

Spritz

\$13 GLASS | \$35 JUG

APEROL SPRITZ

Aperol, soda & prosecco

HUGO

St. Germain, soda, prosecco & mint leaves

CAMPARI

Campari, soda, prosecco

HERB

Pimm's, sugar syrup, soda, prosecco

Happy hour \$10 | Normal price \$15 | Jugs \$35

Cocktails

MONK'S SOUR 15

Bourbon, frangelico, lemon juice, sugar syrup, bitters, egg white

PASSION MOJITO 15

Rum, passionfruit, passion syrup, lime juice & mint

NEGRONI 15

Gin, campari, vermouht

ESPRESSO MARTINI 15

Vodka, kahlua, vanilla/sugar syrup, espresso

AMARETTO SOUR 15

Amaretto, lemon juice, sugar syrup, egg white

JAPANESE SLIPPER

15 GLASS | 35 JUG

Cointreau, midori, lime juice, sugar syrup

ELECTRIC

Peach liqueur, blue curaçao, soda, prosecco

GIORGIA

Aperol, vermouht bianco, soda, prosecco

BARBARELLA

Campari, peach liqueur, soda, prosecco

PALOMA 15 GLASS | 35 JUG

Tequila, pink grapefruit juice, lemon juice, sugar syrup, lemonade

ROSSINI 15

Prosecco & mixed berries

MARLENE 15 GLASS | 35 JUG

Vodka, cherry bitter, rose syrup, berry purée, lemon juice, tonic water

LA DOLCE VITA 15

Dark rum, white rum, pineapple juice, falernum syrup, lime, grenadine, passionfruit, bitters

SICILIAN SANGRIA

10 GLASS | 35 JUG

From the old country blood orange infused sangria made with Italian red wine, orange juice, orange curacao, lime, peach, blood orange, sugar syrup, topped with prosecco

Classic cocktails available on request

Liquers & After Dinner Delights

WHITE OR BLACK SAMBUCA	9
GRAPPA	9
LIMONCELLO	10
FRANGELICO	9
MONTENEGRO	9
AVERNA	9
AMARO RAMAZZOTTI	9
AMARETTO DISARONNO	9
FERNET BRANCA	9
BRANCA MENTA	9

Wine

VINO FRIZZANTE (SPARKLING)

REDBANK PROSECCO	9 45
LA RIVA DE FRATI PROSECCO DOC	58

VINA BIANCO (WHITE)

VINO DELLA CASA	8.5 34
Semi Sauvignon Blanc, SA	
CORTE GIARA	9 43
Pinot Grigio, Veneto, ITA	
TIEFENBRUNNER	54
Sauvignon Blanc, Alto Adige, ITA	
NAUTILIS	11 48
Sauvignon Blanc, Marlborough, NZ	
TAYLOR MADE	50
Chardonnay, Adelaide Hills, SA	
PALA I FIORI VERMENTINO	9 43
Sardinia ITA	
CANTINE PRA SOAVE	56
CLASSICO 'OTTO' DOC	
Veneto, ITA	
TORMARESCA	10 48
Chardonnay, Puglia, ITA	

VINO ROSATO (ROSÉ)

ANTINORI SANTA CRISTINA	10 46
Rosé, Tuscany, ITA	
WIRRA WIRRA MRS WIGGLEY	9 42
GRENACHE	
Rosé, McLaren Vale, SA	

VINO ROSSO (RED)

VINO DELLA CASA	8.5 34
Cabernet Shiraz, SA	
ANTINORI SANTA CRISTINA	9 42
Sangiovese, Tuscany, ITA	
FRATTORIA SABAZIO	12 56
ROSSA DI	
Montepulciano, ITA	
SAINT CLAIR	10 48
Pinot Noir, Marlborough, NZ	
VITACOLTORI SENENSI	10 48
ARENTINI	
Chianti, Tuscany, ITA	48
TAYLOR MADE	
Malbec, Adelaide Hills, SA	
YALUMBA WILD FERMENT	12 55
Shiraz, Barossa Valley, SA	
PRUNOTTO BARBERA D'ALBA	52
Piedmont ITA	
WIRRA WIRRA WOODHEDGE SHIRA	62
McLaren Vale, SA	
VASSE FELIX FILIUS	59
Cabernet Sauvignon, Margaret River, SA	

Mocktails

\$13 GLASS | \$35 JUG

ROSE	Grenadine, lemonade
FLORIDA	orange juice, grapefruit juice, lemonade, sugar syrup, fresh lime juice

PINK	Orange juice, berries mix, lemonade
JUNGLE SLING	Orange juice, pineapple juice, grenadine, sugar syrup, fresh lime juice, ginger ale

Non-Alcoholic

SOFT DRINKS	4	ICED TEA	6
Pepsi, Pepsi Max, lemonade, Solo, ginger ale, tonic		Made in-house, ask your waiter for today's flavour	
SAN PELLEGRINO	8	NONNO'S HOUSE	8 24
Sparkling water 1L		MADE LEMONADE	
AQUA PANNA	8	House made lemonade base with choice of infusion – Passionfruit, watermelon, mango, elderflower	
SAN PELLEGRINO SOFT DRINKS	4.5		
Chinotto, limonata, pompelmo, aranciata rossa			

Birra

DRAUGHT	
PERONI LAGER	300ml 8 500ml 12
4 PINES PALE ALE	425ml 9 500ml 12

BOTTLED	
STONE & WOOD PACIFIC ALE	10
PERONI RED	8.5
JAMES SQUIRE 150 LASHES PALE ALE	9
PERONI LEGGERA – MID STRENGTH	8
LITTLE CREATURES IPA	9
MENABREA	10
CORONA	9.5
BIRRA MORETTI	9
REKORDERLIG	10
STRAWBERRY & LIME	



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pizza • pasta • deli



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Antipasti

- PANE** Our selection of fresh baked breads, extra virgin olive oil, aged balsamic (V/GFO) — 9.5
- OLIVES** Marinated warm Italian olives (V/GF) — 8
- FOCCACCIA** Italian woodfire baked focaccia, garlic, rosemary (V/GFO) — 11
ADD PESTO — 1
- BRUSCHETTA AL POMODORO** Tomato, mozzarella, basil & red onion (V/GFO) — 10
- BURRATINA** Fresh burrata cheese, pane fritto, prosciutto S.Daniele — 12
- POLPETTE DI CARNE** Nonna's beef & pork meatballs, tomato sugo, Reggiano, crusty bread (GFO) — 15
- CARPACCIO AL PEPE NERO** Beef carpaccio, Reggiano, baby capers, rocket, herbs & lemon oil (GF) — 15
- ARANCINI** Mozzarella & prosciutto ragu, tomato sugo, Reggiano — 12
- ANTIPASTI MISTI** A chef's selection of Italian cheeses, cured meats, pickled vegetables, Italian olives, pane fritto, extra virgin olive oil & aged balsamic – Ask your waiter for daily selection — 28

Primi

AT MISTER PAGANINI'S OUR PASTAS ARE MADE USING THE FRESHEST INGREDIENTS & THEN COOKED TO ORDER BY OUR CHEFS IN A TRADITIONAL ITALIAN "AL DENTE" STYLE

- LASAGNA DELLA NONNA** 24
Oven baked beef ragu lasagne, rocket & Reggiano salad
- RICOTTA E SPINACI** 26
Spinach & ricotta ravioli, tomato & basil sugo, ricotta mousse, pine nuts (V)
- BOLOGNESE** 26
Tagliatelle, slow cooked ragu alla bolognese, Reggiano
- RAVIOLI DI ZUCCA** 25
Roasted pumpkin ravioli, prosciutto, rocket, amaretti crumble
- SORRENTINA** 24
Baked gnocchi, creamy tomato sugo, grilled fresh mozzarella, basil (V)
- CARBONARA** 24
Tagliatelle, smoked pancetta, caramelised onion, egg & Reggiano cream, black pepper
- GAMBERI** 26
Linguine, king prawns, chilli, garlic & pistachio sauce
- RISOTTO ALLA PESCATORA** 26
King prawns, mussels, clams, calamari, saffron, garlic & chilli (GF)

- GNOCCHI POLLO E FUNGHI** 26
Roasted chicken, gnocchi, porcini mushroom & truffle sauce
- RISOTTO COL MAIALE** 28
Parmigiano & fresh herbs risotto, free range pork belly, jus
- FILETTO** 29
200g chargrilled rib eye, butter & sage gnocchi, sundried tomato, rocket
- GNOCCHI AL SALMONE** 26
Crispy skin salmon, pan fried gnocchi, creamy dill sauce
- TAGLIATELLE PORTOFINO** 24
Tagliatelle, basil pesto, fresh ricotta, roasted cherry tomatoes (V)
- MISTO DI PESCE** 26
King prawns, clams, mussels, calamari, whiting in a light wine & butter sauce, crusty bread
- QUATTRO FORMAGGI** 25 (V)
Home made gnocchi, 4 cheeses cream, black pepper

GLUTEN FREE OPTIONS AVAILABLE

Pizza

Mister Paganini values itself on producing traditional Neapolitan style pizza.

Our Stefano Ferraro oven imported from Naples Italy uses local iron bark to produce a soft, tender, fragrant pizza base. We use only '00' Flour, San Marzano tomato, fresh fior di latte cheese & lots of love. Buon Appetito...

PIZZE ROSSE (WITH TOMATO BASE)

MARGHERITA 19

Tomato sugo, mozzarella fior di latte, fresh basil, olive oil (V)

INFERNO 24

Tomato sugo, mozzarella fior di latte, Italian spicy salami, red onion, fresh basil, 'nduja

ORTOLANA 22

Tomato sugo, mozzarella fior di latte, mushrooms, zucchini, eggplant, cherry tomato, rocket (V)

CAPRICCIOSA 24

Tomato sugo, mozzarella fior di latte, Italian ham, mushrooms, artichokes, kalamata olives, basil

PRIMAVERA 24

Tomato sugo, mozzarella fior di latte, prosciutto S.Daniele, shaved parmigiano, cherry tomato, rocket

CALABRESE 23

Tomato sugo, mozzarella fior di latte, spicy 'nduja, roasted capsicums, kalamata olives, fresh basil

MARINARA 23

Tomato sugo, mozzarella fior di latte, Sicilian white anchovies, capers, black olives, oregano

MAIALONA 25

Tomato sugo, mozzarella fior di latte, Italian salami, salsiccia, pancetta, chilli oil

VEGANA 22

Tomato sugo, roasted capsicums, broccolini, black olives, red onion, sun-dried tomato (V)

PIZZE BIANCHE (WITH CHEESE BASE)

BOSCAIOLA 24

Mozzarella fior di latte, provolone cheese, bresaola, roasted mushrooms, truffle oil, rocket, crispy pancetta, ricotta

RUSTICA 23

Mozzarella fior di latte, rosemary roasted potatoes, salsiccia, black pepper

ZUCCOTTA 24

Roasted pumpkin, caramelized onion, prosciutto, roasted potatoes, sage

CALZONI

CALZONE ROSSO 24

Tomato sugo, mozzarella fior di latte, Italian ham, mushrooms, basil

QUATTRO FORMAGGI 23

Mozzarella fior di latte, provolone, gorgonzola, ricotta, black pepper (V)

FRESCA 24

Shaved zucchini, ricotta, cherry tomato, prosciutto S.Daniele

GAMBERETTI 29

Prawns, rocket, cherry tomato, spicy aioli

AGLIO 21

Garlic pizza with mozzarella, oregano, garlic, black pepper (V)

CALZONE BIANCO 24

Mozzarella fior di latte, ricotta, spinach, mushrooms (V)

*GLUTEN FREE pizza available (98%)
\$5 PER PIZZA



Leggeri

- CAPRESE** Mozzarella fior di latte, truss tomatoes, basil, balsamic glaze (V) — 12
- INSALATA DI GAMBERI** Garlic & chilli prawns, broccolini, rocket, cherry tomato, olives, almonds — 15
- POLLO** Pan fried chicken, soft egg, crispy pancetta, rocket, Reggiano, sundried tomatoes — 15
- RUCOLA** Rocket, Reggiano, extra virgin olive oil, balsamic glaze, cherry tomato (V/GF) — 9
- PATATINE** Rustic shoestring fries, truffle aioli, Reggiano (V) — 9

Dolci

TIRAMISU 9

Home-made classic tiramisu, amaretti crumble (V)

FRITTELLE ALLA NUTELLA 9

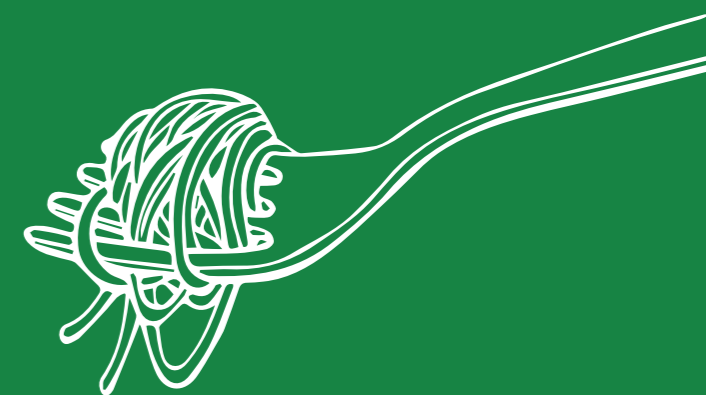
Traditional Italian doughnuts, Nutella, fresh berries (V)

PANNA COTTA 9

Passionfruit panna cotta, fresh berries (V/GF)

AFFOGATO 8

Espresso, vanilla ice cream (V/GF)



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*15% surcharge applies on public holidays
**Please notify our staff of any dietary requirements