



FOOD & BEVERAGE MENU



CATALANO'S
ALBANY HWY | VIC PARK



**OUR RESTAURANT IS FULLY LICENSED & BYO
(WINE ONLY)**

Corkage is \$8.00 per bottle • Yes, we will happily split the bill
15% surcharge will apply on public holiday • No promos or discounts on public holidays and special days

APPETISERS

CHIPS	10	MUSHROOM ARANCINI	14.9
FRESH BREAD	5	Rice balls (5 balls) stuffed with Parmigiano Reggiano and Mozzarella cheese, mushroom, with Napoletana Sauce	
GARLIC & HERB BREAD	9.9	SALSICCIA	18
MIXED MARINATED OLIVES	9	Authentic grilled Italian sausage accompanied by marinated olives and Grana Padano cheese	
BRUSCHETTA	14.9	GRILLED OR CRUMBED CALAMARI	26
Two slices of toasted Italian bread topped with fresh tomato, basil, feta, onion and garlic (glaze/ balsamic)		GRILLED OR CRUMBED PRAWNS	26
ANTIPASTO FOR 2	28	OYSTERS	1/2 DOZ DOZ
Prosciutto, Mortadella, Salami, olives, Grana Padano cheese		NATURAL	18 34
		KILPATRICK	19 36
		CHILLI MUSSELS	33

SALAD

GARDEN SALAD	18
Mixed greens served with extra virgin olive oil & red wine vinaigrette with MARINATED GRILLED CHICKEN	28
GREEK SALAD	18
Traditional style Greek Salad with MARINATED GRILLED CHICKEN	28
CAESAR SALAD	21
Cos lettuce with croutons, bacon, egg, shaved parmesan & anchovies tossed throughout own special dressing with MARINATED GRILLED CHICKEN	29
SALMONE AFFUMICATO	29
Smoked salmon with mixed greens, sun dried tomato, capers, Spanish onion with a Dijon mustard, lemon juice & olive oil dressing garnished with avocado	
CALAMARI SALAD	29
Lemon pepper calamari, gourmet lettuce, continental cucumber, cherry tomatoes, Spanish onion tossed in a lime, coriander mayonaisse dressing, garnished with avocado	



KID MENU

KIDS NUGGETS	14	KIDS NAPOLETANA	14
KIDS SPAGHETTI BOLOGNESE	14	KIDS FISH & CHIPS	14
KIDS PLAIN PASTA	10		

STRICTLY
FOR KIDS
UNDER 12

CHICKEN

CHICKEN SCHNITZEL	29	CHICKEN SCALOPPINI	30
Whole chicken breast butterflied and coated in seasoned breadcrumbs and grilled until golden brown		Tender chicken medallions cooked in your choice of sauce*	
CHICKEN PARMIGIANA	30	POLLO ALLA GRIGLIA	36
Freshly crumbed chicken breast topped with a rich tomato sauce and Mozzarella cheese		Succulent grilled chicken breast pan fried in a creamy, pink and green peppercorn sauce, topped with prawns	
CHICKEN SCHNITZEL & SPAGHETTI	35		

MEAT

VEAL SCHNITZEL	31
Veal cutlet coated in seasoned bread crumbs and grilled until golden brown	
VEAL SCHNITZEL & SPAGHETTI	35
VEAL PARMIGIANA	30
Freshly crumbed tender veal cutlet topped with a rich tomato sauce and Mozzarella cheese	
VEAL PARMIGIANA & SPAGHETTI	35
VEAL SCALOPPINI	35
Tender veal medallions cooked in your choice of sauce*	
RIB EYE	43
Grilled to your liking served with your choice of mushroom or pepper sauce	
MARINATED GRILLED LAMB CUTLETS	40
Grilled lamb cutlets marinated in garlic, rosemary and thyme, drizzled with mint salsa verde served with chips and salad	



SEAFOOD

FISH OF THE DAY	M.P	CRUMBED PRAWNS	35
Please see specials board		Deep fried until golden brown	
CALAMARI	35	GARLIC PRAWNS	35
Crumbed or grilled		Local prawns cooked to our own traditional recipe	
CHILLI CALAMARI/ PRAWNS	35	CATALANO'S SEAFOOD PLATTER	75
Calamari, lightly pan fried in a chilli, garlic and white wine tomato sauce		A selection of local fresh seafood including prawns, calamari, scallops, mussels and grilled or fried fresh fish	
WHITING FILLETS	30		
Served with chips, salad and tartare sauce			

CHOICE OF SAUCE	BOSCAIOLA Creamy mushroom & white wine sauce	PIZZOILA Napoletana sauce with mushroom, olives, roasted capsicum	MARSALA Creamy mushroom & Marsala wine sauce
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ALL THE ABOVE MAINS SERVED
WITH CHIPS AND YOUR CHOICE
OF SALAD OR VEGETABLES
EXCLUDING SPAGHETTI

PASTA

AUTHENTIC ITALIAN CUISINE

GLUTEN FREE
OPTIONS (GFO) +\$4

SPAGHETTI CON POLPETTE 29

Meatballs & spaghetti cooked with a Neapolitan sauce with a touch of chilli and finished with Grana Padano

SPAGHETTI BOLOGNESE 27

Classic beef and pork, Neapolitan and basil sauce

SPAGHETTI NAPOLETANA (VEG) 23

A combination of slow cooked Roma Neapolitan and basil sauce

PENNE ARRABBIATA 27

Italian sausage pan-fried in white wine, garlic, chilli, basil and Neapolitan Sauce

FETTUCCINE MARINARA 33

Fresh local seafood cooked in white wine, garlic, basil and Neapolitan sauce (chilli optional)

PENNE AI FUNGHI (VEG) 27

Gently pan-fried mushrooms, roasted peppers, Feta cheese and fresh tomato cooked in garlic and extra virgin olive oil (chilli optional)

FETTUCINE CARBONARA 27

A rich creamy egg, bacon and fresh Parmesan cheese sauce topped with shallots



PENNE ALLA VODKA 27

Chicken tenders sauteed with baby spinach in a vodka, Neapolitan and cream sauce, garnished with pine nuts

FETTUCCINE CONCHIGLIE 33

Local fresh prawns and scallops with snow peas and red peppers in a smooth rich creamy sauce

FETTUCCINE BROCCOLI (VEG) 27

Broccoli, sun dried tomatoes, olives, feta cheese and chilli in a garlic and extra virgin olive oil base

SPAGHETTI SALMONE 30

Fresh smoked salmon, baby spinach, asparagus and pink peppercorns in a creamy cheese sauce

LASAGNE 29

Our own traditional recipe passed down over three generations of Catalano's, served with garden salad

RISOTTO

Please see specials board

GNOCCHI

Please see specials board



WOODFIRED PIZZA

SINCE 1989

CATALANO'S SPECIAL PIZZA 29 *Best Seller**

Tomato sauce mixed meats, onion, capsicum & mushrooms

MARGHERITA 23 *Best Seller**

Tomato sauce, Fior di Latte cheese & fresh basil

CAPRICCIOSA 26

Tomato sauce, Fior di latte cheese, premium gold leg ham, marinated artichoke, olives & mushroom

NAPOLETANA 23

Tomato sauce, Fior di Latte cheese, anchovies, basil

MARINARA 27

Tomato sauce, Fior di Latte cheese, prawns, anchovies, capers, oregano, homemade Italian EVOO

TROPICAL 24

Tomato sauce, Fior di Latte, premium gold leg ham, pineapple

PEPPERONI 27 *Best Seller**

Fior di Latte cheese, tomato sauce, pepperoni, & fresh basil

CALABRESE 29 *Best Seller**

Tomato sauce, Fior di Latte cheese, spicy Calabrese sausage, capsicum & onion

PROSCIUTTO 29 *Best Seller**

Fior di Latte cheese, tomato, olives, Prosciutto, rocket & parmesan

VEGETARIAN PIZZA 27

Tomato sauce, Fior di Latte cheese, mushroom, onion, roasted capsicum, artichokes, olives & rocket

MEDITERRANEAN 27 *Best Seller**

Tomato sauce, Fior di Latte cheese, chicken, mushroom, onion, fresh rocket & capsicum

SMOKED SALMON PIZZA 28 *Best Seller**

Fior di Latte cheese, smoked salmon, capers & fresh basil finished with cream cheese

BOSCAIOLA 27 *Best Seller**

Fior di Latte cheese, mushroom, Italian pork and fennel sausage mince, cherry tomatoes, parmesan, fresh basil

A	HAM	4
D	PROSCIUTTO	6
D	PEPPERONI	4
D	ITALIAN SAUSAGE	5

GLUTEN FREE BASE OPTION +\$5



CAKES <u>AND</u> DESSERTS		GELATO	JUICE
LARGE CAKES Please see our range of fresh assorted cakes from the display fridge		CONE/CUP 5	MANGO, ORANGE, APPLE, PINEAPPLE, TROPICAL, CRANBERRY
SERVED WITH CREAM 10.5/SLICE	SERVED WITH ICE CREAM 14/SLICE	BANANA SPLIT 15	5.9
		SUNDAE 12	

CAFFE					
CAPPUCCINO	5.5	CHAI LATTE	5.5	VIENNA (BLACK/WHITE)	5.8
CAFFE LATTE	5.5	ESPRESSO	3.5	VIENNA CHOCOLATE	5.8
FLAT WHITE	5.5	DOUBLE ESPRESSO	4.5	AFFOGATO	10
LONG BLACK	5.5	HOT CHOCOLATE	5.5	SHORT MACCHIATO	5.5
LONG MACCHIATO	5.5	MOCHA	5.8	LIQUEUR AFFOGATO	10.5
				FRANGELICO, BAILEY, KAHLUA	

TEA	EXTRAS	DECAF COFFEE	0.9	
		SOY MILK/ SKIM/ ALMOND/ OAT/ LACTOSE FREE	0.9	
		MUGS	0.9	
		FLAVOURED COFFEE	0.9	
		EXTRA SHOT	0.9	
TWININGS SELECTION OF EARL GREY, ENGLISH BREAKFAST, CHAMOMILE, PEPPERMINT AND GREEN TEA				
6 (BY POT)				

COLD DRINKS	MILK <u>AND</u> SHAKES
COKE, COKE ZERO, SPRITE, LIFT, FANTA OR SODA WATER, TONIC WATER, DRY GINGER ALE	6.5
CHINNOTO SANTA VITTORIA	6
FIRE ENGINE	7
LEMON LIME & BITTERS	7
ICED TEA (PEACH OR LEMON)	15
JUG	10
PINT	
ICED COFFEE	6.9
Served with ice cream or cream	
ICED CHOCOLATE	6.5
Served with ice cream or cream	
MILKSHAKES	7.5
Chocolate, Strawberry, Banana, Caramel, Spearmint, Coffee, Vanilla	
THICKSHAKES	9.5
Chocolate, Strawberry, Banana, Caramel, Spearmint, Coffee, Vanilla	

MOCKTAILS			
STRAWBERRY AND LIME MOJITO	PASSION FRUIT PUNCH	VIRGIN COLADA	VIRGIN MOJITO (SWEET OR SALTED)
Strawberry syrup, cranberry juice, lime, orange and mint	Passion fruit syrup, mango juice, cranberry juice and lime	Pineapple juice, lime juice, coconut syrup and fresh cream	Lemon wedges, mint leaves, top it up with soda
13	13	13	12

BEER <u>AND</u> CIDER			
CARLTON DRY	10	CROWN LAGER	10
CARLTON ZERO	10	PERONI / NASTRO AZZURRO	10
SINGLE FIN	10	PERONI 3.5	10
CORONA	10	BIRRA MORETTI	11
		HAHN PREMIUM LIGHT	10
		MATSO'S GINGER BEER	12
		BULMERS ORIGINAL CIDER	10

SPIRITS	KRAKEN BLACK SPICED RUM	13	HOUSE VODKA	10	MIXERS
	JOHNNIE WALKER BLACK LABEL SCOTCH	13	EL JIMADOR TEQUILLA	10	
	GLENFIDDICH 12YO SINGLE MALT WHISKEY	10	GORDON'S GIN	12	
	BACARDI WHITE RUM	10	KAHLÚA	10	COKE, COKE NO SUGAR, TONIC WATER, DRY GINGER ALE, SODA WATER, LEMONADE, ORANGE JUICE 2.5
	JOHNNIE WALKER RED LABEL	10	BAILEY'S IRISH CREAM	10	
		SAILOR JERRY SPICED RUM	10	CANADIAN CLUB	10
		JACK DANIEL'S	10	LIMONCELLO	10
		MAKER'S MARK BOURBON	10	ST AGNES BRANDY	10
			HENDRICKS GIN	10	All spirits served in 30ml servings. Prices do not include mixers & charged separately.

COCKTAILS

APEROL SPRITZ	16	ESPRESSO MARTINI	16	AMARETTO SOUR	18
Italian prosecco, aperol, soda over ice with orange slice		A deliciously confusing mix of coffee, vodka and kahlua. A rich & creamy classic with a punch		Amaretto, bourbon, egg white, lemon juice	
AMALFI SPRITZ	16	CLASSIC MARTINI	16	COSMOPOLITAN	17
Limoncello, Prosecco, soda, ice, lemon slice and lemon sorbet		Vermouth & gin		Vodka, cointreau, cranberry juice, lime juice	
NEGRONI	16	MIDORI ILLUSION	16	CARIBBEAN CRUISE	17
Vermouth rosso, Campari, Gin and orange		Midori, vodka, cointreau, pineapple juice		Blue curacao, peach schnapps, midori, vodka, lemonade	
FRUIT TINGLE	16	LONG ISLAND ICE TEA	20	MIMOSA	16
Vodka, blue curacao, lemonade, dash grenadine		Vodka, bacardi, gin, tequila, triple sec, dash lime juice, dash cola		Sparkling wine, orange juice, triple sec	
SEX ON THE BEACH	16	CLASSIC MARGARITA	18	MOJITO	16
Vodka, peach schnapps, orange juice, cranberry juice		Tequila, cointreau, lime juice		White rum, mint leaves, lime juice, sugar syrup, soda water, crush ice.	

WINE					
SPARKLING WINE			Glass	Bottle	
Villa Jolanda Prosecco	ITALY	13	50		
No Fixed Address Sparkling	WA	8	34		
ROSE				Glass	Bottle
Naturalis Rose		WA	10	45	
Pitchfork Sweet Moscato		WA	11	36	
WHITE WINE					
AROMATIC WHITES					
Pa Road SB	NZ	12	42		
Rosily Vineyard SSB	WA	-	48		
Rocky Gully Riesling	WA	13	48		
Catalano SSB	WA	10	45		
Vasse Felix Classic Dry White	WA	13	5T5		
Valle Viti's Pinot Grigio DOC	WA	11	42		
RED WINE					
Paladino Sangiovese	ITALY	10	45		
Castelsina Chianti DOCG	ITALY	12	42		
Jasci Montepulciano d'Abruzzo DOC	ITALY	-	48		
Baglio Oro Nero d'Avola DOC	ITALY	13	48		
Vasse Felix Classic Dry Red	WA	13	55		
West Cape Howe Shiraz	WA	12	48		
Mount Trio Merlot	WA	13	54		
Trentham Estate Pinot Noir	VIC	10	42		
Hay Shed Hill Cabernet Sauvignon	SA	14	56		
Via Caves Cabernet Sauvignon	WA	13	48		
Prunotto Barolo Classico DOCG	ITALY	-	129		
Leewwin Art Series Cabernet Sauvignon	WA	-	130		

Best Italiana in Vic Park

OUR HISTORY

CATALANO'S CAFÉ
HAS ALL THE APPEAL OF
BEING IN ITALY, WITH ITS
BEAUTIFUL ARTWORK ON
THE WALLS AND A DIVERSE
RANGE OF CUISINES,
FROM WOODFIRED PIZZA
TO DELICIOUS SEAFOOD
AND DESSERTS.



Platinum SEAFOOD PLATTER

PERFECT FOR SHARING

\$99
12 ITEMS

T&C APPLY. NOT VALID ON
PUBLIC HOLIDAYS



SUNDAY KIDS EAT FREE

MINIMUM
SPEND
\$29⁹⁰
PER ADULT



CATALANO'S
ALBANY HWY | VIC PARK

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