

traditional pizzas

margherita 18	Roma tomatoes, bocconcini, basil, parmesan
pineapple 24	smoked ham, pineapple, mozzarella
pepperoni 22	mild pepperoni, mozzarella
supreme 26	double smoked ham, cabanossi, capsicum, onion, mushroom, olive
meat lovers 26	pepperoni, smoked ham, cabanossi, bacon, chicken, BBQ

artisan pizzas

the Poppi Tino 26	house made meatballs, beef bresaola, tomato sugo, onion, bocconcini, cherry tomato, arugula
prawn 26	marinated prawns, onion, capsicum, cherry tomatoes, zucchini, chilli, aioli salsa verde, lemon
lamb 26	pulled lamb shoulder, olive, fetta, onion, wild roquette, cherry tomato, fresh chilli, tomato base, minted yogurt
chicken 24	grilled succulent chicken, mushroom, capsicum, onion, fresh cherry tomato garlic aioli
vegetarian 22	tomato base, zucchini, bell pepper, olives, mushroom, artichoke, onion, rocket
prosciutto 26	tomato base, shaved prosciutto, rocket, parmigiano reggiano, cherry tomato

pizza crusts & breads

garlic 13	garlic, rosemary sea salt, mozzarella, evoo
pesto 15	basil pesto, bocconcini, cherry tomato, pecorino, arugula
chilli garlic 14	garlic, oregano, chilli, mozzarella, sea salt
garlic bread 7	Poppi's signature garlic & herb bread
piatto di pane 8	mixed bread plate

gluten free base : \$4 extra

dessert

affogato 14	vanilla bean gelato, vittoria espresso, frangelico
homemade tiramisu 14	house made, savoiardi biscuit, mascarpone, kahlua, amaretto
toblerone chocolate mousse 14	homemade Poppi Tino signature toblerone chocolate mousse, marshmallow, wild berries
crème brulee 12	vanilla bean crème brulee, house made almond biscotti, moscato berries
gelato (2 scoops) 8	vanilla, bacio, lemon sorbet
rocky road nutella pizza 16	marshmallow, nutella, fresh berries, chocolate crumbles
banana cheesecake 14.5	homemade, banana, ricotta cheesecake, white chocolate, berry compote

v: vegetarian / veg: vegan / gf: gluten free / df: dairy free



Caddens Corner

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poppitino.com.au



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entrées

bruschetta (3) 13

Roma tomato, onion, basil, balsamic glaze, pecorino

zucchini flowers (4) 22

lemon-ricotta, semi dried tomato, basil oil, roasted cherry tomatoes, parmesan

burrata 16

hand knocked, basil oil, black olive dust, watercress, served w/ crusty bread

grilled halloumi 15

Mediterranean marinated, lemon basil oil, blistered cherry tomatoes, pine nut kernels

calamari fritti 18

flash fried, citrus thyme aioli, aromatic salt, soft herbs

grilled octopus 20

char-grilled, lemon oil glaze, fennel watercress, red radish

arancini funghi (4) 18

mushroom, smoked mozzarella, herbs, tomato sugo, basil, pecorino

chilli-garlic prawns

(7) 22 / (12) 36

mooloolaba prawns, chilli, Napolitana, cherry tomato, focaccia

mains

served w/ mash potato & fresh seasonal greens

caprese fillet 42

280g black angus eye fillet, buffalo mozzarella, Roma tomato, basil, pine nuts, balsamic glaze, jus

steak diane 38

tenderized grain fed eye fillet, diane sauce, flamed brandy

veal gamberi 38

veal scaloppini, mooloolaba prawns, lemon, dill, white wine, cream

veal funghi 32

cognac flamed tenderised veal, brown mushroom, cream sauce

chicken involtini 34

ricotta & basil pesto stuffed chicken breast wrapped in pancetta, jus lie'

chicken scaloppini 32

chicken breast, mushroom, green shallots, white wine cream sauce

King Island lamb shoulder 42

12hrs slow cooked, marinated feta, pomegranate molasses

atlantic salmon 38

crispy skinned, lemon, dill, caper berry, crème fraiche

salads

Poppi Tino salad 15

classic Italian garden salad, fetta, marinated olives & Mediterranean dressing

roquette & pear 15

baby roquette, shaved pear, parmigiana reggiano, pine nuts, lemon & oregano dressing

sides

grilled broccolini 9

slivered almonds, olive oil

mashed potato 7

seasonal vegetables 8

steamed, lightly seasoned

battered fries 9

parmesan & garlic aioli

pasta & risotto

risotto pollo 28

chicken, asparagus, portobello mushrooms, thyme, roast garlic, white wine, dijon mustard, cream

risotto gamberi 34

prawn, cherry tomato, basil, roquette, white wine, roast garlic, nap sauce

chilli prawn spaghetti 32

sautéed mooloolaba prawns, tomato sugo, lemon, garlic, chilli

spaghetti marinara 36

market fresh seafood, lemon, parsley, light Sicilian tomato sauce

gnocchi granchio 32

spanner crab meat, mooloolaba prawns, mushroom, lime, dill cream

gnocchi formaggio 26

handmade potato gnocchi, 4 cheese sauce, bottarga

fettuccine matriciana 26

sautéed bacon, picante, garlic, basil, parsley, tomato sugo

fettuccine boscaiola 26

sautéed bacon, mushroom, garlic, white wine cream sauce

penne bolognese 26

beef & tomato ragu, shaved parmesan

chicken penne pesto 28

grilled chicken, semi-dried tomatoes, scorched pine nuts, basil pesto cream sauce

kids 13

ham & cheese pizza

spaghetti bolognese

chicken nuggets & chips

crumbed fish fingers & chips

Poppi's grazing sharing platter

(serves 2-3)

chef's selection of Italian meats, grilled vegetables, olives, burrata, bread

46

Poppi's favourite entrée platter

(serves 2-3)

arancini, calamari, zucchini flowers, grilled haloumi

48

Bon appétit