

## ANTIPASTI (ENTRÉE)

<b>Focaccia</b> (Thin pizza bread)	12
Rossa - napoli sauce, garlic & olives.	
<b>Gamberi all'aglio</b>	16
Australian king prawns infused with garlic, white wine & cream served on a bed of rice.	
<b>Calamari picante</b>	15
Tender chilli calamari served with rocket and parmesan salad.	
<b>Melanzane alla parmigiana (v)</b>	15
Oven baked eggplant, napoli sauce, basil & parmesan.	

## INSALATA (SALADS)

<b>Ortolana (v)</b>	13
Traditional italian salad of crisp greens, fresh tomato, cucumber, red onions, capsicum, olives & house made ciabatta.	
<b>Rucola e pere (v)</b>	14
Rocket, pear, walnut, shaved parmesan, evoo & balsamic reduction.	
<b>Caprese (v)</b>	15
Fresh tomato, fior di latte mozzarella & basil drizzled with evoo, salt & pepper.	

## PRIMI PIATTI (MAINS)

<b>Spaghetti &amp; jazz "signature" pasta dish!</b>	
<b>Pappardelle al ragu di cinghiale</b>	24
Traditional tuscan dish of slow cooked wild boar ragu served over ribbons of egg pasta and topped with grana padano. Delizioso!	
<b>Spaghettini aglio olio e gamberi</b>	24
Thin spaghetti tossed with evoo, garlic, chilli & Australian king prawns.	
<b>Chitarra vecchia roma</b>	21
Traditional carbonara served with square spaghetti, pork cheek, evoo, egg, black pepper & parmesan cheese.	
<b>Spaghetti alla Bolognese</b>	19
An italian classic! Traditional ragu of beef served with parmesan cheese.	

<b>Taglietelle alla pescatora</b>	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.	
<b>Rigatoni all'amatriciana</b>	21
Tubular pasta served with pancetta, onion, chilli, evoo, white wine, napoli sauce & topped with pecorino cheese.	
<b>Campanelle rosata</b>	24
"Bell flower" pasta served with smoked salmon, pink caviar, vodka & a dash of cream.	
<b>Paccheri primavera (v)</b>	21
Large pasta tubes served with broccoli, zucchini, capsicum, mushroom, shallots, fresh tomato & evoo.	
<b>Lasagnette alla Genovese</b>	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.	
<b>Fettucine all boscaiola</b>	22
Fettucine served with garlic confit, bacon, mushroom in a creamy white wine sauce.	
<b>Ravioli spinaci e ricotta</b>	23
Pasta pillows filled with fresh ricotta and spinach served with butter & sage or napoli sauce.	
<b>Ravioli al tartufo</b>	24
Pasta pillows filled with truffled ricotta served with porcini mushroom and cream sauce.	
<b>Cannelloni alla salsa rosa</b>	22
Traditional crepes filled with ricotta & spinach, served with a pink sauce and topped with parmesan cheese.	
<b>Gnocchi ai quattro formaggi</b>	22
Homemade gnocchi in a sauce of 4 cheeses including mascarpone, provolone dolce, gorgonzola, grana padano.	
<b>Gnocchi pomodoro e basilica</b>	21
Homemade gnocchi served with napoli sauce, fresh basil, parmesan cheese.	
<b>Lasagna alla Bolognese</b>	22
Classic italian favourite! Oven baked layers of beef ragu, pasta sheets and béchamel sauce topped with extra ragu and parmesan.	

<b>Zucchini &amp; prawn lasagne</b>	24
Oven baked layers of zucchini, prawns, béchamel sauce between sheets of pasta and topped with prawns in a delicate sauce.	
<b>Risotto funghi porcini e asparagi</b>	22
Arborio rice risotto, porcini mushroom, asparagus, parmesan cheese.	
<b>Risotto alla pescatora con spinaci</b>	28
Arborio rice risotto served with a selection of seasonal seafood, including prawns, scallops, calamari, bug meat, evoo & baby spinach.	

## POLLO (CHICKEN)

<b>Pollo alla parmigiana</b>	25
Crumbed chicken breast, pan fried until golden topped with mozzarella, crumbed chicken breast, pan fried until golden topped with mozzarella, napoli sauce & parmesan.	
<b>Pollo tartufo e prosciutto</b>	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)

<b>Vitello al limone</b>	26
Scaloppini of tender veal in a creamy lemon sauce	
<b>Vitello ai funghi</b>	27
Scallops of tender veal served with sautéed porcini & wild mushroom in a delicate cream sauce.	
<b>Saltimbocca alla romana</b>	28
Tender scaloppini of veal topped with bocconcini, parma prosciutto & sage served with a light white wine & stock reduction.	

## LE BISTECHE (STEAK)

<b>Filetto naturale</b>	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**

**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 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.**



**Dine in or Takeaway**

**Tuesday – Sunday**

**DINNER FROM 5PM**

**Wednesday – Saturday**

**Lunch available by appointment only  
 for groups of 12 or more.**

**Sundays available by appointment for  
 groups of 25 or more**

**BOOK YOUR FUNCTION WITH US!**

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