

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

RASPERRY 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 VISCIOLA 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 4
Pepsi, Pepsi Max, lemonade, Solo, ginger ale, tonic, lemon lime bitters

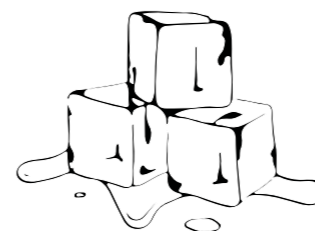
BUNDEBERG GINGER BEER 4.5

BUNDEBERG PINK GRAPEFRUIT 4.5

ICED TEA 6
Made in-house, ask your waiter

NONNO'S HOUSE MADE LEMONADE 8 | 24

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

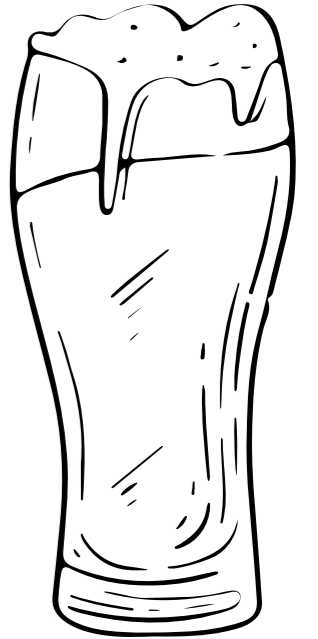
Peroni Red (Italy) 9
Peroni Leggera Lager 3.5% (Italy) 8
Menabrea Lager (Italy) 10
Corona Pale Lager (Mexico) 9.5
Birra Moretti Lager (Italy) 9
Ichnusa Lager (Sardinia) 10
Messina Lager (Sicily) 10
Theresianer Pilsner (Friuli) 11

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

JUNGLE SLING | Orange juice, pineapple juice, grenadine, sugar syrup, fresh lime juice, ginger ale

PINK | Orange juice, berries mix, lemonade

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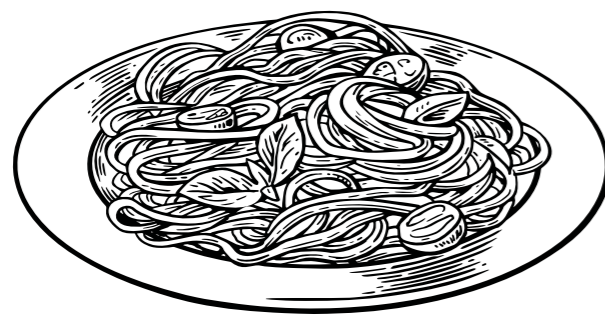
Anti Pasti

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

Pasta

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

BOLOGNESE 23 Tagliatelle, slow cooked beef ragu, parmesan	GNOCCHI 24 Parmesan gnocchi, roast chicken, mushrooms, porcini & truffle sauce, parmesan
CARBONARA 23 Tagliatelle, smoked pancetta, caramelised onion, egg, Reggiano cream, black pepper	SEAFOOD RISOTTO 24 Squid, mussels, clams, prawns, parsley, lemon (GF)
GAMBERI 23 Linguine, king prawns, tomato, chilli, garlic, shallots	LASAGNE 26 Traditional house made beef lasagne, parmesan
SPINACH & RICOTTA RAVIOLI 21 Kalamata olives, tomato, basil, spinach (V)	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 21 Tomato sugo, mozzarella, fresh basil, olive oil (V)	MAIALONA 23 Tomato sugo, mozzarella, Italian salami, salsiccia, pancetta, chilli oil
INFERNO 22 Tomato sugo, mozzarella, Italian spicy salami, red onion, fresh basil, 'nduja	VEGANA 22 Tomato sugo, roasted capsicum, black olives, red onion, sun dried tomato, broccoli (V) vegan cheese 5
ORTOLANA 22 Tomato sugo, mozzarella, mushrooms, zucchini, eggplant, cherry tomato, rocket (V)	PRIMAVERA 23 Tomato sugo, mozzarella, prosciutto, parmesan, cherry tomato rocket
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



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, Regianno 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