

Selection of hot & cold starters from our menu 1 Meter Sharing Board 18.9 pp

parsley & oregano.



APPETISERS	
MIX ARANCINI 3PCS	18.9
Fried rice balls stuffed with daily chef selection. Napoletana sauce & mozzarella cheese.	
CALAMARI FRITTI	24.9
Lightly battered & deep fried calamari served with aioli.	
POLPI ALLA GRIGLIA	27.9
Grilled fresh octopus with olive oil . lemon & garlic with rocket	
FIORI DI ZUCCA RIPIENI (V)	23.9
Zucchini flowers filled with four cheeses, lightly battered & fried.	
WAGYU BRESAOLA & BUFFALO CHEESE	28.9
With Fresh Rocket leaves & Drizzle of extra virgin olive oil.	
GAMBERI NAPOLI	26.9
Sizzling garlic prawns cooked in napoletana sauce.	
ANTIPASTO ITALIANO PER 2	34.9

GARLIC BREAD (V) 6.9 HERB BREAD (V) 6.9	BRUSCHETTA BELLA NAPOLI 3 PCS Woodfired Italian bread with diced roma tomato, onion, basil and extra virgin olive oil.	16.9
CHIPS (V) Seasoned French fries served with tomato sauce.	CAPRESE BRUSCHETTA 3PCS (V)	16.9
OLIVE ASCOLANI 14.9	Woodfired Italian bread, with Roma tomatoes, bocconcini, fresh basil leaves, virgin olive oil & oregano.	
Green olives stuffed with feta cheese, crumbed & lightly fried.	BRUSHETTA PIZZA (V)	18.9
GARLIC PIZZA CRUST (V) 14.9	Diced roma tomatoes, extra virgin olive oil & basil. Extra Fresh Buffalo Cheese \$5.0	
Woodfired pizza crust with virgin olive oil, garlic,	Extra Presir Buriaio Cheese \$5.0	



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CHICKEN & CHIPS	12.9	SPAGHETTI BOLOGNESE	12.9
CALAMARI & CHIPS	16.9	PENNE NAPOLETANA (V)	12.9



	with therry tomatoes, asparagus & pumpkin.	
	RISOTTO AI FUNGHI PORCINI (V) (GF)	25.9
	Italian Arborio rice simmered with mushrooms & porcini. Topped with parmesan cheese.	
	RISOTTO GENOVESE	26.9
	Arborio rice with pesto ,chicken and green peas	
		,
	PASTA	
,	GNOCCHI SORRENTO (V)	26.9
	Homemade potato dumpling cooked in alight napoletana sauce, topped with parmesan & mozzarella chees	se.
	LASAGNE FORNO AL LEGNO	26.9
	Layered sheet pasta filled with mix of beef-pork mince with napoletana sauce & mozzarella topped with	
	Parmesan cheese.	
	SPAGHETTI BOLOGNESE	26.9
	Spaghetti cooked with home-style beef-pork mince with napoletana sauce topped with Parmesan cheese.	
	FETTUCINE "TILLY"	27.9
	Fettuccine cooked with Italian sausage, porcini mushroom, cream & parmesan.	
	TORTELLINI BOSCAIOLA	26.9
	Freshly made tortellini cooked with mushroom, ham & shallots in a cream sauce topped with parmesan ch	eese.
	PENNE SICILIANA	25.9
	Penne cooked with eggplant, cherry tomatoes topped with fresh ricotta & parmesan cheese.	
	PENNE POLLO	26.9
	Diced chicken breast with pesto, touch of cream and roasted pine nuts.	
	SPINACH & RICOTTA RAVIOLI	26.9
	With butter, sage and touch of napoli sauce	
	FETTUCCINE AL GAMBERI	29.9
	Fettuccine cooked with prawns, rocket, cherry tomatoes & chili.	
	SPAGHETTI MARINARA	34.9
	Mix fresh seafood with Napoli sauce covered with pizza bread and cooked in the woodfire oven.	
	GNOCCHI E BURRATA	28.9
	Home made Gnocchi with Zucchini topped with fresh Burrata,	
	PUMPKIN RAVIOLI	28.9
	With black truffle and sage with butter sauce.	- **

SET MENU AT MARANELLO

CRAB MEAT RISOTTO

With cherry tomatoes, asparagus & pumpkin.

In Maranello's you will breath the Italian Atmosphere and enjoy the tastes of its authentic cuisine.

In Maranello's we only use he highest quality products to give you the best dining experience.

We offer range of set menus to suit all occasions. At Maranello's we can tailor delicious set menus to your needs with a range of budgets.

For more information please talk to our functions coordinator.

FUNCTIONS

In Maranello's we cater for up to 120 people in a variety of functions & special events including: christenings, anniversaries, birthday parties and many other types of events. In Maranello's we will help create a custom-made event to suit you and your requirements. From helping you decorating and setting up the table to choosing the perfect range of our delicious food. Our professional team offers warm and friendly service to help ensure your function goes smoothly.

26.9



(Served with seasonal vegetables)

POLLO BOSCAIOLA	29.9

Chicken breast cooked with mushrooms, ham & shallots in a cream sauce.

POLLO MARE 32.9

Chicken breast, king prawns & mushroom in pink sauce.

STEAK AND

31.9

31.9

36.9

26.9

156.0

46.9

VITELLO FUNGHI

Veal cooked in mushrooms sauce.

VITELLO ALLA PARMIGIANA

Veal topped with eggplant, Mozzarella, Napoletana sauce.

12 ORE DI AGNELLO

Slow cooked Lamb shoulder with mash potato and vegetables sauce.

FILETTO MARANELLO

Eye fillet, prawns, cream, green peppercorns, flamed in a white wine. Served with seasonal vegetables or salad.

SEAFOOD

LOBSTER SOUP	18.9

Italian stew served with prawns in Napoletana sauce

COZZE NAPOLETANA (GF)

Black mussels pan served with virgin olive, garlic & parsley in a napoletana sauce.

MISTO DI MARE

Seafood platter for 2 Half crab, fried calamari, mussels, grilled salmon, prawns, grilled octopus served

with chips, aioli & salad.

1 meter platter (6 people) 320.0

SALMON MARANELLOS Fresh salmon fillet with cherry tomatoes, garlic, asparagus, and virgin 35.9 olive oil served with side salad.



Cuore D' Italia means heart of Italy.

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10	GARLIC CHEESE (V) (No Half a	nd Hal	CALZONE	27.9
4)	Freshly crushed garlic, virgin olive oil, Mozzarella & parsley.	ربا	Folded pizza filled with ricotta & Italian salami topped v	
1	MARGHERITA (V) 19.9		napoletana sauce & melted mozzarella cheese.	
N	Napoletana sauce, Mozzarella cheese, basil leaves & virgin	N	GIARDINO	27.9
N	olive oil.	N	Semi Dried Tomatoes, Marinated	_
σ	NAPOLETANA 22.9	a	Artichokes, Capsicum, Eggplant, Red Onion & Mozzarel	
	Napoletana sauce, Mozzarella cheese, basil leaves, anchovies & olives.		CAMPAGNOLA	27.9
\Box	HAWAIIAN 24.9	\Box	Italian Sausage,Gorgonzola,Mushrooms,Rocket & Moz. DIAVOLA	28.9
Щ	Napoletana sauce, Mozzarella cheese, Ham & pineapple.	7	Napoletana sauce, Mozzarella cheese, hot Italian salami	
兴	MEXICANA 24.9	兴	buffalo mozzarella & fresh chili.	WILII
T	Napoletana sauce, Mozzarella cheese, hot pepperoni,	T	SICILIANA (V)	27.9
\bigcirc	capsicum, onions & chili.	\bigcirc	Napoletana sauce, Mozzarella cheese, fresh ricotta & eg	gplant.
Q	CAPRICCIOSA 24.9	Q	SALSICCIA E PATATE	27.9
0	Napoletana sauce, Mozzarella , Ham, mushrooms & olives.	0	Fior di latte, sliced potatoes, truffle oil, Italian sausage &	rosemery.
3	VEGETARIAN (V) 24.9	3	QUATTRO FORMAGGI (V)	28.9
	Napoletana sauce, Mozzarella cheese, Mushrooms, capsicum, onion, garlic & olives.		Buffalo, ricotta, Gorgonzola, grana padano & virgin oil	
	MARCO POLLO 26.9	L	BURRATA PIZZA	28.9
	Chicken breast, Spanish onion, cherry tomato ,salsa verde	\sqrt{a}	Mozzarella, Mortadella, Burrata, pistachio.	20.0
	Mozzarella	¥	TRE SALUMI	28.9
	MARANELLO'S 26.9		Napoletana sauce, Mozzarella cheese, Italian sausage, pe buffalo, hot salami, mozzarella.	pperoni &
	Napoletana sauce, Mozzarella cheese, ham, pepperoni,	¥	CASALINGA	29.9
	capsicum, mushrooms, garlic & oregano.	3	Napoletana sauce, Mozzarella cheese, Prosciutto, buffalo	
	MEAT LOVERS 26.9	2	mushrooms, fresh tomato, buffalo & olives.	o circese,
	Napoletana sauce, Mozzarella, ham, pepperoni, cabanossi &	0	GAMBERONI	29.9
	beef.		Napoletana sauce, Mozzarella cheese, Marinated tiger k	ing
	BBQ CHICKEN 26.9 chicken, Mozzarella, onions, mushroom, bbq sauce, napoletana		prawns, cherry tomatoes, shallots & roasted capsicums.	
	SUPREME 27.9		PROSCUITTO	29.9
	Napoletana sauce, Mozzarella cheese, mushrooms, capsicum,		Napoletana sauce, baby rocket leaves, prosciutto, shaved	l grana
	ham, onion, cabanossi & olives.		padano Parmesan cheese & virgin oil. PESCATORE	29.9
	DESSERT PIZZAS		Fresh seafood, black mussels, garlic & parsley served wit	
	NUTELLA CALZONE 26.5		wedge.	II lellion
	Served with strawberries, icing sugar & sprinkled with		FUNGHI E PATATE	29.9
	crushed nuts.		Potato, Mushrooms, Basil, Buffalo, Parmesan & Mozz	arella
	DESSERTS		COLD BEVERAGES	
		.5	IMPORTED ITALIAN MINERAL WAT	CER
	Rich ice cream. Please ask for flavours.	•.5	Acqua Still 500mls	7.5
	CHOCOLATE SOUFFLE 14.	5	1	
	Warm Chocolate souffle served with vanilla been gelato.		Acqua Sparkling 500ml	8.5
	CRÈME BRULÉE 14.	5	ITALIAN SODAS	5.5
	Classic homemade.		Aranciata Rossa - Blood Orange Soda, Limonata or Cl	
	STICKY DATE 14	.5	SOFT DRINKS	5.5
	Homemade Served with butterscotch sauce & gelato.		Coke, Diet Coke, Coke Zero, Sprite, Fanta, Lemon So	
	TIRAMISÙ 14.	5	JUICES Orange, Apple or Pineapple, Country style Lemon, Ci	6.0
	Homemade with savoiardi biscuits soaked in coffee liqueur wit	h	LEMON LIME BITTERS	6.5
	mascarpone cheese & dusted cocoa powder.		ICED CHOCOLATE	6.5
	HOT BEVERAGES			
	ESPRESSO /// //4		ICED COFFEE	6.5
	MACCHIATO 4		SOFT DRINKS PER JUG	12.5
	CAFE LATTE 5.5		LIQUEUR COFFEE	
	CAPPUCCINO 5.5		AFFOGATO FRANGELICO	14.5
	FLAT WHITE LONG BLACK 5.5 5.5		IRISH COFFEE	14.5
	HOT CHOCOLATE 5.5		TEAS	
	AFFOGATO 7.5		PER POT	5.5
00.1			Farly Grey English breakfast Pennermint Green or C	

Early Grey, English breakfast, Peppermint, Green or Camomile.