

CAKES & DESSERTS

Large cakes

Please see our range of fresh assorted cakes from the display fridge

Served with cream	\$ 9.00 slice
Served with ice cream	\$12.50 slice

Gelato

Cone	\$ 4.50
Banana Split	\$15.00
Sundae	\$12.00

Assorted biscuits

Assorted chocolates

Pure indulgence a family favourite!

CAFFÉ

Cappuccino	\$4.00	Hot chocolate	\$4.00
Caffé latte	\$4.00	Mocha	\$4.30
Flat white	\$4.00	Vienna	\$4.30
Long black	\$4.00	Vienna chocolate	\$4.30
Short black	\$4.00	Affocato	\$5.50
Long macchiato	\$4.00	Short macchiato	\$4.00
Chai Latté	\$4.00	Liquer Coffee	\$8.00

Tea (twinning) selection of earl grey, English breakfast, Camomile, peppermint, orange and green tea

\$3.70

Extras

Decaf coffee 50c Soya milk 50c mugs \$1 marshmallows 50c
Flavoured coffee \$1.00

COLD DRINKS

Coke, coke zero, sprite, lift, fanta or soda water	\$4.50
Chinnoto	\$4.50
Santa Vittoria mineral water (750ml)	\$5.00
Spring water	\$3.00
Lemon lime & bitters	\$5.00
Iced tea (peach or lemon)	\$4.50

JUICES

Orange, apple, pineapple, tropical, \$4.50

MILK & SHAKES

Iced coffee (served with ice cream or cream)	\$5.50
Iced chocolate (served with ice cream or cream)	\$5.50
Milkshakes chocolate, strawberry, banana, caramel, spearmint, coffee	\$5.00

Our restaurant is Fully Licensed & BYO (WINE ONLY)

Corkage is \$ 3.00 per person

No individual payments accepted

SANTA VITTORIA®

ACQUA MINERALE

BREAKFAST

Served until 11.00am

Catalano's continental

Bacon, eggs, sausage, fried tomato, hash brown, cereal and toast served with tea or coffee and juice \$20.00

Bacon and eggs

Bacon, eggs, toast and fried tomato \$12.50

Bacon, eggs and sausage

Bacon, eggs, sausage, toast and fried tomato \$14.00

Omelettes

Your choice of filling (maximum of 4)

Ham, bacon, mushroom, tomato, onion, smoked salmon, spinach, asparagus, and cheese.

All omelettes served with toast and fried tomato \$15.00

Eggs on toast

Your choice of fried, scrambled or poached served with fried tomato \$10.00

Eggs benedict

Honey glazed ham, baby spinach, poached eggs on lightly toasted Turkish bread topped with hollandaise sauce \$13.50

Eggs milano

Baby spinach, roasted peppers, avocado, poached eggs on lightly toasted Turkish bread topped with parmesan cheese and cracked black pepper \$15.50

Pancakes

Served with maple syrup, fresh cream and blueberries \$10.00

French toast

A classic favourite \$ 8.00

Pepperonata toast

Roasted peppers, mushrooms, onion and eggplant in a napoletana sauce served on toast \$10.00

Bacon and egg sandwich (your choice of sauce) \$ 6.50

Bacon and egg roll (your choice of sauce) \$ 8.50

Croissants

Ham and cheese \$ 6.50
Jam and cream \$ 4.50

Raisin toast \$ 4.00

Toast

Choice of condiments, jam, marmalade, vegemite, butter and honey \$ 4.00

Extras

Bacon	\$ 3.00
Sausage	\$ 3.00
Egg	\$ 2.00
Mushroom	\$ 3.00
Hashbrown	\$ 2.00
Baked Beans	\$ 3.00
Gluten Free Toast	\$ 3.00



CATALANO'S

Café



266 Albany Hwy,
Victoria Park 6100

Ph: **9362 1121**

Fax: **9362 1101**

Vittoria
Coffee

100% Quality Arabica

APPETISERS

Fresh Bread	\$	3.00
Garlic Bread	\$	6.00
Bruschetta Toasted Italian bread topped with fresh tomato, basil, onion and garlic	\$12.00	
Roasted Capsicum Bruschetta Toasted Italian bread topped with roasted peppers and bocconcini cheese	\$13.00	
Antipasto Large selection of traditional Italian delights	\$23.00	
Soup of the day Please ask your wait person for the soup of the day	\$13.00	
Salsiccia Authentic grilled Italian sausage accompanied by marinated black olives and provolone cheese	\$17.00	
Grilled or crumbed calamari	\$22.00	
Garlic or crumbed prawns	\$23.00	
Chilli mussels Fresh local mussels in a white wine, chilli, garlic and tomato sauce. Not for the faint hearted.	\$23.00	
Tapas plate Turkish bread served with a selection of dips	\$13.00	
Oysters	1/2 Dozen	Dozen
Natural	\$15.00	\$30.00
Kilpatrick	\$17.50	\$35.00

SALADS

Garden salad Mixed greens served with a extra virgin olive oil & red wine vinaigrette	\$	9.00	
Greek salad Traditional style Greek salad	\$12.00		
Caesar salad Cos lettuce with croutons, bacon, egg, shaved parmesan & anchovies tossed through our own special dressing	\$18.00		
Spinach salad Baby English Spinach, crispy pancetta, shaved parmesan, cherry tomatoes. Toasted cashews combined with extra virgin olive oil & red wine vinaigrette	\$18.00		
Salmone affumicato Smoked Salmon with mixed greens, sun dried tomato, capers, Spanish Onion with a Dijon mustard, lemon juice & olive oil dressing garnished with Avocado	\$27.00		
Calamari Salad Lemon pepper calamari, gourmet lettuce, continental cucumber, cherry tomatoes, Spanish onion tossed in a lime, coriander mayonaise dressing, garnished with avocado	\$26.50		
Chicken mango salad Gourmet lettuce, cucumber, capsicum, cherry tomatoes and pine nuts in a mango yoghurt dressing	\$26.00		
Chef's salad Gourmet lettuce, baby spinach, sun dried tomato, continental cucumber, Roasted peppers, cherry tomatoes, Spanish onion, shaved parmesan in a Olive oil & balsamic dressing	\$19.00		
Marinated grilled chicken salads			
Greek salad	\$26.00	Spinach salad	\$26.00
Caesar salad	\$26.00	Chefs salad	\$26.00

PASTA

Your choice of spaghetti, fettuccine, penne or tortellini
Home made gnocchi & ravioli, and gluten free penne \$4 extra

Bolognaise Classic beef, tomato and basil sauce	\$20.00
Napoletana A combination of slow cooked roma tomatoes and basil sauce	\$20.00
Arrabiata Italian sausage pan fried in a white wine, garlic, chilli, basil and tomato sauce	\$23.00

Marinara Fresh local seafood cooked in a white wine, garlic, basil and tomato sauce (chilli optional)	\$28.00
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Al Funghi Gently pan fried mushrooms, roasted peppers, bocconcini cheese and fresh tomato cooked in garlic and extra virgin olive oil (chilli optional)	\$23.00
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Gamberi Piccanti Local prawns cooked in a delicious tomato, basil, garlic and chilli sauce	\$28.00
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Carbonara A rich creamy egg, bacon and fresh parmesan cheese sauce topped with shallots	\$23.00
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Carciofi Gently cooked chicken tenders, sun dried tomatoes, mushrooms, artichoke hearts and avocado in a rich creamy sauce	\$25.50
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Alla Vodka Chicken tenders sautéed with baby spinach in a vodka, tomato and cream sauce garnished with pine nuts	\$23.00
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Conchiglie Local fresh prawns and scallops with snow peas and red peppers in a smooth rich creamy sauce	\$28.00
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Pizzaiola Oven roasted peppers with mushrooms, bacon, olives in a white wine, garlic, tomato and basil sauce	\$23.00
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Brocolleti Broccoli, sun dried tomatoes, olives, fetta cheese and chilli in a garlic and extra virgin olive oil base	\$23.00
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Salmone Fresh smoked salmon, baby spinach, asparagus and pink peppercorns in a creamy cheese sauce	\$28.00
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Lasagne Our own traditional recipe passed down over three generations of Catalano's	\$23.00
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Cannelloni Home made pasta tubes filled with spinach and ricotta cheese in a tomato basil sauce	\$23.00
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Risotto Risotto of the day	\$28.00
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CHICKEN

Chicken Schnitzel Whole chicken breast butterflied and coated in seasoned bread crumbs and grilled until golden brown	\$27.00
Chicken Parmigiana Freshly crumbed chicken breast topped with a rich tomato sauce and mozzarella cheese	\$29.00
Chicken Scaloppini Tender chicken medallions cooked in your choice of sauce:	\$30.00
Boscaiola: creamy mushroom and white wine sauce	
Pizzaiola: tomato sauce with mushrooms, olives, Roasted peppers and a touch of chilli	

Marsala: mushrooms and Marsala in a creamy white wine Sauce

Involtini Di Pollo Tender chicken breast filled with smoked ham, spinach and ricotta sautéed in a mustard, bay leaf and cream sauce	\$32.00
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Pollo Alla Griglia Succulent grilled chicken breast pan fried in a creamy, pink and green peppercorn sauce then topped with tiger prawns	\$34.00
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MEAT

Veal Schnitzel Veal cutlet coated in seasoned bread crumbs and grilled until golden brown	\$27.00
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Veal Parmigiana Freshly crumbed tender veal cutlet topped with a rich tomato sauce and mozzarella cheese	\$29.00
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Veal Scaloppini	\$30.00
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Tender veal medallions cooked in your choice of sauce	
Boscaiola: creamy mushroom and white wine sauce	
Pizzaiola: tomato sauce with mushrooms, olives, Roasted peppers and a touch of chilli	

Marsala: mushrooms and Marsala in a creamy white wine sauce

Pork Pepperonata Centre cut pork chops grilled to perfection served on a bed of roasted peppers, eggplant and mushrooms	\$36.00
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Baby Rump Grilled to your liking served with your choice of mushroom, pepper or pizzaiola sauce	\$35.00
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Beef Sirloin Rosmarino Prime cut of beef grilled to your liking served with a rich rosemary sauce	\$35.00
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Marinated Grilled Lamb Cutlets Served on a bed of sauteed baby spinach and asparagus	\$36.00
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All the above dishes served with chips & your choice of salad or vegetables

SEAFOOD

Fish of the day Fresh catch of the day, grilled served with optional lemon butter Sauce	\$ M/P
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Calamari Crumbed or grilled	\$32.00
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Chilli calamari Calamari, lightly pan fried in a chilli, garlic, white wine tomato sauce	\$33.00
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Crumbed prawns Deep fried until golden brown	\$34.00
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Garlic prawns Local tiger prawns cooked to our own traditional recipe	\$34.00
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Gamberoni Local tiger prawns grilled to perfection	\$35.00
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Catalano's seafood platter A selection of local fresh seafood including prawns, calamari, scallops, mussels and grilled fresh fish	\$55.00
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All the above dishes served with chips & your choice of salad or vegetables