

<b>PIZZAS</b>	<b>(lunch) 7"</b>	<b>12"</b>
<i>(Lunch individual portion accompanied by a Light Salad.)</i>		
SUPREME	16.0	21.0
Ham/Salami/Capsicum/Tomato/Onion/Mushroom/Olives/Tomato Base		
POLLO	16.0	21.0
Roast Chicken/Red Peppers/Rosemary Potato/Spinach/Sweet Chilli Sauce/Sour Cream		
CARNE	16.0	21.0
Ham/Ground Beef/Bacon/Smokey BBQ Base/Onion/Mushroom		
ZUCCA	16.0	21.0
Roast Pumpkin/Fetta/Almonds/Spinach/Fresh Herbs/Tomato Base		
CALABRESE	16.0	21.0
Pepperoni/Semi-dried Tomato/Anchovies/Olives/Fresh Chilli/Tomato Base		
SEAFOOD		24.0
Prawns/Scallops/Calamari/Asparagus/Capsicum/Tomato Base		
Extra Sauce/Parmesan Cheese		1.0
Extra Topping		2.0
Gluten Free Pizza Base 12"		4.0

### **INSALATA (Salad)**

CAESAR		15.0	
With Cos, Parmesan, Bacon, Croutons, Egg and Homemade Caesar Dressing			
MEDITERRANEAN		15.0	GF
With Mixed Leaves, Olives, Fetta, Semi-dried Tomato, Artichoke Hearts, Green Leaves And Balsamic Dressing			
GARDEN		12.0	GF
With Green Leaves, Spanish Onion, Tomato, Cucumber and Balsamic Dressing			
TASMANIAN SMOKED SALMON SALAD		19.0	GF
With Mixed Leaves, Cherry Tomato, Capers, Avocado, Spanish Onion and Herb Lime Aioli			
BBQ BABY OCTOPUS SALAD		18.0	GF
With Mixed Leaves, Kalamata Olives, Spanish Onion, Cherry Tomato and Chilli Mint Dressing			
Add Chicken	4.0	Add Prawns	6.0
		Add Smoked Salmon	7.5

### **PANINIS SERVED WITH BIG CHIPS Available between 11:30am and 3:00pm**

MEDITERRANEAN	15.0
Roast Capsicum, Eggplant, Olives, Basil Pesto, Artichoke Hearts, Bocconcini, Fresh Rocket and Herb Aioli	
ROAST CHICKEN	16.0
With Avocado, Sun-dried Tomato, Fresh Rocket and Herb Aioli	
BLACK ANGUS STEAK SANDWICH	18.0
With Mozzarella Cheese, Caramelised Onion, Tomato Chutney, Crisp Lettuce and Hickory BBQ	

### **BANQUET (min. 4 persons. Conditions apply)**

2 COURSE (Bread, your choice of 4 Pizzas and Pastas, Salad)	per head	26.5
3 COURSE (as above plus your choice of desserts)	per head	33.0

*PLEASE NOTE, WE DO NOT SPLIT BILLS FOR TABLES OVER 4 PERSONS.*

# NOCI

cafe italiano

## MENU

## PANE (Bread)

BRUSCHETTA	11.0
Salsa of Tomato, Red Onion, Basil and Olive Oil a top of Toasted Ciabatta served with Balsamic Reduction and Parmesan	
BAKED PESTO AND PARMESAN CIABATTA BREAD	11.0
HERB OR GARLIC PIZZA BREAD (Gluten Free option available)	9.0

## ENTRATE (Entrees)

*A Selection of Fresh Seafood will be available Seasonally on Weekends. Ask your Waitstaff.*

CALAMARI FRITTI	16.0	
Lemon Pepper Dusted Calamari served Herb Lime Aioli & Salad Garnish		
GARLIC PRAWNS	18.0	GF
Garlic Cream Prawns served with a Saffron Risotto		
KALAMATA OLIVES	11.0	
Served with Seared Chorizo atop of Herb Ciabatta Bread		
TASMANIAN SMOKED SALMON SALAD	19.0	GF
With Mixed Leaves, Cherry Tomato, Capers, Avocado, Spanish Onion and Herb Lime Aioli		
BBQ BABY OCTOPUS SALAD	18.0	GF
With Mixed Leaves, Kalamata Olives, Spanish Onion, Cherry Tomato and Chilli Mint Dressing		

## PRINCIPALE (Mains)

CHICKEN OR VEAL PARMIGIANA	Chicken	25.0	Veal	29.0
Herb Crumbed and topped with Shaved Leg Ham, Napoli Sauce and Mozzarella,				
Served with a Garden Salad and Big Chips				
VEAL SCALLOPINE FUNGHI		29.0		
Medallions of Veal with Mushroom Cream a top of Fettuccini and Green Seasonal Vegetables				
200g EYE FILLET		32.0	GF	
Eye Fillet served with Sun-dried Capsicum, Baby Spinach, Onion and Mushrooms on Roasted Root Vegetables and Red Wine Jus				
BAKED ATLANTIC SALMON		30.0	GF	
Marinated in Fresh Herbs, Lime, Garlic and Olive Oil served a top of a Risotto of King Prawns, Confit Cherry Tomato and Fresh baby Spinach Leaves				
BBQ CHILLI TIGER PRAWNS		30.0	GF	
Served on a Salad of Mesculin, Kalamata Olives, Fetta, Cherry Tomato, Spanish Onion and Avocado, atop of Herb Ciabatta Bread and dressed with a Lemon Basil Vinaigrette				

## SIDES

Beer Battered Fries served with Homemade Aioli	7.0	
Steamed Seasonal Vegetables with Fresh Parsley and Olive Oil	7.0	GF
Extra Sauce/Parmesan Cheese	1.0	

## KIDS MENU (For children aged 4-10 years only)

Kids Spaghetti Bolognese	9.0
Kids Fettuccini Carbonara	9.0
Kids Ham and Pineapple Pizza	9.0
Bowl of Chips and Tomato Sauce	7.0

## BAKED PASTA

SAND CRAB LASAGNE	24.0
Layers of Sand Crab Meat, Béchamel, Baby Spinach, Napoli Sauce and Fresh Pasta Sheets Served with a Light Salad	
TRADITIONAL LASAGNE	22.0
Noci's Rich Bolognese Meat Sauce in between Layers of Fresh Pasta Sheets and Béchamel Served with a Light Salad	
CANNELLONI	22.0
Tubes of Pasta filled with a Roast Pumpkin, Spinach and Ricotta Filling, topped with Napoli Served with a Rocket and Tomato Salad	

## PASTA & RISSOTTO *All Pasta Sauces are Gluten Free*

	entree	main
SPAGHETTI POLLO E PESTO	16.0	22.0
With Roast Chicken, Basil Pesto, Garlic and Olive Oil		
RAVIOLI SPINACH AL RICOTTA	16.0	22.0
with Roast Pumpkin, Pine nuts and Almond Cream, finished with Baby Spinach		
SPAGHETTI BOLOGNAISE	16.0	22.0
Traditional Rich Tomato Based Meat Sauce from Bologna		
FETTUCCHINI CARBONARA	16.0	22.0
Traditional Sauce of the "Carbonari", with Sautéed Bacon, Onion, Garlic and Cream		
PENNE PUTTANESCA	16.0	22.0
with Semi-dried Tomato, Olives, Garlic, Capers, Anchovies, Chilli and Napoli		
FETTUCCHINI MARINARA	18.0	25.0
with Fresh Prawns, Scallops, Black Mussels, Fresh Chilli, Garlic, Onion and Napoli		
PENNE POLLO AL FUNGHI	16.0	22.0
with Roast Chicken Breast, Field Mushrooms, Garlic and Cream Sauce		
PENNE AMATRICIANA (Noci Style)	16.0	22.0
Chorizo Sausage, Napoli Sauce, Fresh Chilli, Herbs and Garlic		
ROAST CHICKEN RISOTTO	16.0	22.0
With Bacon, Field Mushrooms and Cream, finished with Baby Spinach		
BUTTERNUT PUMPKIN RISOTTO	16.0	22.0
With Semi Dried Tomato and Baby Spinach		

<i>Add Chicken</i>	<i>4.0</i>	<i>Add Prawns</i>	<i>6.0</i>
Extra Sauce/Parmesan Cheese/Topping			2.0
Gluten Free Pasta			4.0

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