

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 mayonnaise 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	



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	PIZZOILA	MARSALA
	Creamy mushroom & white wine sauce	Napoletana sauce with mushroom, olives, roasted capsicum	Creamy mushroom & Marsala wine sauce

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 Napoletana sauce with a touch of chilli and finished with Grana Padano

SPAGHETTI BOLOGNESE 27

Classic beef and pork, napoletana and basil sauce

SPAGHETTI NAPOLETANA (VEG) 23

A combination of slow cooked Roma Napoletana and basil sauce

PENNE ARRABBIATA 27

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

FETTUCCINE MARINARA 33

Fresh local seafood cooked in white wine, garlic, basil and Napoletana 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)

FETTUCCINE 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, Napoletana 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

Tomato sauce mixed meats, onion, capsicum & mushrooms

MARGHERITA 23

Tomato sauce, Fior di Latte cheese & fresh basil

CAPRICIOSA 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

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

CALABRESE 29

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

PROSCIUTTO 29

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

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

SMOKED SALMON PIZZA 28

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

BOSCAIOLA 27

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

A

HAM

4

D

PROSCIUTTO

6

D

PEPPERONI

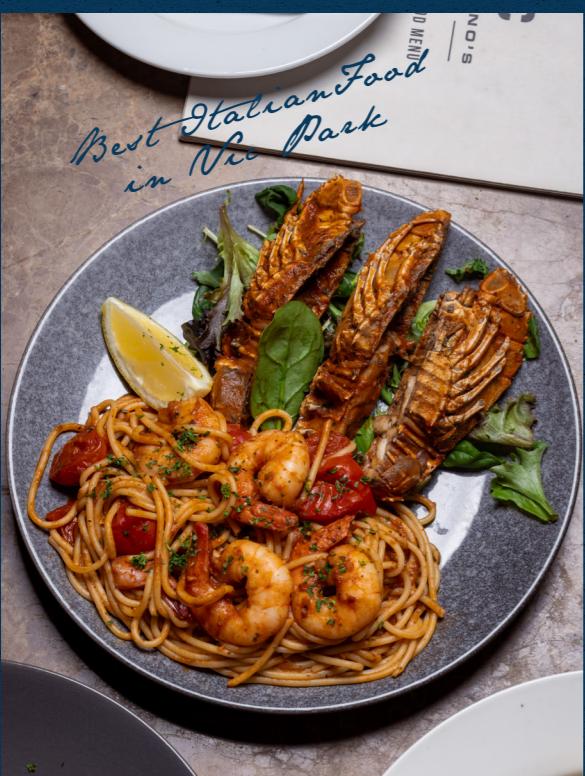
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D

ITALIAN SAUSAGE

5

GLUTEN FREE BASE OPTION +\$5



CAKES AND DESSERTS

LARGE CAKES

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

SERVED WITH CREAM

10.5/SLICE

SERVED WITH ICE CREAM

14/SLICE

GEIATO

CONE/CUP

5

BANANA SPLIT

15

SUNDAE

12

JUICE

MANGO,
ORANGE, APPLE,
PINEAPPLE,
TROPICAL,
CRANBERRY

5.9

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	

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



TEA

TWININGS SELECTION OF EARL GREY, ENGLISH BREAKFAST, CHAMOMILE, PEPPERMINT AND GREEN TEA
6 (BY POT)

COLD DRINKS

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)
JUG
PINT
15
10

MILK AND SHAKES

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

Strawberry syrup, cranberry juice, lime, orange and mint

13

PASSION FRUIT PUNCH

Passion fruit syrup, mango juice, cranberry juice and lime

13

VIRGIN COLADA

Pineapple juice, lime juice, coconut syrup and fresh cream

13

VIRGIN MOJITO (SWEET OR SALTED)

Lemon wedges, mint leaves, top it up with soda

12

BEER AND CIDER

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

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

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.		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	ROSE	Glass		Bottle	
				WA	10	45	
Villa Jolanda Prosecco							
ITALY	13	50	Naturalis Rose	WA	10	45	
No Fixed Address Sparkling	8	34	Pitchfork Sweet Moscato	WA	11	36	
WHITE WINE							
AROMATIC WHITES		RED WINE		WA		ITALY	
Pa Road SB	NZ	12	42	10	45	12	42
Rosily Vineyard SSB	WA	-	48	Jasci Montepulciano d'Abruzzo DOC	ITALY	-	48
Rocky Gully Riesling	WA	13	48	Baglio Oro Nero d'Avola DOC	ITALY	13	48
Catalano SSB	WA	10	45	Vasse Felix Classic Dry Red	WA	13	55
Vasse Felix Classic Dry White	WA	13	5T5	West Cape Howe Shiraz	WA	12	48
Valle Viti's Pinot Grigio DOC	WA	11	42	Mount Trio Merlot	WA	13	54
CHARDONNAY							
Mount Trio Chardonnay	WA	11	44	Trentham Estate Pinot Noir	VIC	10	42
Via Caves Chardonnay	WA	-	53	Hay Shed Hill Cabernet Sauvignon	SA	14	56
				Via Caves Cabernet Sauvignon	WA	13	48
				Prunotto Barolo Classico DOCG	ITALY	-	129
				Leewin 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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