

ENTREE

Garlic Butter Mussels Mussels in a lemon garlic butter sauce.	\$16.90
Garlic Prawns Creamy garlic and white wine sauce. Served on bed of rice and a garnish of salad.	\$16.90
Salt & Pepper Calamari Served with a side of salad & chips.	\$16.90
Eggplant fries Tender chicken cuts, fried until crispy & golden. Served with our home made garlic aioli.	\$12.90
Burschetta for Two Crispy bread cooked in our wood fired oven, freshly cut tomatoes, fresh basil, shaved parmesan cheese with a drizzle of olive oil.	\$12.90
Angry Bird Tender chicken cuts, fried until crispy & golden. Served with our home made garlic aioli.	\$14.90
Magic Mushroom Roasted field mushrooms, stuffed with pine nuts & goats cheese.	\$14.90
Anitpasto for Two Mixture of meats and cheese.	\$14.90

SALADS

Char-grilled Chicken Chicken tenderloins on a bed of mixed lettuce, tomato, cucumber Spanish onion with our special dressing.	\$18.90
Italian Salad Mixed lettuce, tomato, cucumber and Spanish onion, served with olive oil & balsamic dressing.	\$11.90
Beetroot Carpaccio Ginger infused beetroot, baby rocket, goats cheese and toasted nuts with fresh lemon & olive oil dressing.	\$16.90
Cesar Salad Cos lettuce served with poached egg, crispy bacon, croutons, parmesan and our ceasar dressing.	\$18.90
Add scallops & calamari or chicken	\$25.90

SEAFOOD

Salt & Lemon Pepper Calamari Served with a side of salad & chips.	\$26.90
Fish of the Day	Market Prices
Seafood Crepe A selection of seafood pan fried in a creamy cheese sauce, oven baked and served with a garnish salad.	\$24.90
Garlic Prawns Creamy garlic and white wine sauce. Served on a bed of rice.	\$29.90
Mussels in a Shell Tasmanian Mussels steamed with white wine, garlic and bay leaves. Served with fresh bread.	\$21.90

STEAK

Rib Eye Steak	\$32.90
Scotch Fillet Steak	\$29.90
Steaks come with vegetables Choice of: Pepper Sauce Mushroom Sauce Seafood Sauce	extra \$6.90

POULTRY

Chicken Parma Crumbed, grilled chicken fillet, topped with ham, napoli sauce & mozzarella cheese.	\$23.90
Chicken Avocado A tender chicken breast served in a cream sauce, topped with avocado.	\$23.90
Chicken Curry Fried chicken fillet with prawns, bacon, capsicum & a touch of curry with cream & napoli sauce.	\$23.90
Chicken Spinacho Blue vein cheese mornay, served with fresh herbs and spinach.	\$23.90
Pollo Pizzalola Diced tomato, capers, fresh herbs and a dash of napoli sauce.	\$23.90

VEAL

Veal Parma Oven baked crumbed veal, topped napoli sauce and mozzarella cheese.	\$23.90
Veal Prawn Medallian Veal cooked with bacon, spring onion, prawns & cream sauce.	\$23.90
Veal Al Vino Bianco Pan-fried veal medallions, with mushrooms, cream, fresh parsley & white wine with a dash of garlic.	\$23.90
Veal Campagnola Cooked veal, served with Danish blue cheese & mushrooms in a creamy sauce.	\$23.90

KIDS MENU

(12 years and under)

All \$13.90

Fish & Chips	\$13.90
Nuggets & Chips	\$13.90
Spaghetti Bolognese	\$13.90
Kids Pizza	\$13.90

PASTA

Choice Fettuccini, Gnocchi, Spaghetti, Penne, Tortellini,
Gluten Free Penne available

Bolognese Chef's traditional beef Bolognese with herbs & spices.	\$17.90
Carbonara Bacon in a light cream sauce with parsley, parmesan cheese & shallots.	\$18.90
Matriciana Bacon pieces, onion, capsicum, hot chilli tossed with napoli sauce.	\$18.90
Pollo al Funghi Chicken & mushroom, shallots cooked in a tasty creamy sauce.	\$18.90
Primavera Seasonal vegetables & basil tossed in napoli sauce.	\$18.90
Marinara A variety of fresh seafood, with garlic, white wine, a touch of napoli sauce.	\$19.90
Scallops & Muscles Scallops and mussels tossed in olive oil, garlic, white wine & napoli sauce.	\$19.90
Grand Forno Special Pan tossed bacon, shallots, mushroom, curry, chicken & napoli cream sauce with a dash of garlic.	\$18.90
Pescatore A variety of fresh seafood in a lemon white wine sauce.	\$19.90
Calabrese Hot salami, diced tomato, olives, onion and a touch of chilli & a dash of napoli sauce.	\$19.90
Trio Pasta (made for two people) 3x different servings of pasta.	\$35.90
Lasagne Layers of rich meat, sauce & Bechamel topped with melted mozzarella cheese.	\$18.90
Cannelloni Oven baked cannelloni filled with fresh ricotta cheese & spinach.	\$18.90

RISOTTO

Risotto Primavera Seasonal vegetables tossed in napoli sauce.	\$18.90
Risotto Marinara A selection of mixed seafood cooked in white wine, garlic and tossed in napoli sauce.	\$19.90
Risotto Pollo Avocado Chicken avocado cream tossed in white wine & garlic with fresh parmesan cheese.	\$18.90
Risotto Grande Forno Special Pan tossed bacon, shallots, mushroom, curry, chicken & napoli cream sauce with a dash of garlic.	\$18.90
Risotto Spinach & Pumpkin Pine nuts tossed in creamy sauce with a dash of garlic.	\$18.90
Risotto Vitello Pieces of veal tossed with mushroom, shallots a dash of garlic, basil & cream sauce.	\$18.90

WOOD FIRED PIZZA

Gluten Free Bases available for \$4.00 extra

Capricciosa Tomato, cheese, leg ham, mushroom, olive & garlic.	\$17.90
Seafood Deluxe Assorted seafood, napoli sauce, cheese, olives & garlic.	\$18.90
Grande Forno Special Fresh tomato, leg ham, cacciatore salami, boccioni cheese, roasted red peppers, spanish onion, capers & garlic	\$18.90
Napolitana Tomato, cheese, olives, anchovies, oregano & garlic.	\$18.90
Aussie Tomato, cheese, leg ham, bacon & egg.	\$17.90
Hawaiian Tomato, cheese, leg ham & pineapple.	\$17.90
Piccante Napoli sauce, cheese, cacciatore sausage, roasted red peppers, spanish onion, fresh basil, creacked pepper & garlic.	\$17.90
Smoked Salmon Napoli sauce, cheese, fresh tomato, salmon, finely chopped leek, fresh basil, cracked pepper, capers, spring onions & garlic.	\$18.90
Goats Cheese Tomato, cheese, fresh proscuitto, spanish onion, fresh basil, oregano, olive oil & garlic.	\$17.90
Mexicana Tomato, cheese, peperoni salami peppers, onion hot spices & garlic.	\$17.90
Tandoori Marinated chicken, onion, spinach, fresh rocket & a dollop of yogurt.	\$17.90
Vegetariana V Tomato, cheese, mushroom, peppers, onion, olives & garlic.	\$17.90
Margherita V Tomato, cheese, basil, oregano & garlic.	\$15.90
Madonna's V Napoli sauce, cheese, feta cheese, mushroom, sun-dried tomato, oregano, ground pepper, spanish onion.	\$17.90
Pesto V Persto sauce, spanish onion, eggplant, cheese, sun-dried tomato, oregano, olive oil.	\$17.90

DESSERT

Crepes Maply syrup or lemon sugar/banana & passionfruit/ strawberry	\$9.90
Sticky Date Pudding	\$9.90
Tiramisu	\$9.90
Home-made Chocolate Mousse	\$8.90
Gelato (ask our staff for our flavours)	\$7.90
Mocca/Cassata/Baci/Tartofou	\$8.90
Ice Cream Sundae (chocolate/strawberry)	\$7.90

Ask our wonderful staff for our special desert menu

DRINKS

Soft Drinks (Cans) Pepsi, Coke, Lemonade, Fanta, etc.	\$3.50
Apple Juice	\$3.50
Orange Juice	\$3.50
Lemon Lime Bitters	\$5.50
Iced Coffee	\$4.90
Coffee Latte, cappuccino, long black, short black, affogato.	\$3.80
Assorted Teas	\$3.80
Beers Cascade Light, VB, Crown Lager, Pure Blonde, Cascade Premium, Stella Artios, Peroni, Heineken, Corona.	\$7.90
Spirits Scotch, Bourbon, Gin, Vodka, Southern comfort, Ouzo, Grappa, Bacardi	\$8.90
Liqueurs Baileys, Kahlua, Sambuca, Galliano, Malibu, Frangelico	\$8.90
Wines Corkage \$3.50 per bottle	Glass Bottle
Sparkling's	
Riccadona	\$24.90
Lambrusco	\$6.50 \$19.90
Whites	
Taylor Furgeson Chardonay	\$7.00 \$26.90
Taylor Furgeson Sauvignon Blanc	\$7.00 \$26.90
Mancini Chardonay	\$6.00 \$19.90
Mancini Semillon/Sauvignon Blanc	\$6.00 \$19.90
Mancini Riesling	\$6.00 \$19.90
Mancini Fruit Lexia	\$6.00 \$19.90
Rose	
Taylor Ferguuson	\$6.00 \$26.90
Langhorne Creek	\$7.00 \$26.90
Reds	
Pedler Creek Shiraz	\$9.00 \$29.90
Taylor Furgeson Cabernet Sauvignon (Coonwarra)	\$7.00 \$26.90
Taylor Furgeson Shiraz (Coonwarra)	\$7.00 \$26.90
Taylor Furgeson Merlot	\$7.00 \$26.90
Taylor Furgeson Pino Noir	\$7.00 \$26.90
Mancini Cabarnet Sauvignon	\$6.00 \$19.90
Mancini Shiraz	\$6.00 \$19.90
Mancini Merlot	\$6.00 \$19.90

GRANDE FORNO BISTRO

Menu

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