

**Al Martino's**

*Italian Restaurant & Pizzeria*

**TAKEAWAY MENU**

**For PICK-UP or HOME DELIVERY**  
*Phone Orders*

**9773 5810**

**163 TOWER ST. PANANIA 2213**

**FREE HOME DELIVERY**  
**EFTPOS & Credit Cards facility available**

**MENU EFFECTIVE AS OF 4th July 2006**

**DEAL 1**

2 MEDIUM  
TRADITIONAL PIZZA'S  
*only \$26.00*

**DEAL 2**

2 LARGE  
TRADITIONAL PIZZA'S  
*only \$29.50*

**DEAL 3**

3 LARGE  
TRADITIONAL PIZZA'S  
*only \$42.00*

**DEAL 4**

2 LARGE  
PASTA DISHES &  
1 GARLIC BREAD  
*only \$35.00*

**DEAL 5**

LARGE TRADITIONAL PIZZA  
LARGE PASTA DISH  
1 GARLIC BREAD &  
1.25 Ltr COKE  
*only \$37.00*

**DEAL 6**

LARGE TRADITIONAL PIZZA  
1 GARLIC BREAD &  
1.25 Ltr COKE  
*only \$23.00*

**DEAL 7**

2 LARGE  
TRADITIONAL PIZZA'S  
1 GARLIC BREAD &  
1.25 Ltr COKE  
*only \$36.50*

**DEAL 8**

ANY 2 LARGE  
GOURMET PIZZA'S & RECEIVE  
1 FREE GARLIC BREAD

**DEAL 9**

LARGE BBQ PORK RIB DINNER  
LARGE TRADITIONAL PIZZA  
1 GARLIC BREAD &  
1.25Ltr COKE  
*Only \$42.00*

**DEAL 10**

ANY 2 VEAL OR  
CHICKEN DISHES &  
1 GARLIC BREAD  
*only \$38.00*

DEALS ARE FROM TRADITIONAL MENU OR CREATE YOUR OWN UP TO 4 TOPPINGS FROM TRADITIONAL MENU  
(Excluding Seafood & Prawns)

**PLEASE NOTIFY STAFF WHICH "DEAL" YOU WOULD LIKE**

### CONDITIONS

Minimum order \$20.00  
 Minimum order outer area \$25.00  
 \$3.00 delivery charge for outer areas

**DELIVERY FOR LUNCH: From 12.00pm**

**DELIVERY FOR DINNER: From 5.30pm**

Last delivery order taken 30mins before closing

### TRADING HOURS

**LUNCH:** Wednesday, Thursday, Friday.....12.00pm - 2.30pm

**DINNER:** Tuesday, Wednesday, Sunday.....5.00pm - 10.00pm

Thursday.....5.00pm - 10.30pm

Friday, Saturday.....5.00pm - 11.00pm

Public Holidays.....Closed

### BBO PORK RIBS

**RIB DINNER**

*1 rack of Original Ribs & Sauce*

\$15.8

**GIANT TWIN RIB PACK**

\$30.5

*2 racks of Original Ribs & Sauce with side of Potato Wedges, Sour Cream & Sweet Chilli Sauce*

**LARGE RIB DINNER**

\$20.5

*1 rack of Original Ribs & Sauce with side of Potato Wedges, Sour Cream & Sweet Chilli Sauce*

### STEAK DISHES

*Served with Vegetable Pack*

**GRILLED FILLET STEAK**

\$21.8

*Beef Eye Fillet served with Grilled Onions*

**PEPPER STEAK**

\$21.8

*Beef Eye Fillet topped with a Creamy Peppercorn Sauce*

**STEAK DIANNE**

\$21.8

*Beef Eye Fillet topped with a traditional Dianne sauce*

**MUSHROOM STEAK**

\$21.8

*Beef Eye Fillet topped with a Mushroom & Cream Sauce*

# TRADITIONAL PIZZAS

(V) denotes Vegetarian Meal  
NO HALF & HALF PIZZAS

All Pizzas served with Tomato & Cheese Bases. Extra toppings \$1.00 each excluding Mixed Seafood & Prawns.

	<del>MEDIUM</del>	<del>GRAND</del>		<del>MEDIUM</del>	<del>GRAND</del>
<b>AL MARTINO'S SPECIAL</b> <i>Cabanossi, Ham, Mushrooms, Pineapple &amp; Olives</i>	\$14.0	\$17.0	<b>NAPOLI</b> <i>Extra Cheese, Olives, Anchovies, Extra Sauce, Garlic &amp; Oregano</i>	\$14.0	\$17.0
<b>AUSSIE</b> <i>Bacon &amp; Egg</i>	\$14.0	\$17.0	<b>PANANIA SPECIAL</b> <i>Bacon, Pepperoni, Ham, Mushrooms, Onion &amp; Egg</i>	\$15.0	\$18.0
<b>CAPRICE</b> <i>Ham, Mushrooms, Capsicum, Olives &amp; Anchovies</i>	\$14.0	\$17.0	<b>PEPPERONI</b> <i>Pepperoni &amp; Extra Cheese on top</i>	\$14.0	\$17.0
<b>HAM</b> <i>Ham</i>	\$15.0	\$16.0	<b>PRAWN</b> <i>Small Red Prawns, Fresh Garlic &amp; Parsley</i>	\$15.0	\$18.0
<b>MARGHERITA (V)</b> <i>Extra Cheese, Extra Sauce &amp; Oregano</i>	\$15.0	\$16.0	<b>SUPREME</b> <i>Cabanossi, Ham, Mushrooms, Onion, Capsicum, Pineapple &amp; Olives</i>	\$15.0	\$18.0
<b>MARINARA</b> <i>Mixed Seafood with Fresh Garlic &amp; Parsley</i>	\$15.0	\$18.0	<b>TROPICAL</b> <i>Ham &amp; Pineapple</i>	\$14.0	\$17.0
<b>MEXICANA</b> <i>Pepperoni, Onions, Capsicum &amp; Olives</i>	\$14.0	\$17.0	<b>VEGETARIAN (V)</b> <i>Mushrooms, Onion, Capsicum, Pineapple &amp; Olives</i>	\$14.0	\$17.0
<b>4 MEATS</b> <i>Bacon, Pepperoni, Cabanossi &amp; Ham</i>	\$14.0	\$17.0			

# GOURMET PIZZAS

Extra toppings from \$1.00  
NO HALF & HALF PIZZAS

	<del>MEDIUM</del>	<del>GRAND</del>		<del>MEDIUM</del>	<del>GRAND</del>
<b>CARIBBEAN</b> <i>Calamari, King Prawns, Crab Meat with Diced Tomato, Spanish Onion, Fresh Basil &amp; Garlic</i>	\$21.0	\$24.0	<b>MEDITERRANEAN</b> <i>Prosciutto, Fetta Cheese, Fresh Sliced Tomato &amp; a touch of Garlic</i>	\$18.0	\$21.0
<b>CHICKEN DELIGHT</b> <i>Chicken, Mushrooms, Pineapple &amp; BBQ Sauce</i>	\$17.0	\$20.0	<b>NAPLES (V)</b> <i>Mushrooms, Artichokes, Roasted Capsicum, Asparagus Spears sprinkled with Oregano</i>	\$18.0	\$21.0
<b>CHICKEN PESTO PIZZA</b> <i>Chicken, Pinenuts, Roasted Capsicum, Avocado, Bocconcini Cheese, Pesto &amp; Garlic topped with Sour Cream &amp; Chives</i>	\$20.0	\$25.0	<b>PAELLA PAN PIZZA</b> <i>King Prawns, Octopus, Chicken, Asparagus, Roasted Capsicum with Fresh Garlic, Parsley &amp; a Whole Fresh Oyster on top</i>	\$22.0	\$25.0
<b>CRANBERRY CHICKEN</b> <i>Chicken, Cranberry Sauce, Bacon, Potato Wedges, Roasted Capsicum finished with a sprinkle of Chives &amp; Sour Cream</i>	\$19.0	\$23.0	<b>PARADISE PIZZA</b> <i>Scallops, Calamari, King Prawns, Bocconcini Cheese with a touch of Chilli, Fresh Garlic &amp; Parsley</i>	\$21.0	\$24.0
<b>EUROPA</b> <i>Prosciutto, Mushrooms, Char-grilled Eggplant, Roasted Capsicum &amp; King Prawns</i>	\$21.0	\$24.0	<b>PRAWN &amp; AVOCADO</b> <i>Small Red Prawns, Sliced Avocado, Fresh Garlic, Parsley &amp; Extra Cheese</i>	\$19.0	\$22.0
<b>FETTA CHEESE DELUXE</b> <i>Chicken, BBQ Sauce, Bacon &amp; Fetta Cheese</i>	\$18.0	\$21.0	<b>SATAY CHICKEN PIZZA</b> <i>Chicken, Satay Sauce, Onions, Roasted Capsicum, Shredded Coconut and Roasted Peanuts</i>	\$19.0	\$23.0
<b>FLORENCE</b> <i>Sundried Tomatoes, Prosciutto, Mushrooms,</i>	\$18.0	\$21.0	<b>SIENA PIZZA (V)</b>	\$18.0	\$21.0

<b>FLORENCE</b>	\$18.0	\$21.0
<i>Sundried Tomatoes, Prosciutto, Mushrooms, Char-grilled Eggplant &amp; Pitted Black Olives</i>		
<b>GARLIC KING PRAWN</b>	\$19.0	\$22.0
<i>King Prawns, Fresh Garlic, Parsley &amp; a touch of Chilli</i>		
<b>GOLDEN PRAWN DELIGHT</b>	\$19.0	\$22.0
<i>Bacon, Mushrooms, Pineapple &amp; King Prawns with little Garlic</i>		
<b>HAWAIIAN DELIGHT</b>	\$17.0	\$20.0
<i>Ham, Pineapple &amp; Banana with Extra Cheese</i>		
<b>MEATLOVERS</b>	\$19.0	\$22.0
<i>Bacon, Pepperoni, Cabanossi, Ham, Chicken with extra Cheese &amp; BBQ Sauce</i>		

<b>SIENA PIZZA (V)</b>	\$18.0	\$21.0
<i>English Spinach, Sweet Potato, Caramelised Onion &amp; topped with Fresh Basil &amp; Crumbled Ricotta Cheese</i>		
<b>SORRENTO PIZZA (V)</b>	\$18.0	\$21.0
<i>Artichokes, Roasted Capsicum, Char-grilled Eggplant &amp; Goats Cheese</i>		
<b>SPICY CHICKEN</b>	\$18.0	\$21.0
<i>Chicken, Sweet Chilli Sauce, Pinenuts, Onion &amp; Baby Corn</i>		
<b>TRUE ITALIAN</b>	\$18.0	\$21.0
<i>Pepperoni, Fresh Sliced Tomato, Pitted Black Olives sprinkled with Fresh Garlic &amp; Oregano</i>		
<b>VERONA PIZZA (V)</b>	\$18.0	\$21.0
<i>Roasted Pumpkin, Pinenuts, Roasted Capsicum &amp; topped with Pesto &amp; Goats Cheese</i>		

**SIDE ORDERS**

	<b>MEDIUM</b>	<b>LARGE</b>
<b>GARLIC &amp; CHEESE PIZZA BREAD</b>	\$10.0	\$13.0
<b>BRUSCHETTA PIZZA</b>	\$15.0	\$16.0
<i>Garlic Pizza Base topped with Diced Tomato, Spanish Onion, Fresh Basil, Garlic &amp; Extra Virgin Olive Oil</i>		
<b>BOCCONCINI PIZZA</b>	\$14.0	\$17.0
<i>Garlic Pizza Base with Diced Tomato, Spanish Onion, Fresh Basil, Garlic, Extra Virgin Olive Oil &amp; topped with Boccunini Cheese</i>		
<b>GARLIC BREAD</b>		\$3.6
<b>FRIES</b>		\$5.5
<b>POTATO WEDGES</b>		\$7.0
<i>Served with Sour Cream &amp; Sweet Chilli Sauce</i>		
<b>MIXED VEGETABLES</b>		\$8.0
<b>GARDEN SALAD</b>		\$9.5
<i>Mixed Green Leaves, Tomato, Cucumber, Spanish Onion, Pitted Black Olives, Carrot &amp; Celery with Italian Vinagrette</i>		

<b>CAESAR SALAD</b>	\$10.5
<i>Cos Lettuce tossed with Croutons, Crispy Bacon, Shaved Parmesan Cheese, Egg &amp; Anchovy Caesar Dressing</i>	
<b>ROMA SALAD</b>	\$12.5
<i>Mixed Green Leaves, Artichokes, Fetta Cheese, Tomato Wedges, Marinated Mushrooms, Sundried Tomatoes, Pitted Black Olives &amp; Balsamic Vinegar Dressing</i>	
<b>SOFT DRINKS</b>	\$5.8
<i>1.25 Ltr Coke, Diet Coke, Coke Zero, Sprite, Lift, Fanta</i>	
<b>SPARKLING MINERAL WATER</b>	\$3.8
<b>CHINOTTO</b>	\$3.5
<b>GELATOS</b>	\$8.0
<i>Passion Delight, Chocolate Mint, Caramello</i>	
<b>STICKY DATE PUDDING</b>	\$8.0
<b>TIRAMISU</b>	\$9.0
<b>WHITE &amp; DARK CHOCOLATE MOUSSE</b>	\$8.0

**SEAFOOD DISHES**

<b>KING PRAWN COCKTAIL</b>	\$15.0
<i>Served with Cocktail Sauce</i>	
<b>FRIED CALAMARI</b>	\$15.0
<i>Served with Tartare Sauce</i>	

<b>GARLIC PRAWNS</b>	\$15.8
<i>Cooked with Garlic Oil, White Wine &amp; a touch of Napoli Sauce</i>	
<b>MEDITERRANEAN PRAWNS</b>	\$16.0
<i>Cooked with Chilli, Garlic, Napoli Sauce &amp; Fetta Cheese</i>	

**MEAT & CHICKEN DISHES**

**VEAL & CHICKEN DISHES**

<b>VEAL SCHNITZEL</b>	\$18.0
<i>Served with Lemon Wedges</i>	
<b>VEAL MUSHROOMS</b>	\$18.5
<i>Veal with Mushrooms &amp; Cream Sauce</i>	
<b>VEAL BOSCAIOLA</b>	\$18.8
<i>Veal with Bacon, Mushrooms &amp; Cream Sauce</i>	
<b>VEAL VALDOSTANA</b>	\$19.5
<i>Veal topped with thin slices of Leg Ham, Melted Mozzarella Cheese &amp; Napoli Sauce</i>	
<b>VEAL PARMIGIANA</b>	\$19.5
<i>Veal topped with Char-grilled Eggplant, Melted Mozzarella Cheese and Napoli Sauce</i>	
<b>VEAL DON CAMILLO</b>	\$19.8
<i>Crumbed Veal Fillet smothered in a Napoli &amp; Cream Sauce with Bacon, Mushrooms &amp; Fresh Asparagus Spears</i>	

**PASTA & RISOTTO DISHES**

<b>SPAGHETTI BOLOGNESE</b>
<i>Spaghetti with Traditional Bolognese Sauce</i>
<b>SPAGHETTI NAPOLI (V)</b>
<i>Spaghetti with Napoli Sauce</i>
<b>SPAGHETTI CARBONARA</b>
<i>Spaghetti with Bacon, Egg, Cheese &amp; Cream Sauce</i>
<b>SPAGHETTI MARINARA</b>
<i>Spaghetti with Mixed Seafood in a Napoli Sauce</i>
<b>LINGUINE AL PESTO</b>
<i>Linguine served with Extra Virgin Olive Oil, Bacon, Garlic and Pinenuts in a Basil Pesto Sauce</i>
<b>LINGUINE GENOVESE</b>
<i>Linguine in a Basil Pesto, Napoli and Cream Sauce with King Prawns and Pinenuts</i>
<b>PENNE ARRABBIATA</b>
<i>Penne in a Napoli Sauce with Bacon, Garlic &amp; Chilli</i>
<b>PENNE AL VERDE (V)</b>
<i>Penne with Extra Virgin Olive Oil, Garlic, Sundried Tomatoes and Pinenuts in a Basil Pesto Sauce</i>
<b>PENNE MILANO (V)</b>
<i>Penne in a Napoli and Cream Sauce with a touch of Basil Pesto mixed with Sundried Tomatoes &amp; Diced Pumpkin</i>
<b>PENNE SICILIANA (V)</b>
<i>Penne with Fresh Ricotta Cheese, Roasted Eggplant, English Spinach and Napoli Sauce</i>
<b>PENNE ADRANO (V)</b>
<i>Penne with Roasted Eggplant, Roasted Capsicum, Pitted Black Olives and Onions in a Chilli Napoli Sauce</i>
<b>PENNE SAN PEDRO (V)</b>
<i>Penne in a Napoli &amp; Cream Sauce with Mild Basil Pesto, Fetta Cheese &amp; Pinenuts</i>
<b>FETTUCINE BOSCAIOLA</b>
<i>Fettucine with Bacon, Mushrooms &amp; Cream Sauce</i>

*Served with Vegetable Pack*

<b>CHICKEN SCHNITZEL</b>	\$18.5
<i>Served with Gravy Sauce</i>	
<b>CHICKEN BOSCAIOLA</b>	\$19.0
<i>Chicken Breast Fillet with Bacon, Mushrooms &amp; Cream Sauce</i>	
<b>CHICKEN CACCIATORE</b>	\$19.0
<i>Chicken Breast Fillet topped with Mushrooms, Olives &amp; Napoli Sauce</i>	
<b>CHICKEN AVOCADO</b>	\$19.5
<i>Chicken Breast Fillet with Avocado &amp; Cream Sauce</i>	
<b>HONEY MUSTARD CHICKEN</b>	\$19.8
<i>Crumbed Chicken Breast Fillet served with a Honey Seeded Mustard and Yoghurt Dressing</i>	
<b>CHICKEN BOCCONCINI</b>	\$21.5
<i>Chicken Breast Filled with Sundried Tomatoes, Bocconcini Cheese &amp; Pinenuts served with a Marsala Cream Sauce</i>	

*(V) denotes Vegetarian Meal***SMALL** \$14.0**VEGETARIAN** \$17.0

<b>FETTUCINE ST. REMO</b>
<i>Fettucine with Chicken, Beef, Capsicum, Mushrooms in a Napoli &amp; Cream Sauce</i>
<b>FETTUCINE AL POLLO</b>
<i>Fettucine with Chicken and Avocado in Cream Sauce</i>
<b>TORTELLINI PAPALINA</b>
<i>Tortellini with Bacon, Mushrooms, Shallots and Garlic in a Napoli and Cream Sauce</i>
<b>TORTELLINI BOLOGNESE</b>
<i>Tortellini with Bolognese Sauce</i>
<b>LASAGNE</b>
<i>Served with Bolognese Sauce</i>
<b>SPINACH &amp; RICOTTA CANNELLONI (V)</b>
<i>Served with Napoli Sauce</i>
<b>RAVIOLI TOSCANA (V)</b>
<i>Pumpkin filled Ravioli with Caramelised Onions, Pumpkin and Pinenuts in a Brandy, Garlic Cream Sauce</i>
<b>GNOCCHI NAPOLI (V)</b>
<i>Potato Dumplings served in a Napoli &amp; Basil Pesto Sauce</i>
<b>GNOCCHI GORGONZOLA</b>
<i>Potato Dumplings with Pan Seared Prosciutto served with a Blue Cheese and Cream Sauce</i>
<b>CHICKEN AND MUSHROOM RISOTTO</b>
<i>Chicken Pieces, Mushrooms, Caramelised Onions and Pinenuts cooked with Arborio Rice, White Wine and Chicken Stock finished with Green Shallots and Parmesan Cheese</i>
<b>PUMPKIN &amp; SAFFRON RISOTTO (V)</b>
<i>Arborio Rice with Pumpkin, Saffron, Fresh Asparagus Spears, Sundried Tomatoes &amp; Macadamia Nuts finished with a touch of Cream</i>