

STARTER & SHARING

Antipasto Platter

A selection of Italian meats, cheese & vegetables with focaccia bianca.

Stracciatella

Soft burrata centre, served with olive oil and hot focaccia bianca.

Calamari Fritti

Deep-fried calamari with rocket, lemon & chilli mayonnaise.

Tuscan Pork Ribs

Slow-roasted pork ribs with balsamic, smoky barbecue & rosemary glaze.

Garlic & Chilli Prawns

Tiger prawns flamed with white wine & seasoned with Italian herbs.

Bowl of Chips

Beer-battered chips with tomato sauce.

Olives Rustiche

Warm marinated olives served with focaccia bianca

House Made Arancini

Pumpkin arancini balls served with arrabbiata sauce & parmesan.

Popcorn Prawns

Beer battered tiger prawns with chilli mayo sauce & lemon.

WOOD FIRED BREAD & CRUST

Garlic Bread

Woodfired Italian bread topped with garlic, rosemary, & oregano

Garlic Crust

Woodfired Italian bread with garlic, rosemary, oregano, and sea salt, served with semi-dried tomato & olive tapenade

Truffle Garlic Special

Truffle cream base, roasted garlic, mozzarella, and a sprinkle of fresh parsley.

Chilli Crust

Woodfired Italian bread, fresh red chilli, garlic, oregano, olive tapenade, sea salt served with semidried tomato & olive

Garlic & Cheese Crust

A blend of garlic, melted mozzarella, rosemary & fresh parsley.

Wood Fired Bread

Italian wood fired bread topped with extra virgin olive oil, rosemary & oregano.

Bruschetta

Wood-fired bread topped with fresh tomato, garlic, fresh herbs, EVOO & balsamic glaze

Herb Folded Bread

Soft, woodfired folded bread infused with rosemary, mozzarella, extra virgin olive oil & oregano.

KIDS MENUS

Kids Margherita

Tomato sauce, fior di latte

Kids Ham & Pineapple

Tomato sauce, fior di latte, double smoked ham & pineapple.

Kids Ham & Cheese

Tomato sauce, fior di latte & ham.

Kids Supreme

Tomato sauce, fior di latte, ham, mushroom, capsicum & olives.

Kids Penne Napolitana

Napoli sauce & mozzarella.

Kids Bolognese

Minced beef in a rich Napoli sauce.

Kids Boscaiola

Bacon, pan-fried with white onion, shallots, and mushrooms in a creamy sauce.

WOOD FIRED PIZZA

Margherita

Tomato sauce, fior di latte, fresh basil, EVOO & oregano.

Pepperoni

Tomato sauce, fior di latte, salami & oregano.

Diavola

Tomato sauce, fior di latte, salami, spanish onion & fresh chilli.

Hawaiian

Tomato sauce, fior di latte, double smoked ham & pineapple.

Meat Lovers (Option+BBQ Sauce)

Tomato sauce, fior di latte, double smoked ham, salami, bacon & Italian sausage.

Prosciutto and Rocket

Tomato sauce, fior di latte, prosciutto, rocket, shaved parmesan, EVOO & oregano.

Capricciosa

Tomato sauce, fior di latte, mushroom, double smoked ham, artichokes, olives & fresh basil.

Supreme

Tomato sauce, fior di latte, mushroom, spanish onion, capsicum, olives, double smoked ham, salami, & bacon.

Salsicce & Funghi

Tomato sauce, fior di latte, mushroom, salami, pork & fennel sausage & parsley.

Quattro Formaggi Pizza

Fior di latte, gorgonzola, shaved parmesan, scamorza, EVOO & oregano.

Fungi

Tomato sauce, fior di latte, mushroom, basil & EVOO

Napolitana

Tomato sauce, fior di latte, anchovies, olives, basil & oregano.

BBQ Chicken

BBQ sauce, fior di latte, mushroom, grilled chicken & red onion.

Tandoori Chicken

Tomato sauce, fior di latte, grilled tandoori chicken, spanish onion, mint yoghurt & oregano.

Peri-Peri Chicken

Tomato sauce, fior di latte, spinach, grilled chicken marinated in tandoori spices, onion & peri-peri sauce.

Avogallo Speciale

Tomato sauce, fior di latte, mushroom, grilled chicken, avocado & oregano.

Agnello e Patate

Fior di latte, roasted potato marinated with garlic & rosemary, lamb, parsley & oregano.

Potato Pizza

Fior di latte, roasted potato marinated with garlic & rosemary, parsley, fresh chilli & oregano.

Truffle Prosciutto

Truffle paste, fior di latte, thinly sliced prosciutto, rocket, shaved Parmesan & EVOO.

Truffle Mushroom

Truffle paste, fior di latte, mushroom, rocket, burrata cheese, EVOO & oregano.

Seafood Pizza

Tomato sauce, fior di latte, prawns marinated with garlic, calamari,muscles meat & parsley.

Prawns and Chorizo

Tomato sauce, fior di latte, prawns marinated with garlic & chorizo.

Garlic Prawns Pizza

Fior di latte, prawns marinated with garlic, chorizo, cherry tomato, fresh chilli & parsley.

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\$26

Gamberetti

Prawns, parsley, tomato sauce, Fior di latte, bacon & fresh chilli.

Burrata

Tomato sauce, basil, rocket, prosciutto, burrata cheese, EVOO & oregano.

Vegetable Garden

Tomato sauce, fior di late, spinach, capsicum, onion, eggplant, zucchini & oregano.

Woodland

Tomato sauce, fior di latte, mushroom, capsicum, onion, olives, & pineapple.

PASTA / RISOTTO

Rigatoni Matriciana

Bacon, salami, olives, spring onions, and chilli in Napoli sauce.

Rigatoni Penne Avacado

Chicken, mushrooms, avocado, cream, and garlic tossed with parmesan.

Penne Arrabbiata

Traditional fresh chilli and cherry tomato sauce with garlic and oregano.

Penne Ragù

Short pasta tubes with braised beef brisket ragu in a Napoli sauce.

Penne Broccolini

Sauteed baby broccolini with garlic, chilli, parmesan, and extra virgin olive oil.

Penne Pesto Chicken

Chicken in creamy pesto sauce with basil.

Spaghetti Bolognese

Minced beef in a rich Napoli sauce.

Spaghetti Calabrese

Broccoli, cherry tomatoes, onion, olives, chilli, and garlic in Napoli sauce.

Spaghetti Aglio e Olio

Spaghetti with garlic and extra virgin olive oil topped with parsley.

Spaghetti Marinara

Salmon, prawns, calamari, clams, and black mussels, sautéed with light chili, garlic, butter, and lemon, simmered in a rich Napoli sauce.

Linguine Gamberi

Tiger prawns, lemon, white wine, garlic, chilli, and fresh parsley.

Linguini Boscaiola

Bacon pan-fried with white onion, shallots, and mushrooms in a creamy sauce.

Risotto Truffle & Porcini

Porcini mushrooms, Italian sausage & black truffle oil in a creamy risotto.

Risotto Rosa

Chicken, cherry tomato, mix mushroom, shallots in rosa sauce.

Gnocchi Quattro Formaggi

House-made gnocchi with gorgonzola, scamorza cheese, pecorino & parmesan cream.

Gnocchi Pumpkin

House-made potato gnocchi, roasted pumpkin, pine nuts, goat cheese, baby spinach and extra virgin olive oil.

Gnocchi Mushrooms

Homemade potato gnocchi with porcini mushrooms & truffle oil.

Ravioli di Zucca

Ravioli filled with roasted pumpkin, parmesan, sage, and butter sauce.

Pappardelle Pesto

Fresh basil, pine nuts & Parmigiano Reggiano.

Impasto's Beef Lasagna

Traditional layers of béchamel and bolognese sauce, oven-baked to perfection.

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MAINS

Chicken Scaloppine Fungi

Free-range chicken breast, pan-roasted with mushrooms, fresh cream, mushroom & white wine, served with seasonal vegetables.

BBQ Pork Ribs

Slow-cooked pork ribs, glazed with smoky BBQ sauce, served with coleslaw and chips.

Veal Scaloppine al Limone

Pan-seared veal medallions with lemon, white wine, a hint of veal glaze & herbs, served with seasonal vegetables.

Pan-Seared Salmon

Salmon fillet pan-seared and served with seasonal vegetables and a lemon butter sauce.

SALADS

Caprese Salad

Fresh mozzarella, tomato, basil and a drizzle of balsamic glaze.

Rocket Salad

Rocket leaves, pears, shaved parmesan and walnut, dressed with balsamic vinegar.

Mixed Leaf Salad

A mix of seasonal greens, dressed with EVOO & balsamic vinegar.

Burrata Salad

Marinated cherry tomato with balsamic glaze topped with oregano, basil & extra virgin olive oil.

DESSERTS

House-Made Tiramisu

A classic Italian dessert with espresso-soaked ladyfingers and mascarpone cream dusted with cocoa.

Chocolate Brownie

A warm, fudgy chocolate brownie, served with a vanilla ice cream & chocolate sauce

Chocolate Salted Caramel Tart

Crunchy chocolate tart shell, filled with luscious, salted caramel and layered with smooth dark chocolate ganache.

Pizza Bianca Nutella

Wood-fired pizza dough topped with Nutella, fresh strawberries, and coconut flakes.

Cold Beverages

Classic Coke

\$4

Coke Zero

\$4

Sprite

\$4

Fanta

\$4

Lemon Lime Bitters

\$4

Bundaberg Ginger Beer

\$4

Schweppes Lemonade

\$4

Apple Juice

\$4

Orange Juice

\$4

Note: Gluten-Free Option Available +\$3 |
Public Holiday Surcharge 10%



Take Away Menu

OPEN 7 DAYS | FULLY LICENSED & BYO

DINE IN - TAKE AWAY



TO BOOK OR ENQUIRE, CONTACT US AT

☎ 02 8418 8236

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Meats • Seafood • Desserts**

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