

SognolItaliano

SALUMI & FORMAGGI

(Minimum two items required)

Prosciutto de Parma 24 Months	12
Mild / Hot salami	10
Gorgonzola	10
Burrata/ Buffalo mozzarella	12
Parmesan	8
Provolone	8
Grilled zucchini and eggplant (V/VE)	
Nduja	8
Served with house made bread and rocket.	

SALADS/INSALATAS

ADD CHICKEN / PRAWNS

Insalata di Caesare	22
Baby Gem cos lettuce, crostini, anchovies, parmesan, pancetta, soft boiled eggs, and Caesar dressing.	
Rocket shaved Parmesan (V)	20
Rocket, shaved Parmesan, walnut, pears, oregano, olive oil, balsamic vinegar.	

ENTREE/ANTIPASTI

Garlic Focaccia (V/VE)	16
Oven baked crust with confit garlic, mixed herbs, and Sicilian salt.	
Add Cheese	4
GF Option Available	3
Panzanella Con Burrata (V)	24
Burrata, heirloom tomatoes, basil, onion, olive oil and vinegar dressing with side of crostini.	
Arancini Funghi (V)	22
Hand rolled mushroom balls with arborio rice, Provolone cheese served with truffle aioli, shaved Provolone, and parsley.	
Olive Mix (V/VE)	12
House marinated variety of Italian olives served with house made bread.	
Calamari Fritti	25
Herb crumbed marinated calamari with rocket salad and aioli.	
Garlic Prawns	26
Pan fried Prawns with extra virgin olive oil, garlic, chilli & parsley served with house made bread.	
Capresante	28
Scallops Cooked in Pizza oven with nduja butter and salsa verde.	
Seafood Platter	46
Calamari Fritti, Garlic Prawns, Scallops with House Salad.	

KIDS MENU/BAMBINI

Cotoletta	15
Crumbed chicken tenderloin with chips.	
Kids Pizza	14
Ham and cheese OR Margherita.	
Bolognese	14
Spaghetti with Bolognese.	
Burro / Sugo	12
Spaghetti with Butter OR Napoli sauce and Parmesan.	

SIDES/CONTORNI

Truffle chips & Parmesan	15
Garlic and chili Seasonal Vegetables with Almond Crumble	12
Roasted Kipfler Potato	10
House Salad	12
Rocket, Baby Gem Cos Lettuce, cherry tomato, onion, balsamic vinegar and olive oil.	
Fresh Bread	7
Chips	10
Truffle oil	4

GNOCCHI & RISOTTO

House made gluten free gnocchi	5
Add Sausage in all gnocchi	6
Gnocchi Napoli Burrata (V)	34
Cherry tomatoes, garlic, Napoli Sauce.	
Gnocchi Formaggi (V)	34
House made gnocchi, Gorgonzola, Asiago, Parmesan, touch of cream.	
Gnocchi Pesto (V)	34
House made gnocchi, cherry tomato, basil pesto, touch of cream, Parmesan.	
Gnocchi Funghi (V)	34
House made gnocchi, mixed mushrooms, thyme, truffle oil, touch of cream and Parmesan.	
Risotto Marinara	36
Salmon, calamari, prawns, clams, mussels, cherry tomatoes, chilli, lemon, parsley.	

PASTAS

All Pasta can be made Gluten free 4

Add Buffalo Mozzarella on all pasta 5

Pappardelle 26

Cherry tomatoes, basil, crushed tomato.

Add Burratta 7

Linguini Moreton Bay Bug 39

Cherry tomato, chilli, bisque, basil, parsley.

Spaghetti Pescatore (Olive / Tomato) 36

Salmon, calamari, mussels, prawns, clams, cherry tomato, white wine, basil, parsley.

Linguini Granchio 35

Blue swimmer crab, zucchini, cherry tomato, chilli, basil, evoo.

Spaghetti Carbonara 30

Pancetta, Pecorino, cracked pepper, egg yolk.

Ravioli 34

Burrata stuffed Ravioli, Butter, Sage, & Parmesan Sauce.

Rigatoni Boscaiola 32

Chicken, mushroom, cherry tomato, touch of cream, basil pesto, Parmesan.

Pappardelle Ragù 33

7-hour slow cooked Ox - tail & ribs with Napoli sauce, red wine, Parmesan.

Spaghetti Vegana Norma 28

Eggplant, cherry tomato, chilli, garlic, Napoli sauce, almond crumble.

Rigatoni Salsiccia 32

House made chilli and fennel pork sausage, cherry tomato, chilli, olives crushed tomato.

Spaghetti Bolognese 32

Slow cooked pork and beef mince with red wine, crushed tomato.

PIZZA (Rosso)

All Pizza can be made Gluten free 5

Add Buffalo Mozzarella on all pizza 4

Margherita (V/VE) 25

Pomodoro, Buffalo Mozzarella, basil, evoo.

Diavola 28

Pomodoro, Fior di latte, Hot salami, basil.

Pescatore 32

Pomodoro, Fior di latte, prawns, baby squid, garlic, chilli, parsley, evoo.

Prosciutto 30

Pomodoro, Fior di latte, prosciutto, heirloom tomatoes, rocket shaved Parmesan.

Pollo 28

Pomodoro, Fior de latte, herb marinated chicken thigh, grilled onion, chilli, cherry tomato, basil.

Ortolana V/VE 26

Pomodoro, Fior di latte, grilled zucchini, eggplant, onion, basil, evoo.

Quattro Carne 30

Pomodoro, Fior di latte, mild salami, smoked ham, chilli fennel sausage, pancetta, basil.

Sogno 28

Pomodoro, Fior di latte, ham, pancetta, grilled onion, chilli, potato, cherry tomato, parsley, evoo.

PIZZA (Bianca)

Quattro Formaggi 26

Fior di latte, Gorgonzola, Parmesan & Pecorino.

Puttanesca 26

Fior de latte, Anchovies, Olives, capers.

Funghi 26

Fior di latte, mixed mushrooms, mixed herbs, truffle oil & parsley.

Ragazzi 30

Fior di latte, Prosciutto di Parma, burrata & rocket.

Ask our friendly staff for vegan options

All dietary requirements can be looked after.

Banquet menu available for more than

10 people.

Public holiday's surcharge 15% applies

Ph. no. : 0756791979 (MERMAID)

Please do check our other restaurant at

Treetops plaza burleigh waters 4220

MAINS

All Mains can be made Gluten free

Vitello 45

Milk fed veal served with seasonal vegetables, & roasted Kipfler potatoes.

Choose your sauce

Saltimbocca

Prosciutto, sage, butter, garlic & white wine.

Funghi

Mix mushroom, thyme, garlic, white wine & a touch of cream.

Piccante

Limoncello, capers, garlic, butter & white wine.

Pollo 38

Free range chicken thigh filled with seasonal vegetables, and roasted Kipfler potatoes.

Choose your sauce

Saltimbocca

Prosciutto, sage, butter, garlic & white wine.

Funghi

Mix mushroom, thyme, garlic, white wine & a touch of cream.

Piccante

Limoncello, capers, garlic, butter & white wine.

Riverina Scotch Fillet (GF) 50

350 gms steak cooked your way served with broccolini, roasted Kipfler potatoes, red wine jus.

Zuppa di Pesce 48

Barramundi, mussels, bugs, calamari, clams, prawns, chilli, cherry tomatoes, bisque, fish stock served with housemade bread.

Melanzane Lasagna (V/GF) 32

Baked eggplant, Buffalo Mozzarella, Napoli sauce, basil, Parmesan.