

SWEET PIZZA

63. Fruiti di bosco	\$22.00
Mascarpone cheese, mix berries with nutella.	
64. Chocolate pizza	\$23.00
Mascarpone, cashew nuts, marshmallow, chocolate sauce and vanilla icecream.	

DESSERT

65. Gelato	\$4.50 / \$8.50
66. Cakes on display	\$8.50
67. Tiramisu	\$8.50

WHITE WINE

	glass	bottle
IL PADRINO Dry White	\$6.00	\$23.50
FRANESE Trebbiano	\$6.00	\$30.00
LAMBRUSCO Bianco Sparkling	\$6.00	\$20.50
PIANO GULLY Unwooded Chardonnay	\$8.00	\$30.00
McWILLIAMS Select Series Chardonnay	\$6.00	\$23.50
MILES FROM NOWHERE Sauvignon Blanc Semellon (Margaret River)	\$8.00	\$34.00
McWILLIAMS Select Series Sem Sauv Blanc	\$6.00	\$23.50
ANGELO ROCCA & FIGLI Pinot Grigio (Sicily)	\$8.00	\$28.00
ALLAN SCOTT Sauv Blanc (Marlborough, NZ)		\$33.00

RED WINE

	glass	bottle
IL PADRINO Dry Red	\$6.00	\$23.50
FARNESE Montepulciano	\$6.00	\$30.00
PIANO GULLY Cabernet Sauvignon Merlot	\$8.50	\$35.00
LAMBRUSCO Rosso Sparkling	\$6.00	\$20.50
McWILLIAMS Select Series Shiraz Merlot	\$6.00	\$23.50
ALTOS LAS HORMIGAS Malbec (Mendoza, Argentina)		\$35.00
TAPESTRY 'Bakers Gully' Shiraz (McLaren Vale, SA)	\$8.00	\$35.00
ANGELO ROCCA & FIGLI Nero D'Avola (Sicily, Italy)	\$8.00	\$35.00
MILES FROM NOWHERE Cabernet Merlot (Margaret River, WA)	\$8.00	\$35.00
McWILLIAMS Select Series Cabernet Merlot	\$6.00	\$23.50

SPARKLING WINE

	glass	bottle
RICCADONNA SPUMANTE		\$25.00
VEUVE MOISSANS Cuvee Extra Blanc de Blanc (Loire, France)	\$8.00	\$33.00
Bella Vintage Yellowglen (SA)		\$29.00
Moet & Chandon (France)		\$120.00
Don Perignon (France)		\$340.00

SPIRITS & LIQUEURS

	\$8.00 each	
LIMONCELLO	BAILEYS	VODKA
GRAPPA	KAHLUA	GIN
JACK DANIELS	WHISKEY	AMARETTO
SAMBUCA	AVERNA	COGNAC
GRAPPA NARDINI	TIA MARIA	
CAMPARI	MIDORI	

BEER

	\$7.00 each		\$9.00 each
SWAN DRAUGHT		CORONA	
EMU BITTER		MORETTI	
HAHN PREMIUM		NASTRO AZZURRO	
HAHN PREMIUM LIGHT		CROWN LAGER	
TOOHEY'S EXTRA DRY			
LEMON RUSKI			

COLD DRINK

CHINOTTO & ARANCIATA ROSSA	\$4.00
TONIC WATER	\$4.00
SAN BITTER	\$4.00
SOFT DRINK (Coke, Diet Coke, Club Lemon, Fanta, Sprite, Lift)	\$3.50 / \$4.50
FRUIT JUICE (Orange, Apple, Pineapple)	\$4.50
LEMON LIME & BITTERS	\$4.50
MT FRANKLIN WATER	\$2.70
MINERAL WATER (San Pellagrino)	\$3.50 / \$5.00
ICED TEA	\$4.50
COKE 1.25 Litre	\$5.00
Bottle Tap Water (Chilled, for service)	\$1.50

COFFEE & TEA

ESPRESSO	\$4.00	CAFFE LATTE	\$4.50
LONG BLACK	\$4.00	TEA	\$4.00
CAPPUCCINO	\$4.50	CAMOMILE TEA	\$4.00
HOT CHOCOLATE	\$4.50	GREEN TEA	\$4.00
MILKSHAKES	\$8.00	PEPPERMINT TEA	\$4.00
FLAT WHITE	\$4.50		



Il Padrino

Pizzeria Restaurant

VIP

Nunzio Nici has been voted
the best Pizza maker in the world.
It's pizza fit for the pope!

WARNING!!
Nunzio's Famous Pizzas are ADDICTIVE!

Tuesday's Lunch & Dinner
\$15.00 pizza
all pasta \$15.00

Also available Wednesday & Thursday Lunch
Not Valid Public Holidays

TAKEAWAY

PASTA \$15.00 - PIZZA \$15.00
CHILLI MUSSELS LARGE \$18.00
SCALLOPPINE & COTOLETTA \$20.00 each

Licensed or BYO
B.Y.O Surcharge of \$6.00 per bottle of wine
B.Y.O Surcharge of \$3.00 per person

Functions & Parties at Function Room available

Pizza School / Online Pizza Lessons
Learn to make pizza like the king of pizzal
www.pizzaacademy.com.au

NO SEPARATE BILLING
PRICES LISTED INCLUDE GST

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Trading Hours
Tuesday - Friday 11:00am - till late
Saturday and Sunday 4:00pm - till late

STARTER

1. **Garlic Bread** \$5.50
Focaccia style.
2. **Bruschetta** \$10.00
Fresh with tomatoes, oregano, extra virgin olive oil topped with mozzarella.
3. **Nunzio's Famous Woodfired Focaccia** \$12.50
Eggplant, fresh tomatoes, garlic, pesto, olives & mozzarella.
4. **Minestrone Soup** \$12.00
Traditional Italian vegetables in a rich tomato broth with parmesan cheese served with focaccia.
5. **Soup of the Day** \$12.00
Please ask your waitperson.
6. **Basket of chips or Wedges** small \$6.00 large \$9.00

PASTA

7. **Spaghetti Marinara** \$23.00
Extra virgin olive oil with tomato, chilli, mixed seafood & Italian parsley.
8. **Spaghetti Pesto** \$18.00
Home made pesto sauce.
9. **Spaghetti Piccanti** \$18.00
Extra virgin olive oil, garlic, Italian parsley & chilli.
10. **Spaghetti Pomodoro e Basilico** \$22.00
Fresh tomato sauce with fresh basil.
11. **Spaghetti Carbonara** \$24.00
A creamy cheese, egg & bacon sauce with Italian parsley.
12. **Spaghetti Bolognese** \$24.00
Ground beef in a traditional Italian tomato sauce, onion, fresh herbs & wine.
13. **Lasagna** \$24.00
Home made authentic Italian lasagna.
14. **Gnocchi Bolognese** \$24.00
Ground beef in a traditional sauce of tomato, onion, fresh herbs & wine.
15. **Tortellini Panna e Prosciutto** \$24.00
Meat filled pasta shapes in a cream & prosciutto sauce.
16. **Penne Arrabiata** \$24.00
A spicy blend of tomato, garlic & chilli.
17. **Tagliatelle Salmon & Cream** \$24.00
Cream sauce with salmon, capers & cracked pepper.
18. **Tagliatelle "Il Padrino"** \$24.00
A garlic, parsley, fresh tomato, forest mushrooms & Italian sausage sauce.
19. **Risotto con funghi** \$25.50
Forest mushrooms with extra virgin olive oil, garlic, parsley, parmesan cheese & white wine with cream and fresh herbs.

MAIN

20. **Garlic Prawns** small \$19.50 large \$29.00
Served in garlic oil with fresh parsley.
21. **Chilli Prawns** small \$19.50 large \$29.00
Served in a sweet chilli sauce.
22. **Grilled Prawns** small \$19.50 large \$29.00
Marinated with extra virgin olive oil, lemon & parsley.
23. **Chilli Mussels** small \$18.50 large \$28.00
Served in a tomato sauce with fresh herbs & chilli.
24. **Fried Calamari** small \$19.50 large \$29.00
Served with lemon wedges & a spicy dip.
25. **Grilled Calamari** small \$19.50 large \$29.00
Served with lemon wedges & a spicy dip.
26. **Chicken "Il Padrino" Style** \$32.00
Chicken breasts panfried in extra virgin olive oil, garlic, parsley, fresh tomato, forest mushrooms, cream & fresh herbs.
27. **Scaloppine al Vino** \$32.00
Veal served in a wine sauce with fresh herbs.
28. **Scaloppine al Limone** \$32.00
Veal served in a lemon sauce with fresh herbs.
29. **Scaloppine al Marsala** \$32.00
Veal served in a sweet rich wine sauce.
30. **Costata di Manzo** \$27.00
T-bone steak served with chips & salad.
31. **Costine di Agnello** \$26.50
Lamb chops served with salad.
32. **Capretto al forno** \$33.00
Baby goat served with Tuscan vegetables (When Available).
33. **Cotoletta milanese with Pasta** \$33.50
Veal cutlets served with spaghetti and napoletana sauce
34. **Chicken Cotoletta with Pasta** \$33.50
Chicken cutlets served with pasta.

SALAD

35. **Classical Caesar Salad** small \$9.50 large \$13.50
Lettuce, tomato, cucumber with croutons, parmesan cheese & crispy bacon julienne in a garlic vinaigrette.
36. **Greek Salad** small \$9.50 large \$14.00
Lettuce, tomato, capsicum, cucumber, olives, onion & feta cheese in a vinaigrette dressing topped with tzaziki yoghurt dressing.
37. **Green Salad** small \$7.50 large \$11.50
Tossed mixed green lettuce in a home-made vinaigrette.
38. **Insalata di pollo** \$18.00
Grilled chicken tenderloins with mixed salad of mushrooms, Semi dried tomato, capsicum and spicy aioli dressing.

PIZZA

39. **Il Padrino** \$24.50
Tomato, cheese, bacon, mushrooms, chilli, lombo.
40. **Margherita** \$16.00
Tomato, cheese, oregano & fresh tomato.
41. **Napoletana** \$19.00
Tomato, cheese, anchovies.
42. **Romana** \$21.50
Tomato, cheese, anchovies, capers.
43. **Pugliese** \$21.50
Tomato, cheese, onions & fresh tomato.
44. **Diavola** \$22.00
Tomato, cheese, pepperoni, chilli.
45. **Arrabiata** \$22.00
Tomato, cheese, bacon, chilli.
46. **Prosciutto** \$22.00
(Cotto) Tomato, cheese, ham (cotto).
47. **Funghi** \$22.00
Tomato, cheese, mushrooms.
48. **Prosciutto/funghi** \$22.50
Tomato, cheese, ham (cotto), mushrooms.
49. **Quattro Stagioni** \$23.50
Tomato, cheese, ham (cotto), mushrooms, artichokes, olives.
50. **Marinara** \$24.50
Tomato, cheese, seafood & fresh tomato.
51. **Quattro Formaggi** \$22.50
Gorgonzola, swiss cheese, grana, mozzarella.
52. **Capricciosa** \$24.50
Tomato, cheese, ham (cotto), mushrooms, artichokes, olives, capsicum.
53. **Vegetarian** \$22.50
Tomato, cheese, onions, capsicum, artichokes, forest mushrooms & fresh herbs.
54. **L' Etna** \$23.50
Tomato, cheese, sausage, egg, chilli.
55. **Calzone** \$24.00
Tomato, cheese, ham (cotto), mushrooms, folded pizza.
56. **Hawaiian** \$21.30
Tomato, cheese, ham (cotto), pineapple.
57. **Chicken Pizza** \$24.50
Tomato, cheese, chicken, mushrooms, parsley & fresh tomato.
58. **Turtles (for the kids)** \$13.50
Tomato, cheese, ham (cotto), pineapple.
59. **Papa John Paul II** \$25.00
Tomato, Cheese, Mushrooms, artichokes, olives, roast capsicum & spinach.
60. **Papa Benedictine 16th** \$25.00
Tomato, cheese, cacciatrino, pepperoni, potato & eggplant.
61. **Portofino** \$25.00
Tomato, cheese, prawns, forest mushroom & prosciutto crudo.
62. **V I P pizza** \$25.00
Tomato, cheese, cacciatrino, pepperoni, kalamata olives & feta cheese.