

ANTIPASTI (ENTRÉE)

Focaccia (Thin pizza bread) **\$12.00**

Rossa - napoli sauce, garlic & olives.

Gamberi all'aglio **\$16.00**

Australian king prawns infused with garlic, white wine & cream served on a bed of rice.

Calamari picante **\$15.00**

Tender chilli calamari served with rocket and parmesan salad.

Melanzane alla parmigiana (v) **\$15.00**

Oven baked eggplant, napoli sauce, basil & parmesan.

INSALATA (SALADS)

Ortolana (v) **\$12.00**

Traditional italian salad of crisp greens, fresh tomato, cucumber, red onions, capsicum, olives & house made ciabatta.

Rucola e pere (v) **\$14.00**

Rocket, pear, walnut, shaved parmesan, evoo & balsamic reduction.

Caprese (v) **\$15.00**

Fresh tomato, fior di latte mozzarella & basil drizzled with evoo, salt & pepper.

PRIMI PIATTI (MAINS)

Spaghetti & jazz "signature" pasta dish!

Pappardelle al ragu di cinghiale **\$24.00**

Traditional tuscan dish of slow cooked wild boar ragu served over ribbons of egg pasta and topped with grana padano. Delizioso!

Spaghettini aglio olio e gamberi **\$24.00**

Thin spaghetti tossed with evoo, garlic, chilli & Australian king prawns.

Chitarra vecchia roma **\$21.00**

Traditional carbonara served with square spaghetti, pork cheek, evoo, egg, black pepper & parmesan cheese.

Spaghetti alla Bolognese **\$19.00**

An italian classic! Traditional ragu of beef served with parmesan cheese.

Taglietelle alla pescatora **\$28.00**

Thin ribbons of pasta served with seasonal local seafood including prawns, scallops, calamari, bug meat served in evoo, garlic, white wine, napoli sauce, with a touch of chilli.

Rigatoni all'amatriciana **\$21.00**

Tubular pasta served with pancetta, onion, chilli, evoo, white wine, napoli sauce & topped with pecorino cheese.

Campanelle rosata **\$24.00**

"Bell flower" pasta served with smoked salmon, pink caviar, vodka & a dash of cream.

Paccheri primavera (v) **\$21.00**

Large pasta tubes served with broccoli, zucchini, capsicum, mushroom, shallots, fresh tomato & evoo.

Lasagnette alla Genovese **\$22.00**

Wide wavy ribbons of pasta served with homemade pesto of basil, parmesan & pine nuts, evoo, dash of cream, and topped with pine nuts and parmesan cheese.

Fettucine all boscaiola **\$22.00**

Fettucine served with garlic confit, bacon, mushroom in a creamy white wine sauce.

Ravioli spinaci e ricotta **\$23.00**

Pasta pillows filled with fresh ricotta and spinach served with butter & sage or napoli sauce.

Ravioli al tartufo **\$24.00**

Pasta pillows filled with truffled ricotta served with porcini mushroom and cream sauce.

Cannelloni alla salsa rosa **\$22.00**

Traditional crepes filled with ricotta & spinach, served with a pink sauce and topped with parmesan cheese.

Gnocchi ai quattro formaggi **\$22.00**

Homemade gnocchi in a sauce of 4 cheeses including mascarpone, provolone dolce, gorgonzola, grana padano.

Gnocchi pomodoro e basilica **\$21.00**

Homemade gnocchi served with napoli sauce, fresh basil, parmesan cheese.

Lasagna alla Bolognese **\$22.00**

Classic italian favourite! Oven baked layers of beef ragu, pasta sheets and béchamel sauce topped with extra ragu and parmeson.

Zucchini & prawn lasagne **\$24.00**

Oven baked layers of zucchini, prawns, béchamel sauce between sheets of pasta and topped with prawns in a delicate sauce.

Risotto funghi porcini e asparagi **\$22.00**

Arborio rice risotto, porcini mushroom, asparagus, parmesan cheese.

Risotto alla pescatora con spinaci **\$29.00**

Arborio rice risotto served with a selection of seasonal seafood, including prawns, scallops, calamari, bug meat, evoo & baby spinach.

POLLO (CHICKEN)

Pollo alla parmigiana **\$25.00**

Crumbed chicken breast, pan fried until golden topped with mozzarella, crumbed chicken breast, pan fried until golden topped with mozzarella, napoli sauce & parmesan.

Pollo tartufo e prosciutto **\$28.00**

Oven roasted chicken breast filled with truffle and camembert cheese wrapped in parma prosciutto and topped with a delicate truffle cream sauce.

VITELLO (VEAL)

Vitello al limone **\$26.00**

Scaloppini of tender veal in a creamy lemon sauce

Vitello ai funghi **\$27.00**

Scallops of tender veal served with sautéed porcini & wild mushroom in a delicate cream sauce.

Saltimbocca alla romana **\$28.00**

Tender scaloppini of veal topped with bocconcini, parma prosciutto & sage served with a light white wine & stock reduction.

LE BISTECICHE (STEAK)

Filetto naturale **\$34.00**

Tender eye fillet 250g grilled (green peppercorn \$35, porcini m/room \$36).

Filetto mare e monti (reef & beef) **\$38.00**
 Eye fillet 250g grilled topped with prawns, scallops, bugs in a creamy cognac sauce.

DOLCE (DESSERTS)

Tiramisu - An italian traditional homemade recipe **\$9.90**

Grand marnier chocolate mousse **\$9.90**

Delightful delicate chocolate indulgence

PIZZA MENU - Gluten free \$3 extra

TRADITIONAL

Margherita* - mixed herb, mozzarella, parmesan. **\$15.00**
 Mushroom, onion, capsicum, olive, pineapple, mozzarella.

Vegetarian* **\$16.00**
 Mushroom, onion, capsicum, olive, pineapple, mozzarella.

Hawaiian* - Ham, pineapple, mozzarella. **\$16.00**

Funghi* - Mushrooms, mozzarella. **\$17.00**

Aussie * - Bacon, ham, egg, mozzarella. **\$17.00**

Pepperoni - Pepperoni, fresh capsicum, mozzarella. **\$17.00**

BBQ meat **\$17.00**

BBQ ham, bacon, pepperoni, beef, BBQ sauce, mozzarella.

BBQ chicken **\$17.00**

BBQ chicken, mushrooms, onions, mozzarella, bbq sauce.

Garlic prawn - Marinated garlic prawns, mixed herbs, parmesan, mozzarella. **\$20.00**

Marinara - Mixed seafood, garlic, herbs, mozzarella. **\$23.00**

Supreme - Pepperoni, ham, onion, capsicum, pineapple, olive, anchovies, mozzarella. **\$21.00**

GOURMET PIZZA

Napli - Fior di latte, fresh basil, extra virgin olive oil. **\$19.00**

Porcini funghi - Fior di latte, porcini, mushroom, truffle oil. **\$21.00**

Napoli - Fior di latte, olives, anchovies, capers, fresh basil. **\$21.00**

Piccante **\$21.00**

Fior di latte, spicy pepperoni, capsicum, gorgonzola cheese.

Capricciosa - Fior di latte, ham, mushroom, olive, artichoke. **\$22.00**

Quattro formaggio **\$22.00**

Fior di latte, provolone dolce, gorgonzola, grana padano.

Prosciutto - Fior di latte, fresh basil, prosciutto. **\$23.00**

Spaghetti & jazz pizza! **\$24.00**

Fior di latte, basil, prosciutto, porcini, truffle, rucola.

CALZONE

Calzone di carne **\$24.00**

Pomodoro, fior di latte, ham, pepperoni, mushroom.

Calzone di mare **\$26.00**

Seasonal seafoods in a cream picante rose sauce.

***SPECIAL DEAL**

\$12 PIZZA BETWEEN 5.00 PM – 6.30 PM TUESDAY – FRIDAY

PICK UP ONLY MARKED *

EXTRAS

GLUTEN FREE \$3, SEAFOOD \$3, MEAT \$2, NON MEAT \$1

DELIVERY

MINIMUM ORDER \$40 - \$5 DELIVERY FEE

ORDERS OVER \$70 - FREE DELIVERY

6 km DELIVERY RADIUS



30-34 Commerce Drive Robina, QLD, 4226

Ph: 07 5593 2311

www.spaghetiandjazz.com.au

Takeaway Menu

**WE RECOMMEND ORDERING BY PHONE
 BETWEEN 5 & 6 PM TO AVOID DELAYS.**



Dine in or Takeaway

Wednesday – Sunday

Lunch 12.00 pm – 2.30 pm

Tuesday – Saturday

Dinner 5.30 pm – Late

Sunday

Lunch by Appt only (min 10 pax)

Dinner 5.30pm – Late

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