$27.50

Chicken breast with mushrooms in a creamy sauce.

CHICKEN PARMIGIANA – \$27.50

Chicken breast with roasted eggplant, mozzarella cheese, and Napolitana sauce.

POLLO MARE – \$29.50

Chicken breast with king prawns and mushrooms in a pink sauce.

SEAFOOD

COZZE NAPOLI – \$25.90

Mussels cooked in a rich tomato sauce.

LOBSTER SOUP – \$19.90

FISH OF THE DAY MARKET PRICE

MISTO MARE

SEAFOOD PLATTER FOR 2 –\$180

A selection of mussels, prawns, crab, calamari, octopus, chips, and fish of the day.

SEAFOOD PLATTER FOR 6 – \$380

An indulgent sharing platter featuring mussels, prawns, crab, calamari, octopus, chips, and fish of the day.

