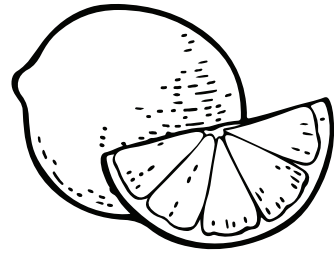


# Spritz



**\$15 GLASS | \$35 JUGS**

## APEROL SPRITZ

Aperol, orange, soda & prosecco

## HUGO SPRITZ

Fiorente Elderflower Liqueur, prosecco, lime, soda

## PIMM'S SPRITZ

Pimm's, prosecco, cucumber, mint, ginger ale

## CHAMBORD SPRITZ

Chambord, chardonnay, lemonade, lemon, mixed berries

## COINTREAU SPRITZ

Cointreau, prosecco, orange juice, chilli sugar syrup, soda, orange

## GORDON'S SPRITZ

Gordon's Spritz Pink Gin, Rose syrup, prosecco, strawberries, soda

# Cocktails

## SICILIAN SANGRIA 10 glass | 35 Jug

Solerno, Licor 43, red wine, Villa Massa, pineapple

## BELLINI 14

Peach puree, peach liqueur, prosecco

## RHUBARB NEGRONI 18

Tanqueray Gin, Campari, Zucca Rabarbaro, Martini Rosso Sweet Vermouth, rhubarb

## RASPBERRY MOJITO 17

Pampero Rum, Chambord, lime, raspberries, mint, brown sugar, soda

## CLASSICO 17

An Italian twist on a classic margarita. Sierra Silver, Villa Massa, lime, sugar

## LA VISCIOLO 17

Villa Massa Limoncello, Luxardo Marachino, apple, lemon, egg white

## AMARETTO SOUR 17

Disaronno, Montenegro Amaro, lemon, apple, egg white

## TRAMONTO 17

Ketel One Vodka, Solerno, pineapple, lemon, blood orange

## ESPRESSO MARTINI 17

Ketel One, Tia Maria, espresso, sugar

Classic cocktails available on request



# Wine

## VINO ROSATO (ROSÉ)

**WIRRA WIRRA MRS WIGGLEY GRENACHE** 9 | 40

Rosé, McLaren Vale, SA

**TAYLOR ESTATE** 11 | 50

Pinot Noir Rosé, Adelaide Hills, SA

**ANTINORI SANTA CRISTINA** 12 | 55

Rosé, Sangiovese Sryah, Tuscany, ITA

## VINO ROSSO (RED)

**VINO DELLA CASA** 8.5 | 34

Cabernet Shiraz, SA

**ANTINORI SANTA CRISTINA** 9 | 40

Sangiovese, Tuscany, ITA

**SAINT CLAIR** 12 | 55

Pinot Noir, Marlborough, NZ

**CANTINA VITICOLTORI SENESI ARETINI** 10 | 45

Chianti, Tuscany, ITA

**TAYLOR MADE** 10 | 45

Malbec, Adelaide Hills, SA

**YALUMBA WILD FERMENTS** 11 | 50

Shiraz, Barossa Valley, SA

**FATTORIA SABAZIO ROSSO DI** 12 | 55

Montepulciano, ITA

## VINO FRIZZANTE (SPARKLING)

**LA RIVA DE FRATTI** 12 | 55

Prosecco, Veneto, ITA

**JANSZ PREMIUM** 14 | 65

Non Vintage Cuvee, TAS

## VINA BIANCO (WHITE)

**VINO DELLA CASA** 8.5 | 34

Semi Sauvignon Blanc, SA

**CORTE GIARA** 9 | 40

Pinot Grigio, Veneto, ITA

**OPAWA** 11 | 50

Pinot Gris, Marlborough, NZ

**NAUTILUS ESTATE** 12 | 55

Sauvignon Blanc, Marlborough, NZ

**TAYLOR MADE** 12 | 55

Chardonnay, Adelaide Hills, SA

**VASSE FELIX FILIUS** 14 | 65

Chardonnay, Margaret River, WA

**ALASIA** 11 | 50

Moscato, Piedmont, ITA

# Non-Alcoholic

## SOFT DRINKS

Pepsi, Pepsi Max, lemonade, Solo, ginger ale, tonic, lemon lime bitters

**BUNDABERG GINGER BEER** 4.5

**BUNDABERG PINK GRAPEFRUIT** 4.5

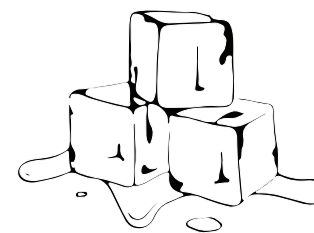
**ICED TEA** 6

Made in-house, ask your waiter

## NONNO'S HOUSE

### MADE LEMONADE

House made lemonade base with choice of infusion – passionfruit, watermelon, mango, elderflower



# Birra

## DRAUGHT

Peroni Lager (Italy) 11

4 Pines Pale Ale (Manly, NSW) 10

## IMPORTED

Peroni Red (Italy) 9

Peroni Leggera Lager 3.5% (Italy) 8

Menabrea Lager (Italy) 10

Corona Pale Lager (Mexico) 9.5

Birra Moretti Lager (Italy) 9

Ichnusa Lager (Sardinia) 10

Messina Lager (Sicily) 10

Theresianer Pilsner (Friuli) 11

## LOCAL

Stone & Wood Pacific Ale (Byron Bay, NSW) 10

James Squire 150 Lashes Pale Ale (NSW) 9

Little Creatures IPA (Fremantle, WA) 10

Balter XPA (Currumbin, QLD) 11

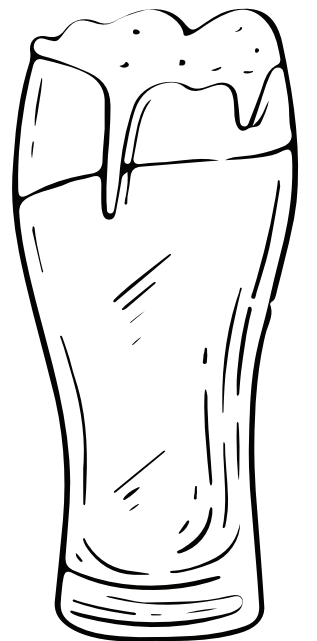
Cooper's Premium Light (Adelaide, SA) 8

## CEDRO E ALTRO

Monteith's Crushed Apple Cider (NZ) 9

Rekorderling Strawberry & Lime (Sweden) 10

Brookvale Union Ginger Beer (Brookvale) 10



# Mocktails

**\$10 GLASS | \$24 JUGS**

**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

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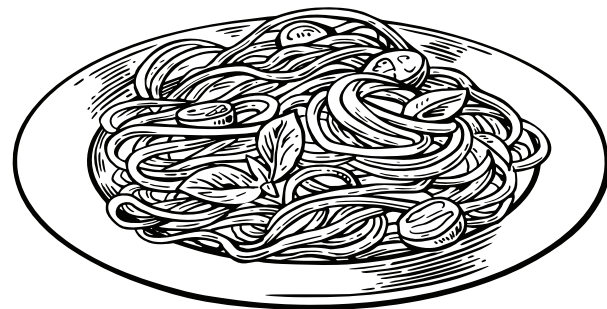
## Anti Pasti

<b>FOCCACIA</b> Italian woodfire baked focaccia with Balsamic & olive oil (V)	12
Garlic & rosemary (V)	12
Garlic & mozzarella (V)	15
<b>BRUSCHETTA</b> Tomato, basil, shallot, bocconcini, balsamic & olive oil (V)	15
<b>ARANCINI</b> Mushroom & pea arancini, truffle aioli (V)	5EA
<b>MEATBALLS</b> House made beef & parmesan meatballs, Napoli sauce, toasted sourdough	12
<b>CAPRESE SALAD</b> Fresh vine ripened tomatoes, bocconcini, basil, extra virgin olive oil	12
<b>ANTIPASTI</b> Selection of Italian smallgoods & warm bread (serves 2-4) (GF upon request)	32
<b>CALAMARI</b> Crispy fried calamari, lemon aioli (GF)	14

## Pasta

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

<b>BOLOGNESE</b> 23 Tagliatelle, slow cooked beef ragu, parmesan	<b>GNOCCHI</b> 24 Parmesan gnocchi, roast chicken, mushrooms, porcini & truffle sauce, parmesan
<b>CARBONARA</b> 23 Tagliatelle, smoked pancetta, caramelised onion, egg, Reggiano cream, black pepper	<b>SEAFOOD RISOTTO</b> 24 Squid, mussels, clams, prawns, parsley, lemon (GF)
<b>GAMBERI</b> 23 Linguine, king prawns, tomato, chilli, garlic, shallots	<b>LASAGNE</b> 26 Traditional house made beef lasagne, parmesan
<b>SPINACH &amp; RICOTTA RAVIOLI</b> 21 Kalamata olives, tomato, basil, spinach (V)	<b>GLUTEN FREE OPTIONS AVAILABLE</b>



## 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** 21  
Tomato sugo, mozzarella, fresh basil, olive oil (V)

**INFERNO** 22  
Tomato sugo, mozzarella, Italian spicy salami, red onion, fresh basil, 'nduja

**ORTOLANA** 22  
Tomato sugo, mozzarella, mushrooms, zucchini, eggplant, cherry tomato, rocket (V)

**CAPRICCIOSA** 23  
Tomato sugo, mozzarella, Italian ham, mushrooms, artichokes, kalamata olives, basil

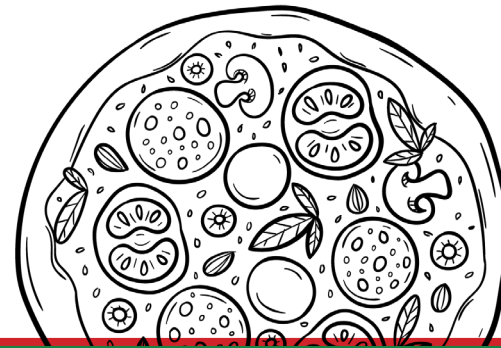
**BOSCAIOLA** 23  
Mozzarella, provolone cheese, bresaola, mushrooms, truffle oil, rocket, pancetta, ricotta

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

**MAIALONA** 23  
Tomato sugo, mozzarella, Italian salami, salsiccia, pancetta, chilli oil

**VEGANA** 22  
Tomato sugo, roasted capsicum, black olives, red onion, sun dried tomato, broccoli (V)  
**vegan cheese 5**

**PRIMAVERA** 23  
Tomato sugo, mozzarella, prosciutto, parmesan, cherry tomato rocket



## Pizza Specials

**\$15 LUNCH PIZZAS | MONDAY TO FRIDAY 12PM-3PM**  
**\$18\* PIZZA WEDNESDAYS, AFTER 5PM**

\*ASK YOUR WAITER FOR MORE DETAILS

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\*15% surcharge applies on public holidays

\*\*Please notify our staff of any dietary requirements

## Primi

**ROAST PUMPKIN SALAD** 22  
Wood fired pumpkin, feta, puffed wild rice, herb salad, pumpkin seed vinaigrette (V)(GF)

**SLOW ROASTED BEEF TENDERLOIN SALAD** 25  
Rocket, semi dried tomatoes, toasted almonds, Reggiano Parmigiano, red wine vinaigrette (GF) (V upon request)

**SLOW BRAISED FREE RANGE PORK COLLAR** 24  
Riesling glazed pears, wilted greens, pork jus (GF)

**CHICKEN PARMIGIANA** 23  
Chips, leg ham, rocket & tomato salad

**PAN ROASTED SALMON** 25  
Tasmanian salmon, saffron potatoes, broccolini, salsa verde, lemon (GF)

## Sides

**SHOESTRING FRIES, PARMESAN & TRUFFLE AIOLI (V)** 8

**ROCKET & PARMESAN SALAD, LEMON VINAIGRETTE (V) (GF)** 8

**STEAMED BROCCOLI, BROWN BUTTER & GARLIC (V) (GF)** 8

**WOOD FIRED CAULIFLOWER, GOAT'S CURD & TOASTED ALMONDS (GF)** 8

## Dolci

**TIRAMISU** 12  
Traditional Italian dessert with coffee, mascarpone, biscuit, chocolate

**CANNOLI** 5EA  
Crisp Italian pastry, lemon, ricotta, vanilla

**AFFOGATTO** 8  
Vanilla bean ice cream, double espresso, house made biscotti with a liqueur 12

## Kids

**HAM & PINEAPPLE PIZZA** 8  
**CHICKEN NUGGETS & CHIPS** 8  
**BATTERED FISH & CHIPS** 8