

## 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](mailto: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** 12:00pm - 2:30pm / 6:00pm - 9:00pm

*\*10% surcharge applies on uber eats*



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  @furlanclub



## TAKE AWAY MENU

FURLAN CLUB



**PIZZE** (all pizzas are gfo, dfo)

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

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

**SMALL BITES**

<b>ARANCINI</b> (v)	13.5
3x pumpkin risotto arancini served with pepita pesto mayo	
<b>POLENTA CHIPS</b> (gf)(vo)	16
served with asiago cheese and bolognese sugo make it vegetarian with pepita pesto mayo	
<b>FOCACCIA</b>	
<b>PLAIN</b> (gfo)(vg)(df)	12.5
olive oil, salt	
<b>GARLIC</b> (gfo)(v)(vgo)	13.5
garlic, caramelised parmesan, olive oil	
<b>MOZZA</b> (gfo)(v)	14.5
garlic, mozza, caramelised parmesan	

**MAINS** all mains served with chips and salad

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

**SALADS & SIDES**

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