

# Share Plates

<b>MARINATED SICILIAN</b> OLIVES AND FETA (GF)	\$7
<b>GARLIC BREAD</b> (4 PIECES)	\$6
<b>BUFFALO WINGS</b> FRIED SHALLOTS CHIPOTLE LEMON (GF)	\$14
<b>FRIED CALAMARI</b> CHILI AIOLI ROCKET LEMON	\$13.5
<b>HUMMUS</b> TOASTED BREAD (VEGAN)	\$10.5
<b>BROCCOLINI</b> GARLIC CHILI OIL TOASTED ALMON FLAKE (VEGAN)	\$9.5
<b>BEER BATTERED CHIPS</b> WITH AIOLI (VEG)	\$7
<b>ARANCINI</b> THYME MUSHROOMS PARMESAN NAPOLITANA SAUCE (VEG)	\$10.5

# Mains

<b>PARMI</b> HOUSE CRUMB CHICKEN BREAST TOMATO SAUCE MOZZARELLA CHIPS AND SALAD	\$23
<b>BARRAMUNDI</b> GRILLED FENNEL PUREE BROCCOLINI BRAISED LEEK LEMON (GF)	\$27
<b>CAULIFLOWER STEAK</b> THYME BEETROOT HUMMUS TABOULEH POMEGRANATE (VEGAN)	\$20
<b>SPAGHETTI CARBONARA</b> MUSHROOM BACON CREAM PARLEY EGG PARMESAN	\$19.5
<b>PUMPKIN GNOCCHI</b> BROWN BUTTER SAGE PUMPKIN KALE PARMESAN WALNUTS (GF)	\$21.5
<b>RAVIOLI</b> PORK CHICKEN CHEESE EGG HOUSE NAPOLITANA SAUCE PARMESAN	\$23
<b>PENNE</b> PESTO CHICKEN SPINACH CREAMY MUSHROOM SAUCE	\$22
<b>REDNECK SALAD</b> WARM GRILLED CAJUN CHICKEN WITH MIXED LEAVES, AVOCADO, ORANGE SEGMENT, ROASTED CASHEWS TOSSED WITH HERBED VINAIGRETTE	\$19
<b>INSALATA DEL GIORNO</b> ASK FOR THE CHEF'S SALAD SELECTION FOR THE DAY	\$14.5

## PORCHETTA TEAR & SHARE PLATTER

SERVED PEASANT STYLE, SLOW ROAST ITALIAN SEASONED ROLLED PORK, ROUGH CUT WITH SLABS OF HOME BAKED FOCACCIA TO MOP UP THE JUICES.  
FOR ONE \$20 — FOR TWO \$35 — FOR FOUR \$60

# Wood Fired Pizza

\*GLUTEN FREE BASES AVAILABLE\*

## TOMATO BASE

<b>MARGHERITA</b> CHERRY TOMATO, BASIL	\$18
<b>CALZONE</b> FOLDED PIZZA, STUFFED WITH HAM, ONION, MUSHROOMS, PEPPERONI, ROCKET, SHAVED PECORINO	\$20.5
<b>PEPPERONI</b> SALAMI, OLIVES	\$19
<b>PROSCIUTTO</b> PROSCIUTTO, CHERRY TOMATO, ROCKET, TOMATO BASE	\$19
<b>POLLO E FUNGHI</b> CHICKEN, MUSHROOM, ONION	\$19.5
<b>SANTO DIO</b> SALAMI, BACON, OLIVES, MUSHROOMS	\$19.5
<b>PRAWN CHORIZO</b> SAUCE, MOZZARELLA, GARLIC PRAWN, CHORIZO, CHILLI OIL, FRESH PARSLEY	\$20.5
<b>IL MAROCCHINO</b> BEEF, ONION, PEPPERONI, SPICY HARISSA SAUCE	\$20.5
<b>GAMBERETTI</b> PRAWNS, BASIL, CHERRY TOMATO, ONION	\$21

## NON-TOMATO BASE

<b>PORCHETTA</b> GARLIC CREAM SPREAD, ITALIAN ROASTED PORK, CAPSICUM, SHAVED PECORINO	\$21
<b>FUNGHI</b> GARLIC CREAM SPREAD, WILD MUSHROOM, RICOTTA, FRESH PARMESAN, PARSLEY	\$19.5
<b>VERDURA</b> PUMPKIN PUREE, SPINACH, RICOTTA, BEETROOT	\$19.5
<b>SUPREMO</b> PESTO BASIL BASE, SPINACH, MOZZARELLA, OLIVES, FETTA, SUN DRIED TOMATOES, AVOCADO	\$21

# Desserts

<b>TIRAMISU</b> TRADITIONAL HOUSE MADE SLICED	\$9
<b>ORANGE AND PISTACHIO CAKE</b> WITH VANILLA GELATO (GF)	\$9
<b>CHOC WALNUT BROWNIE</b> WARMED WITH GELATO	\$6.5
<b>NUTELLA PIZZA</b> BANANA, STRAWBERRY, ICE CREAM, CHOCOLATE SAUCE (FOR 2)	\$15

**D'ANGELO CAFÉ**  
177 HIGH STREET, FREMANTLE,  
WESTERN AUSTRALIA 6160  
(08) 9336 3399

# DRINKS

## HOT DRINKS

ESPRESSO, SHORT MACCHIATO	<b>CUP</b>	<b>MUG</b>
	3.3	
LONG BLACK, FLAT WHITE, CAPPUCCINO, LATTE	3.8	4.5
AFFOGATO, CHAI LATTE, HOT CHOCOLATE, MOCHA, LONG MACCHIATO	4.2	5.0
EXTRA SHOT/DECAF/SOY MILK/ALMOND MILK /LACTOSE FREE MILK		0.5

## TEAS

POT FOR ONE **3.80** / POT FOR TWO **6.50**  
 EARL GREY - ENGLISH BREAKFAST - GREEN TEA  
 LEMONGRASS AND GINGER - PEPPERMINT

## BEER

### TAP

D'ANGELO CAFE PILSNER (4.5%)	9
SINGLE FIN SUMMER ALE (4.5%)	12

### BOTTLES & CANS

PERONI (5.1%)	8
LICK PIER GINGER BEER (4%)	8.5
MVP MID (3.4%)	5.5
NBT PALE (4.7%)	6.5
RED (6.0%)	7
STOUT (6.0%)	7
VPA (6.5%)	7.5
FUNK CIDER SEX MACHINE (4.5%)	8
FUNK CIDER PERTH CIDER (4.8%)	9

## COCKTAILS

APEROL SPRITZ	13
MARGARITA	13
PINK GIN SPRITZ	13
MOJITO	13
WATERMELON OR LIME & MINT MOJITO	14
CAPRIOSKA	14
NEGRONI	15
COSMOPOLITAN	16
ESPRESSO MARTINI	16

## ICED DRINKS

ICED LONG BLACK	5.0
ICED COFFEE	6.5
ICED CHOCOLATE	6.0
ICED LATTE	6.0
ICED MOCHA	7.0

## FRESH JUICES

ALL 8.0

**CLEANSER** - BEETROOT, CARROT, CELERY, GINGER, APPLE, LEMON  
**GINGER ZINGER** - PINEAPPLE, ORANGE, GINGER  
**THIRST QUENCHER** - WATERMELON, LEMON, ORANGE, PINEAPPLE  
**ORANGE JUICE**  
**APPLE JUICE**

## WINE

### RED

	GLASS	BOTTLE
I MONILI TARANTINO PRIMITIVO	10	38
SANTA CRISTINA TOSCANA (SANGIOVESE, MERLOT)	9	37
FERN GROVE INDEPENDANCE CAB NEBBIOLO	11	41

### WHITE

CORTE GIARA PINOT GRIGIO	9	37
LA GUARDIENSE FIANO	10	38
THE BLACKWOOD SMALL BATCH VERMENTINO	11	41

### ROSE & MOSCATO

ANTINORI SANTA CRISTINA ROSATO	9	37
ALASIA MOSCATO D'ASTI	12	42

### SPARKLING

DA LUCA PROSECCO	9.5	37
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## MOCKTAILS

<b>LEMON LIME &amp; BITTERS</b> - LIME JUICE, LEMON, BITTERS, LEMONADE	8
<b>VIRGIN MOJITO</b> - LIME, LEMONADE, MINT	11