

## Wood Fired Pizza

Gluten Free bases available for \$4.00 extra

<b>Capricciosa</b>	<b>\$20.00</b>
Tomato, cheese, leg ham, mushroom, olive & garlic	
<b>Seafood Deluxe</b>	<b>\$20.00</b>
Assorted seafood, napoli sauce, cheese, olives & garlic.	
<b>Grande Forno Special</b>	<b>\$20.00</b>
Fresh tomato, leg ham, cacciatore salami, Bocconcini cheese, roasted red peppers, Spanish onion, capers & garlic.	
<b>Napolitana</b>	<b>\$20.00</b>
Tomato, cheese, olives, anchovies, oregano & garlic.	
<b>Aussie</b>	<b>\$20.00</b>
Tomato, cheese, leg ham, bacon & egg.	
<b>Hawaiian</b>	<b>\$20.00</b>
Tomato, cheese, leg ham & pineapple.	
<b>Piccante</b>	<b>\$20.00</b>
Napoli sauce, cheese, cacciatore sausage, roasted red peppers, Spanish onions, fresh basil, cracked pepper & garlic.	
<b>Smoked Salmon</b>	<b>\$20.00</b>
Napoli sauce, cheese, fresh tomato, salmon, finely chopped leek, fresh basil, cracked pepper, capers, spring onion & garlic.	
<b>Goats Cheese</b>	<b>\$20.00</b>
Tomato, cheese, fresh prosciutto, Spanish onion, fresh basil, oregano, olive oil & garlic.	
<b>Mexicana</b>	<b>\$20.00</b>
Tomato, cheese, pepperoni salami peppers, onion hot spices & garlic.	
<b>Tandoori</b>	<b>\$20.00</b>
Marinated chicken, onion, spinach, fresh rocket & a dollop of yogurt.	
<b>Vegetariana v</b>	<b>\$20.00</b>
Tomato, cheese, mushroom, peppers, onion, olives & garlic.	
<b>Margherita v</b>	<b>\$20.00</b>
Tomato, cheese, basil, oregano & garlic.	
<b>Madonna's v</b>	<b>\$20.00</b>
Napoli sauce, cheese, feta cheese, mushroom, sun-dried tomato, oregano, ground pepper, Spanish onion.	
<b>Pesto v</b>	<b>\$20.00</b>
Pesto sauce, Spanish onion, eggplant, cheese, sun-dried tomato, oregano, olive oil.	

## Dessert

<b>Crepes</b>	<b>\$10.00</b>
Maple syrup or lemon sugar / banana & passionfruit / strawberry	
<b>Sticky Date Pudding</b>	<b>\$10.00</b>
<b>Tiramisu</b>	<b>\$10.00</b>
<b>Home-made Chocolate Mousse</b>	<b>\$9.00</b>
<b>Gelato</b> (ask our staff for our flavours)	<b>\$10.00</b>
<b>Mocca / Cassata / Baci / Tartofou</b>	<b>\$10.00</b>
<b>Ice Cream Sundae</b> Chocolate/Strawberry	<b>\$9.00</b>

Ask our wonderful staff for our Special Desert Menu

## Drinks

<b>Soft Drinks (Cans)</b> Pepsi, Coke, Lemonade, Fanta etc.	<b>\$4.00</b>	
<b>Apple Juice</b>	<b>\$4.00</b>	
<b>Orange Juice</b>	<b>\$4.00</b>	
<b>Lemon Lime Bitters</b>	<b>\$6.00</b>	
<b>Iced Coffee</b>	<b>\$5.00</b>	
<b>Coffee</b> Latte, cappuccino, long black, short black, affogato.	<b>\$5.00</b>	
<b>Assorted Teas</b>	<b>\$5.00</b>	
<b>Beers</b>	<b>\$9.00</b>	
Cascade Light, VB, Crown Lager, Pure Blonde, Cascade Premium, Stella Artois, Peroni, Heineken, Corona.		
<b>Spirits</b>	<b>\$9.00</b>	
Scotch, Bourbon, Gin, Vodka, Southern comfort, Ouzo, Grappa, Bacardi		
<b>Liqueurs</b>	<b>\$9.00</b>	
Baileys, Kahlua, Sambuca, Galliano, Malibu, Frangelico		
<b>Wines</b> Corkage \$3.50 per bottle		
	Glass	Bottle
<b>Sparklings</b>		
Riccadona	<b>\$27.00</b>	
Lambrusco	<b>\$8.00</b>	<b>\$22.00</b>
<b>Whites</b>		
Taylor Ferguson Chardonnay	<b>\$8.00</b>	<b>\$28.00</b>
Taylor Ferguson Sauvignon Blanc	<b>\$8.00</b>	<b>\$28.00</b>
Mancini Chardonnay	<b>\$8.00</b>	<b>\$22.00</b>
Mancini Semillon/Sauvignon Blanc	<b>\$8.00</b>	<b>\$22.00</b>
Mancini Riesling	<b>\$8.00</b>	<b>\$22.00</b>
Mancini Fruit Lexia	<b>\$8.00</b>	<b>\$22.00</b>
<b>Rosés</b>		
Taylor Ferguson	<b>\$6.00</b>	<b>\$28.00</b>
Langhorne Creek	<b>\$7.00</b>	<b>\$28.00</b>
<b>Reds</b>		
Pedler Creek Shiraz	<b>\$10.00</b>	<b>\$32.00</b>
Taylor Ferguson Cabernet Sauvignon (Coonawarra)	<b>\$8.00</b>	<b>\$28.00</b>
Taylor Ferguson Shiraz (Coonawarra)	<b>\$8.00</b>	<b>\$28.00</b>
Taylor Ferguson Merlot	<b>\$8.00</b>	<b>\$28.00</b>
Taylor Ferguson Pinot Noir	<b>\$8.00</b>	<b>\$28.00</b>
Mancini Cabernet Sauvignon	<b>\$8.00</b>	<b>\$22.00</b>
Mancini Shiraz	<b>\$8.00</b>	<b>\$22.00</b>
Mancini Merlot	<b>\$8.00</b>	<b>\$22.00</b>

### Planning your next function?

Why not plan it at Grande Forno.  
Ask one of our friendly staff to help you.

We can provide a Set Menu for any function, big or small.



**Grande Forno**  
*Bistro*

## Menu



**03 9886 9255**

523-525 Warrigal Road, Ashwood



## Entrée

- Garlic Butter Mussels** \$18.00  
Mussels in a lemon garlic butter sauce.
- Garlic Prawns** \$18.00  
Creamy garlic and white wine sauce. Served on bed of rice and a garnish of salad.
- Salt & Pepper Calamari** \$18.00  
Served with a side of salad & chips.
- Eggplant fries** \$14.00  
Served with Grande Forno secret sauce.
- Bruschetta for Two** \$14.00  
Crispy bread cooked in our wood fired oven, freshly cut tomatoes, fresh basil, shaved Parmesan cheese with a drizzle of olive oil.
- Angry Bird** \$15.00  
Tender chicken cuts, fried until crispy & golden. Served with our home made garlic aioli.
- Magic Mushrooms** \$15.00  
Roasted field mushrooms, stuffed with pine nuts & goats cheese.
- Antipasto for Two** \$16.00  
Mixture of meats and cheese.

## Salads

- Char-grilled Chicken** \$20.00  
Chicken tenderloins on a bed of mixed lettuce, tomato, cucumber Spanish onion with our special dressing.
- Italian Salad** \$15.00  
Mixed lettuce, tomato, cucumber and Spanish onion, served with olive oil & balsamic dressing.
- Beetroot Carpaccio** \$18.00  
Ginger infused beetroot, baby rocket, goats cheese and toasted nuts with fresh lemon & olive oil dressing.
- Caeser Salad** \$20.00  
Cos lettuce served with poached egg, crispy bacon, croutons, Parmesan and our caeser dressing.
- Add scallops & calamari or chicken \$27.00

## Seafood

- Salt & Lemon Pepper Calamari** \$30.00  
Served with a side of salad & chips.
- Fish of the Day** Market Prices
- Seafood Crepe** \$26.00  
A selection of seafood pan fried in a creamy cheese sauce, oven baked and served with a garnish salad.
- Garlic Prawns** \$30.00  
Creamy garlic and white wine sauce. Served on bed of rice.
- Mussels in a Shell** \$22.00  
Tasmanian Mussels steamed with white wine, garlic and bay leaves. Served with fresh bread.

## Steak

- Rib Eye Steak** \$35.00
- Scotch Fillet Steak** \$33.00  
Steaks come with vegetables
- Choice of: Pepper Sauce  
Mushroom Sauce  
Seafood Sauce **extra \$6.00**

## Poultry

All \$26.00

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

## Veal

All \$26.00

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

## Kids menu

(12 years and under)  
All \$14.00

- Fish & Chips**  
**Nuggets & Chips**  
**Spaghetti Bolognese**  
**Kids Pizza**

All main meals served with vegetables.



## Pasta

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

- Bolognese** \$20.00  
Chef's traditional beef Bolognese with herbs & spices.
- Carbonara** \$20.00  
Bacon in a light cream sauce with parsley, Parmesan cheese & shallots.
- Matriciana** \$20.00  
Bacon pieces, onion, capsicum, hot chilli tossed with napoli sauce.
- Pollo al Funghi** \$20.00  
Chicken & Mushroom, shallots cooked in a tasty creamy sauce.
- Primavera** \$20.00  
Seasonal vegetables & basil tossed in napoli sauce.
- Marinara** \$24.00  
A variety of fresh seafood, with garlic, white wine, a touch of napoli sauce.
- Scallops & Muscles** \$24.00  
Scallops and mussels tossed in olive oil, garlic, white wine & napoli sauce.
- Grande Forno Special** \$20.00  
Pan tossed bacon, shallots, mushroom, curry, chicken & napoli cream sauce with a dash of garlic.
- Pescatore** \$24.00  
A variety of fresh seafood in a lemon white wine sauce.
- Calabrese** \$20.00  
Hot salami, diced tomato, olives, onion and a touch of chilli & a dash of napoli sauce.
- Trio Pasta (made for two people)** \$40.00  
3x different servings of pasta.
- Lasagne** \$20.00  
Layers of rich meat, sauce & Béchamel topped with melted mozzarella cheese.
- Cannelloni** \$20.00  
Oven backed cannelloni filled with fresh ricotta cheese & spinach.

## Risotto

- Risotto Primavera** \$20.00  
Seasonal vegetables tossed in napoli sauce.
- Risotto Marinara** \$24.00  
A selection of mixed seafood cooked in white wine, garlic and tossed in napoli sauce.
- Risotto Pollo Avocado** \$20.00  
Chicken avocado cream tossed in white wine & garlic with fresh Parmesan cheese.
- Risotto Grande Forno Special** \$20.00  
Pan tossed bacon, shallots, mushroom, curry, chicken & napoli cream sauce with a dash of garlic.
- Risotto Spinach & Pumpkin** \$20.00  
Pine nuts tossed in creamy sauce with a dash of garlic.
- Risotto Vitello** \$20.00  
Pieces of veal tossed with mushroom, shallots, a dash of garlic, basil & cream sauce.

