

Casa di Nico

ITALIAN RESTAURANT

cocktails

Capriosca Absolut Vodka, Fresh Lime & Sugar on Ice	\$15.00	Cicciolina Baileys, Butterscotch Schnapps & Cream Blended with Ice	\$15.00
Apple Martini Absolut Vodka, Apple Schnapps & Cinzano Bianco	\$15.00	Southern Breeze Southern Comfort, Cranberry Juice, Fresh Lime and Sugar	\$15.00
Strawberry Delight Malibu, Strawberry Liqueur & Havana Club Rum topped with Pineapple Juice & Strawberries	\$15.00	Nico's Classic Cocktails Margaritas, Martinis, Fruit Daiquiri, Mojito, Toblerone, Cosmopolitan, BnB, Pina Colada. Please ask your Waiter	\$15.00
Midori Splice Midori, Malibu, Pineapple Juice and Cream shaken with Ice	\$15.00	Mocktail Fresh Strawberries and Basil Leaves muddled, shaken with Pineapple and Cranberry Juices	\$10.50
Kir Royale Cockle Bay Cuvee Brut and Cassis	\$15.00		

beer

LOCAL BEER		INTERNATIONAL BEER	
Crown Lager	\$ 7.50	Stella Artois	\$ 8.50
James Boags Premium	\$ 7.50	Corona	\$ 8.50
Victoria Bitter	\$ 7.50	Heineken	\$ 8.50
Hahn Premium	\$ 7.50	Becks	\$ 8.50
Pure Blonde	\$ 7.50	Moretti	\$ 8.50
Tooheys Dry	\$ 7.50	Peroni	\$ 8.50
Tooheys New	\$ 7.50		
		LIGHT BEER	
		Cascade Premium Light	\$ 6.50
		Hahn Premium Light	\$ 6.50

others

ALCOHOLIC CIDER		WATER	
Strongbow	\$ 6.50	S. Pellegrino Natural Sparkling Mineral Water 500ml	\$ 6.00
JUICES	\$ 4.50	S. Pellegrino Natural Sparkling Mineral Water 1lt	\$10.50
Apple, Orange, Pineapple, Cranberry, Tomato, Grapefruit		Acqua Panna Natural Still Mineral Water 500ml	\$ 6.00
SOFT DRINKS	\$ 4.00	Acqua Panna Natural Still Mineral Water 1lt	\$10.50
Cola, Diet Cola, Lemonade, Lemon Squash, Ginger Ale			

wine

			GLASS (150ml)	BOTTLE				GLASS (150ml)	BOTTLE
CASA DI NICO RED & WHITE HOUSE WINES									
Riesling	SA		\$ 8.50	\$ 40.00					
Semillon Chardonnay	SA		\$ 9.00	\$ 42.00					
Semillon Sauvignon Blanc	NSW		\$ 9.00	\$ 42.00					
Chardonnay	SEA		\$ 9.00	\$ 45.00					
Cabernet Merlot	NSW		\$ 9.00	\$ 42.00					
CHAMPAGNE & SPARKLING WINES									
Moet & Chandon	FRA	NV		154.00					
Dom Perignon	FRA	00		390.50					
Villa Calappiano Prosecco	ITA	NV	\$11.50	\$ 53.00					
Cockle Bay Cuvee Brut	SA	NV	\$11.50	\$ 53.00					
Croser	SA	NV	\$13.00	\$ 65.00					
Chandon Vintage Brut	VIC	06	\$14.00	\$ 75.00					
RIESLING									
Peter Lehmann 'Eden Valley'	SA	09	\$10.00	\$ 48.50					
Heggies 'Eden Valley'	SA	09	\$10.50	\$ 50.50					
Pikes 'Traditionale'	SA	09	\$11.00	\$ 56.00					
SAUVIGNON BLANC									
Bridgewater Mill	SA	09	\$11.00	\$ 54.00					
Taylors 'Jaraman'	WA/SA	08	\$10.00	\$ 50.50					
Cloudy Bay	NZ	09	\$14.00	\$ 75.00					
Wither Hills	NZ	09	\$11.00	\$ 54.00					
Trinity Hill	NZ	09	\$11.00	\$ 54.00					
Twin Islands	NZ	09	\$10.50	\$ 50.50					
Kapuka	NZ	09	\$10.00	\$ 47.00					
SEMILLON									
Brokenwood	NSW	09	\$11.00	\$ 54.00					
Vasse Felix	WA	09	\$11.00	\$ 54.00					
BLENDED WHITE VARIETALS									
Cockle Bay Semillon Chardonnay	SA		\$ 9.00	\$ 44.00					
Madfish Sauvignon Blanc Semillon	WA		\$ 9.00	\$ 47.00					
Vasse Felix 'Classic Dry White'	WA		\$10.00	\$ 50.50					
Evans & Tate 'Classic' White	WA		\$10.00	\$ 49.50					
OTHER WHITE VARIETALS									
Seppelt 'Coborra' Pinot Gris	VIC	07	\$11.00	\$ 55.00					
Sandalford Estate Reserve Verdelho	WA	09	\$11.00	\$ 54.00					
CHARDONNAY									
Taylors 'Promised Land' Unwooded	SA	08	\$ 9.00	\$ 43.00					
Pirie 'South' Unwooded	TAS	08	\$11.00	\$ 54.00					
Evans & Tate 'Margaret River'	WA	07	\$11.00	\$ 54.00					
Cockle Bay	SEA		\$ 9.00	\$ 45.00					
Bridgewater Mill	SA	08	\$11.50	\$ 56.00					
Stonier 'Reserve'	VIC	07		\$ 87.00					
Kooyong 'Clonale'	VIC	08	\$12.00	\$ 59.50					
Heggies 'Eden Valley'	SA	08	\$12.00	\$ 61.50					
Devils Corner	TAS	08	\$ 9.00	\$ 46.00					
ROSE									
Taylors 'Promised Land'	SA	08	\$ 9.00	\$ 43.00					
PINOT NOIR									
Devils Corner	TAS	09	\$10.00	\$ 46.00					
Two Tracks	NZ	08	\$10.00	\$ 50.50					
MERLOT									
Heggies 'Eden Valley'	SA	08	\$12.00	\$ 61.50					
Capel Vale 'Debut'	WA	08	\$10.00	\$ 47.00					
BLENDED RED VARIETALS									
Penfolds Bin 389	SA	98		\$ 92.50					
Gramps Cab Merlot	SA	07	\$10.00	\$ 49.50					
Taylors Shiraz Cabernet	SA	07	\$ 9.00	\$ 43.00					
Cockle Bay Cab Merlot	NSW		\$ 9.00	\$ 44.00					
Penfolds Bin 138 GSM	SA	04		\$ 64.00					
CABERNET SAUVIGNON									
Penfolds Bin 407	SA	98		\$ 82.50					
Tatachilla 'McLaren Vale'	SA	06	\$11.00	\$ 55.00					
Katnook 'Founders Block'	SA	08	\$10.50	\$ 50.50					
Preece	VIC	08	\$ 9.00	\$ 43.00					
Evans & Tate 'Gnangara'	WA	09	\$ 9.00	\$ 43.00					
Devils Lair 'Margaret River'	WA	00		126.50					
SHIRAZ									
Mt Pleasant 'Phillip'	NSW	08	\$ 9.00	\$ 43.00					
Penfolds Bin 28 'Kalimna'	SA	98		\$ 60.50					
Knappstein	SA	08	\$10.50	\$ 54.00					
Katnook 'Founders Block'	SA	07	\$10.50	\$ 50.50					
Lillydale 'Yarra Valley'	VIC	04	\$11.00	\$ 53.00					
Penfolds Bin 128	SA	98		\$ 60.50					
ITALIAN WINES									
WHITE WINES									
Corte Giara Pinot Grigio	Veneto		\$10.50	\$ 48.50					
Masi Levarie Soave Classico	Veneto		\$11.00	\$ 53.00					
Alasia Moscato d' Asti DOCG	Piedmont		\$11.00	\$ 54.00					
Pala Crabilis Vermentino	Sardegna		\$10.50	\$ 52.00					
Antinori Bianco Toscana	Tuscany		\$10.00	\$ 48.50					
RED WINES									
Prunotto Dolcetto D'Alba DOC	Piedmont		\$11.00	\$ 48.00					
Masi Serego Alghieri Possessioni Rosso	Veneto		\$12.00	\$ 58.00					
Sabazio Rosso Di Montepulciano	Tuscany		\$11.00	\$ 53.00					
Antinori Peppoli Chianti	Tuscany			\$ 76.00					
Classico Riserva DOCG									

breads and antipasto

Garlic Focaccia	\$ 5.50	Nico's Bread Platter to Share	\$19.00
		Garlic Focaccia, Bruschetta and Ciabatta Slices	
Woodfired Pizza Bread	\$11.50		
With Garlic, Olive Oil and Oregano		Ligurian and Sicilian Olives	\$10.50
		Pan-Fried with Garlic and Chilli	
Bruschetta	\$ 9.50	Served with Homemade Grissini	
Roma Tomatoes, Red Onion, Basil			
On Woodfired Italian Ciabatta		Antipasto Plate	\$20.00
		Sliced Prosciutto, Sopressa Salami, Olives,	
Ciabatta Slices	\$ 6.50	Marinated Vegetables and Mushrooms,	
With Olive Oil, Aged Balsamic and Ligurian Olives		Served with Fresh Bread	

entrees

Baby Calamari	\$17.50	Zucchini Flowers	\$17.50
Seasoned and Fried, Served with Homemade Anchovy and Lemon Mayonnaise		Stuffed with Fetta and Olives, Semi Dried Tomato Dipping Sauce	
Wood Roasted Baby Octopus	\$18.50	Almond Crusted King Prawns	\$17.50
Semi Dried Tomatoes, Ligurian Olives, Oregano and Extra Virgin Olive Oil		Served with Aioli and Fresh Lemon	
Salt and Pepper Prawns	\$16.50	Stuffed Whole Calamari	\$17.50
Baby Prawns Flash Fried in the Shell, Served with Garlic Aioli		Grilled Baby Calamari Stuffed with Prawns, Roasted Onion & Semi Dried Tomatoes with Napoletana Sauce	
Lobster and Crab Ravioli	\$21.00	Arincini	\$15.50
Homemade Ravioli filled with Lobster and Crab, Shellfish Butter Sauce		Traditional Italian Risotto Balls of Pumpkin and Smoked Mozzarella, Fried and Served with Spicy Tomato Sauce	

MAMA NICO'S ENTRÉE SELECTION FOR TWO \$43.00

Fried Baby Calamari, Wood Roasted Baby Octopus and Stuffed Zucchini Flowers

pizza

Nico's Delight Double Smoked Ham, Caramelised Pineapple, Roma Tomatoes, Mozzarella and Parsley	\$26.50	Gamberi Prawns with Goats Milk Fetta Rocket and Semi Dried Tomatoes	\$27.50
Margherita Cherry Tomatoes, Bocconcini, Parmigiano Reggiano and Basil	\$24.00	Capricciosa Ham, Mushrooms, Olives, Tomatoes and Artichokes	\$26.50
Pepperoni Pepperoni, Tomato, Chilli and Mozzarella	\$25.00	Calabrese Hot Salami, Scamorza Cheese, Red Onion and Anchovies	\$26.50
Romagnola Prosciutto, Semi Dried Tomatoes, Shaved Parmesan and Rocket	\$25.00	Calzone Salsiccia Italian Sausage, Pesto, Olives, Spinach and Semi Dried Tomatoes	\$26.50

side dishes

Sauteed Vegetables Market Vegetables sautéed in Extra Virgin Olive Oil	\$10.00	Rocket and Parmesan Salad Parmesan Cheese, Rocket and Balsamic Dressing	\$10.00
Sauteed Green Beans	\$10.00	Greek Salad Tossed Salad of Tomato, Cucumber, Red Onion, Fetta and Kalamata Olives	\$10.00
Chips	\$ 6.50	Garden Salad Mixed Leaf Lettuce with Tomato, Onion, Cucumber and Vinaigrette	\$ 8.50
Creamy Garlic Potatoes	\$ 8.50		

children's menu - under 12 years

YOUR CHOICE OF Tomato and Cheese Pizza		Vegetarian Lasagne	\$15.00
Chicken Fillets and Chips		Spaghetti with Tomato and Parmesan	
Served with a Choice of Soft Drink Gelato for Dessert			

pasta & risotto

Frutti di Mare Spaghetti	\$28.50
Prawns, Calamari, Vongole, Octopus and Mussels with Fresh Tomato and Saffron	
Beef Lasagne	\$26.50
Layers of Lasagne, Beef Mince, Eggplant and Pecorino	
Spaghetti Bolognese	\$23.00
Mama Nico's Famous Bolognese Sauce	
Prawn Fettuccine	\$27.50
Fresh King Prawns, Garlic, Basil, Extra Virgin Olive Oil and Chilli in a Tomato Sauce	
Fettuccine Carbonara	\$24.00
Pancetta, Garlic, Cream and Parmigiano Reggiano	
Linguine Arrabiata	\$23.00
Fresh Tomato, Chilli, Garlic and Basil	
Homemade Gnocchi	\$32.00
Queensland Scallops and Smoked Salmon, Rocket and Red Onion	
Pumpkin Risotto	\$26.50
Wood Roasted Pumpkin with Pesto	
Seafood Risotto	\$32.00
Prawns, Calamari, Vongole, Octopus, Mussels with Fresh Tomato and Saffron	
Spaghetti Boscaiola	\$24.00
Double Smoked Ham, Mushrooms, Peas, Tomato, Cream and Parmesan	
Vegetable Lasagne	\$24.00
Layers of Lasagne, Zucchini, Spinach, Capsicum, Eggplant, Onion and Cheese	

mains

SEAFOOD

Grilled Salmon Fillet	\$32.00
Served with Chips or Salad	
Roasted Snapper Fillet	\$32.00
Almond Crusted, Wood Roasted Capsicum and Tomato Mash	
Barramundi Fillet	\$32.00
Chargrilled Vegetables with Basil Dressing	
John Dory Fillet	\$35.00
Pan fried in Extra Virgin Olive Oil, Potato, Green Beans & Tomato with Lemon Gremolata	

CHICKEN

Chicken Saltimbocca	\$28.50
Prosciutto Wrapped Chicken Breast on Potato Puree with Broad Bean & Sage	
Pan Fried Chicken Breast	\$27.50
Breaded Chicken Breast With Napoletana Sauce & Creamed Potatoes	

VEAL

Mushroom Scaloppine	\$32.00
Pan fried Veal with Creamy Mushroom Sauce and Garlic Potatoes	
Veal Milanese	\$32.00
Veal Escalope with Napoletana Sauce and Creamy Mash Potato	
Lemon Scaloppine	\$32.00
Pan fried Veal with Lemon, Garlic, White Wine and Fresh Herbs on Cream Garlic Potatoes	

BEEF

Filet Mignon	\$39.50
Chargrilled Tenderloin of Beef Wrapped in Prosciutto on Pureed Potatoes and Lemon	
Tenderloin Medallions	\$35.00
Chargrilled Prime Beef with Roasted Garlic Mash, Pancetta and Balsamic Onions	
Pepper Steak	\$28.50
Prime Sirloin served with Pepper Sauce and Shoe String Chips	

dessert

Classic Tiramisu Specialty of the House	\$13.00	Apple and Mixed Berry Crumble Granny Smith Apples, Mixed Berries with White Chocolate Custard	\$13.00
Crème Brulee White Chocolate and Frangelico	\$13.00	Selection of Gelato & Ice Cream	\$13.00
Mango and Pineapple Semi Freddo Semi-frozen Mango and Pineapple with Passionfruit and Pineapple Salad	\$13.00	Seasonal Fruit Plate	\$13.00
Warm Double Chocolate Fondant White Chocolate Ice Cream	\$13.00	Selection of Regional Cheeses	\$15.00
Sticky Date Pudding Caramelized Pineapple and Nutmeg Ice Cream	\$13.00		

DE BORTOLI NOBLE ONE

Bottle \$50.50 Glass \$11.50

coffee

Ristretto	\$ 4.00	Long Black	\$ 4.50
Espresso	\$ 4.00	Hot Chocolate	\$ 4.50
Macchiato	\$ 4.00	Mocha	\$ 4.50
Caffe Latte	\$ 4.50	Tea	\$ 4.50
Cappuccino	\$ 4.50	Doppio	\$ 4.50
Flat White	\$ 4.50	Affogato	\$ 6.00

liqueur coffee

Mexican – Kahlua	\$10.50	Roman – Galliano	\$10.50
Jamaican – Tia Maria	\$10.50	Irish – Whiskey	\$10.50
French – Brandy	\$10.50	Café Casa – Baileys	\$10.50
Café alla Arancia – Cointreau	\$10.50	Italian – Sambucca	\$10.50

THE GREEK GODFATHER

~ \$14.00 ~

Tuaca Liqueur and Metaxa 7 Star served with a short black