

PASTA

CHOOSE YOUR PASTA

- linguine / penne / risotto / fresh egg pappardelle
- house-made gnocchi add \$4
- gluten free pasta add \$4
- gluten free gnocchi add \$5

CHOOSE YOUR SAUCE *(all sauces gf)*

NAPOLI *(vg)*

house-made pomodoro sugo, garlic, onion, herbs

ARRABIATA *(vg)*

house-made pomodoro sugo, garlic, onion, herbs, fresh chilli

ZUCCA *(v)*

roasted pumpkin, zucchini, onion, garlic, vino bianco, creamy cheese, pepita pesto, spinach

BOLOGNESE *(dfo)*

house-made pomodoro sugo, beef, garlic, onion, herbs

CARBONARA

onion, garlic, bacon, mushroom, spring onion, parmesan, cream

POLLO & FUNGHI

mushroom, chicken, onion, garlic, cream, vino bianco

RAGU *(dfo)*

slow cooked beef and pork ragu, aromatic vegetables in vino rosso and house-made pomodoro sugo

MARINARA *(df)*

prawn, calamari, mussels, fish pieces, morton bay bug, vongole, garlic, chilli, vino bianco, fresh pomodoro, house-made fish stock

(gf) gluten free
(gfo) gluten free option
(df) dairy free
(dfo) dairy free option

(v) vegetarian
(vo) vegetarian option
(vg) vegan
(vgo) vegan option

MR CANNOLI MAN

RICOTTA CANNOLI *(v)(gfo)*

garnished with grated dark chocolate and pistachio *contains nuts

CUSTARD CANNOLI *(v)(gfo)*

chocolate and vanilla half/half filled custard

3x for 18 6x for 34 12x for 64

gluten free cannoli add +1 each

22 Contact mrcannoliman@hotmail.com
for catering orders.

SPECIALS

PASTA SPECIAL

35

2x pasta dishes,
2x soft drink cans,
1x garlic focaccia

**additional fee for gnocchi, seafood of gf*

PIZZA SPECIAL

26 Buy any 3x pizzas and get 1x Margherita FREE
**excludes focaccia*

TAKE AWAY TRADING HOURS

MONDAY N/A

28 **TUESDAY** 6:00pm - 9:00pm

WEDNESDAY 6:00pm - 9:00pm

THURSDAY 6:00pm - 9:00pm

32 **FRIDAY** 12:00pm - 2:30pm / 6:00pm - 9:30pm

SATURDAY 6:00pm - 9:30pm

SUNDAY 6:00pm - 9:00pm



**10% surcharge applies on uber eats*

order now

linktr.ee/furlanclub or QR code

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  @furlanclub



TAKE AWAY MENU

FURLAN CLUB



PIZZE (all pizzas are gfo, dfo)

MARGHERITA (v)(vgo)	18
tomato passata, mozza, basil add mushroom / anchovies / bocconcini +2	
TROPICALE	22
tomato passata, mozza, ham, pineapple	
ALPINA BIANCA	25
bocconcini, prosciutto cotto make it alpina rossa, add fresh pomodoro	
CALABRESE	20
tomato passata, mozza, hot salami	
NAPOLETANA (vo)	20
tomato passata, mozza, olives, anchovies, basil	
TESTAROSSA	22
tomato passata, mozza, spicy nduja, hot salami, capsicum, fresh chilli	
LA VESPA NERA (vgo)	20
tomato passata, mozza, charred eggplant, parmesan, oregano	
CAPRICCIOSA (vo)	22
tomato passata, mozza, ham, mushroom, olives add anchovies +2 / add artichoke +3	
BELLA MIA	26
tomato passata, mozza, prosciutto crudo, rocket, bocconcini, shaved parmesan	
VERDURE (v)(vgo)	24
tomato passata, mozza, mushroom, capsicum, onion, olives	
HOT FOGOLAR (vo)	24
tomato passata, mozza, hot salami, charred eggplant, capsicum, olives, fresh chilli	
IL GIARDINO (v)(vgo)	26
tomato passata, mozza, roasted potato, capsicum, charred eggplant, zucchini, olives	

*gluten free pizza +6

*vegan cheese add \$5

*surcharge applies for additional toppings

*olives may contain pips

PIZZE CONTINUED (all pizzas are gfo, dfo)

TREVI	26
tomato passata, mozza, ham, hot salami, mushroom, capsicum, onion, pineapple, olives, chilli flakes	
SAN DANIELE	20
tomato passata, mozza, prosciutto crudo	
PRIMO CARNERA	28
tomato passata, mozza, beef mince, sopressa, bacon, salsiccia	
DIAVOLA	24
tomato passata, mozza, ham, hot salami, jalapeño, onion, capsicum	
FUNGHI (v)	24
ricotta base, rosemary, field mushroom, button mushroom, shiitake mushroom	
SALSICCIA	22
mozza, char-grilled sausage, thyme	
NUTELLA (v)	18
*strawberries subject to availability	

SMALL BITES

ARANCINI (v)	13.5
3x pumpkin risotto arancini served with pepita pesto mayo	
POLENTA CHIPS (gf)(vo)	16
served with asiago cheese and bolognese sugo make it vegetarian with pepita pesto mayo	
FOCACCIA	
PLAIN (gfo)(vg)(df)	12.5
olive oil, salt	
GARLIC (gfo)(v)(vgo)	13.5
garlic, caramelised parmesan, olive oil	
MOZZA (gfo)(v)	14.5
garlic, mozza, caramelised parmesan	
ROMANA BRUSCHETTA (gfo)(dfo)(v)(vgo)	16
garlic, fresh pomodoro, shaved parmesan, spanish onion, basil, balsamic reduction	

MAINS all mains served with chips and salad

CHICKEN COTOLETTA (gfo)	26
traditional chicken schnitzel with lemon wedge add gravy +2	
CHICKEN PARMIGIANA (gfo)	28
traditional chicken schnitzel topped with napoli sauce + mozza	
PUMPKIN & RICOTTA AGNOLOTTI (v)	30
Agnolotti with burnt butter and sage sauce topped with pumpkin, sage and sultanas	
VEAL COTOLETTA (gfo)	32
traditional veal schnitzel with lemon wedge	
VEAL AL LIMONE (gfo)	36
traditional veal schnitzel with a lemon, butter and caper sauce	
VEAL FUNGHI (gf)	40
pan fried veal medallions with a creamy mushroom sauce	
LEMON PEPPER CALAMARI (gf)	32
lightly fried lemon pepper calamari with lemon aioli	
GARLIC PRAWNS (gf)	36
tiger prawns on saffron risotto topped with garlic prawn sauce	

SALADS & SIDES

QUINOA SALAD (v)(gf)(vgo)	24
pumpkin, quinoa, zucchini, spinach, mixed leaf, capsicum, pepitas, feta, pepita pesto mayo dressing add grilled chicken or prawns +5	
PEAR & ROCKET SALAD (v)(vgo)(gf)	16
pear, rocket, shaved parmesan, balsamic dressing	
POMODORO & CUCUMBER SIDE SALAD (v)(vg)(gf)	11
tomato, cucumber, italian vinaigrette	
GARDEN SIDE SALAD (gf)(vg)	11
mixed leaf, tomato, cucumber, onion, italian vinaigrette	
ROASTED VEGETABLES (gf)(vg)	12
CHIPS (gf)(vg)	8