ANTIPASTI (ENTRÉE)

Focaccia (Thin pizza bread) 12
Rossa - napoli sauce, garlic & olives.

Gamberi all'aglio 16
Australian king prawns infused with garlic, white wine & cream served on a bed of rice.

Calamari picante 15
Tender chilli calamari served with rocket and parmesan salad.

Melanzane alla parmigiana (v) 15
Oven baked eggplant, napoli sauce, basil & parmesan.

INSALATA (SALADS)

Ortolana (v) 13
Traditional italian salad of crisp greens, fresh tomato, cucumber, red onions, capsicum, olives & house made ciabatta.

Rucola e pere (v) 14
Rocket, pear, walnut, shaved parmesan, evoo & balsamic reduction.

Caprese (v) 15
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
Traditional tuscan dish of slow cooked wild boar ragu served over ribbons of egg pasta and topped with grana padano. Delicioso!

Spaghettini aglio olio e gamberi 24
Thin spaghetti tossed with evoo, garlic, chilli & Australian king prawns.

Chitarra vecchia roma 21
Traditional carbonara served with square spaghetti, pork cheek, evoo, egg, black pepper & parmesan cheese.

Spaghetti alla Bolognese 19
An italian classic! Traditional ragu of beef served with parmesan cheese.

Taglietelle alla pescatora 28
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
Tubular pasta served with pancetta, onion, chilli, evoo, white wine, napoli sauce & topped with pecorino cheese.

Campanelle rosata 24
"Bell flower" pasta served with smoked salmon, pink caviar, vodka & a dash of cream.

Paccheri primavera (v) 21
Large pasta tubes served with broccoli, zucchini, capsicum, mushroom, shallots, fresh tomato & evoo.

Lasagnette alla Genovese 22
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
Fettucine served with garlic confit, bacon, mushroom in a creamy white wine sauce.

Ravioli spinaci e ricotta 23
Pasta pillows filled with fresh ricotta and spinach served with butter & sage or napoli sauce.

Ravioli al tartufo 24
Pasta pillows filled with truffled ricotta served with porcini mushroom and cream sauce.

Cannelloni alla salsa rosa 22
Traditional crepes filled with ricotta & spinach, served with a pink sauce and topped with parmesan cheese.

Gnocchi ai quattro formaggi 22
Homemade gnocchi in a sauce of 4 cheeses including mascarpone, provolone dolce, gorgonzola, grana padano.

Gnocchi pomodoro e basilica 21
Homemade gnocchi served with napoli sauce, fresh basil, parmesan cheese.

Lasagna alla Bolognese 22
Classic italian favourite! Oven baked layers of beef ragu, pasta sheets and béchamel sauce topped with extra ragu and parmesan.

Zucchini & prawn lasagne 24
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
Arborio rice risotto, porcini mushroom, asparagus, parmesan cheese.

Risotto alla pescatora con spinaci 28
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
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
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
Scaloppini of tender veal in a creamy lemon sauce

Vitello ai funghi 27
Scallops of tender veal served with sautéed porcini & wild mushroom in a delicate cream sauce.

Saltimbocca alla romana 28
Tender scaloppini of veal topped with bocconcini, parma prosciutto & sage served with a light white wine & stock reduction.

LE BISTECCHE (STEAK)

Filetto naturale 34
Tender eye fillet 250g grilled
(green peppercorn $35, porcini mushroom $36)

Filetto mare e monti (reef & beef) 38
Eye fillet 250g grilled topped with prawns, scallops, bugs in a creamy cognac sauce.

DOLCE (DESSERTS)

Tiramisu - An italian traditional homemade recipe 9.9
Grand marnier chocolate mousse 9.9
Delightful delicate chocolate indulgence

PIZZA MENU – Napoli base. Gluten free $3 extra

TRADITIONAL

Margherita* - napoli, mozzarella, oregano. 15
Vegetarian* - Mushroom, onion, capsicum, eggplant, zucchini, mozzarella 15
Hawaiian* - Ham, pineapple, mozzarella. 16
Funghi* - Mushrooms, mozzarella. 17
Aussie * - Bacon, ham, egg, mozzarella. 17
Pepperoni* - Pepperoni, fresh capsicum, mozzarella. 17
BBQ meat 17
ham, bacon, pepperoni, beef, BBQ sauce, mozzarella.
BBQ chicken 17
chicken, mushrooms, onions, mozzarella, BBQ sauce.
Garlic prawn - Marinated garlic prawns, mixed herbs, parmesan, mozzarella. 20
Marinara – Mixed seafood, garlic, herbs, mozzarella. 23
Supreme - Pepperoni, ham, onion, capsicum, pineapple, olive, anchovies, mozzarella. 21

GOURMET PIZZA

Margherita Italiana – Fior di latte, basil, oregano. 19
Porcini funghi - Fior di latte, porcini, mushroom, truffle 21
Napoli - Fior di latte, anchovies, capers, fresh basil, oregano 21
Piccante - Fior di latte, spicy pepperoni, capsicum, gorgonzola cheese, oregano 21
Capricciosa - Fior di latte, ham, mushroom, olive, artichoke, oregano. 2
Quattro formaggio - Fior di latte, provolone dolce, gorgonzola, grana padano, oregano 22
Prosciutto - Fior di latte, fresh basil, prosciutto, oregano 23
Spaghetti & Jazz pizza! 24
Fior di latte, basil, prosciutto, porcini, truffle, rucola, oregano

CALZONE

Calzone di carne 24
Pomodoro, fior di latte, ham, pepperoni, beef, mushroom.
Calzone di mare 26
Pomodoro, fior di latte, prawns, scallops, calamari, fish

SPECIAL DEAL

$12 PIZZA BETWEEN 5.00 PM – 6.30 PM

WEDNESDAY – FRIDAY

PICK UP ONLY MARKED *

EXTRAS

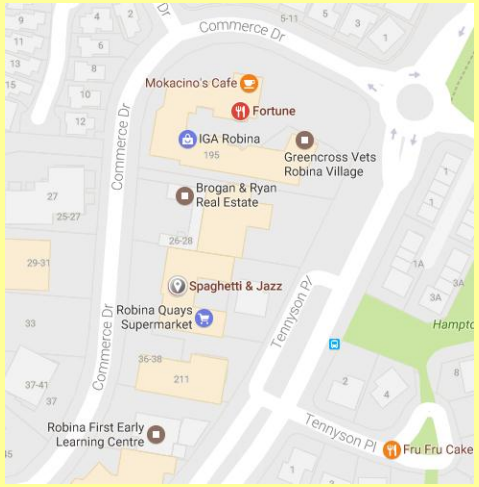
GLUTEN FREE $3, SEAFOOD $3, MEAT $2, NON MEAT $1

DELIVERY

MINIMUM ORDER $40 - $5 DELIVERY FEE

ORDERS OVER $70 - FREE DELIVERY

6 km DELIVERY RADIUS



30 Commerce Drive, Robina QLD 4226

Ph: 07 5593 2311

www.spaghettiandjazz.com.au

Takeaway Menu

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

Spaghetti & Jazz

Dine in or Takeaway

Wednesday – Sunday

DINNER FROM 5.00 PM

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