



*Navarro*



MENU



*Cuore di Napoli means heart of Naples. In our restaurant you will breathe the Neapolitan atmosphere and enjoy the taste of its authentic cuisine.*

## Starters / Sides

<b>Mixed Dips</b> Woodfired Pizza crust served with mixed dips.	<b>15.9</b>
<b>Calamari Fritti</b> Lightly battered & deep fried calamari served with lemon wedges & tartare sauce.	<b>17.9</b>
<b>Nannata</b> Lightly fried whitebait served on Italian mixed lettuce served with lemon wedges.	<b>17.9</b>
<b>Polpette Napoletana</b> Homestyle meat balls with napoletana sauce.	<b>16.9</b>
<b>Latte Di Buffalo Mozzarella</b> Buffalo mozzarella imported fresh from Italy, flown in weekly (not frozen), drizzled with virgin olive oil, baby rocket leaves, fresh basil leaves & ground pepper.	<b>18.9</b>
<b>Gamberi All' Aglio</b> Sizzling Tiger king prawns pan seared with virgin oil, garlic & parsley.	<b>19.9</b>
<b>Gamberi Napoli</b> Tiger king prawns pan seared with virgin oil, garlic, parsley & napoletana sauce.	<b>19.9</b>
<b>Saganaki Prawns</b> Tiger king prawns cooked with fetta, oregano, white wine and finished in a napoletana sauce.	<b>22.9</b>
<b>Antipasto for 2</b> Cold Italian meats, marinated vegetables, variety of cheese with Italian bread.	<b>22.9</b>
<b>Anchovies Alla Siciliana</b> White anchovies marinated with olive oil, chilli & lemon.	<b>10.9</b>
<b>Haloumi</b> Grilled Haloumi with extra virgin olive oil served with cherry tomatoes.	<b>14.9</b>
<b>Olive Ascolani</b> Green olives stuffed with fetta cheese, crumbled & lightly fried.	<b>8.9</b>
<b>Fiori Di Zucca Ripieni</b> Zucchini flowers filled with four cheeses, lightly battered & fried.	<b>18.9</b>
<b>Patate Fritte</b> Fried potato wedges served with sour cream & sweet chilli sauce.	<b>8.9</b>
<b>Patatine Fritte</b> Fried (shoe) string chips served with chicken salt & tomato sauce.	<b>8.9</b>

## Risotto

<b>Risotto Genovese</b> Italian arborio rice simmered with king prawns in a basil pesto pink cream sauce.	<b>25.9</b>
<b>Chicken Mushroom Risotto</b> Italian Arborio rice simmered with chicken breast, button mushrooms and shallots in cream sauce.	<b>22.9</b>
<b>Risotto Marinara</b> Italian arborio rice simmered with tiger king prawns, calamari, local black mussels, fresh cuttle fish, baby octopus, garlic, chilli, parsley in a napoletana sauce.	<b>25.9</b>

## Salads

<b>Italian Salad</b> Mixed lettuce, cucumbers, tomatoes, red onions, red capsicums, kalamata olives with Italian dressing.	<b>13.9</b>
<b>Mediterranean Salad</b> Capsicums, cucumbers tomatoes, red onions, dodoni's Greek fetta cheese, kalamata olives with Mediterranean dressing.	<b>15.9</b>
<b>Caesar Salad</b> Cos lettuce, bacon, croutons & shaved parmesan - anchovies optional.	<b>16.9</b>
<b>Chicken Caesar Salad</b> Cos lettuce, bacon, croutons & shaved parmesan served with marinated grilled chicken strips - anchovies optional.	<b>19.9</b>
<b>Caprese Salad</b> Roman tomatoes, bocconcini cheese, basil drizzled with virgin oil & seasoned with sea salt.	<b>17.9</b>
<b>Rucola Salad</b> Baby rocket leaves with shaved grana padano parmesan cheese, balsamic vinegar & virgin oil, with cherry tomato and roasted walnuts.	<b>16.9</b>

## Breads

<b>Garlic Bread</b>	<b>4.9</b>
<b>Herb Bread</b>	<b>4.9</b>
<b>Tomato Bruschetta (2 pieces)</b> Woodfired Italian bread with cherry tomatoes & fresh basil leaves.	<b>8.9</b>
<b>Fetta &amp; Olives Bruschetta (2 pieces)</b> Woodfired Italian bread with traditional Greek dodoni's fetta & black olives drizzled with virgin oil.	<b>10.9</b>
<b>Caprese Bruschetta (2 pieces)</b> Woodfired Italian bread with roman tomatoes, (bocconcini) & fresh basil leaves.	<b>10.9</b>
<b>Woodfired Garlic Pizza Crust</b> Woodfired pizza crust with virgin oil, garlic, parsley & oregano.	<b>13.9</b>

## Chicken Served with seasonal vegetables

<b>Pollo Limone</b> Chicken breast fillets cooked in a lemon, parsley & white wine sauce.	<b>21.9</b>
<b>Pollo Parmigiana</b> Chicken breast fillets topped with eggplant, mozzarella, napoletana sauce & baked to perfection.	<b>24.9</b>
<b>Pollo Boscaiola</b> Chicken breast fillets cooked in mushrooms, ham, bacon & shallots in a creamy sauce.	<b>24.9</b>
<b>Cotoletta</b> Chicken schnitzel pan fried served with lemon wedges.	<b>23.9</b>
<b>Pollo Prima</b> Chicken breast fillets cooked with avocado, tiger king prawns in a pink cream sauce.	<b>25.9</b>



## Pasta

<b>Gnocchi Sorrento</b>	<b>22.9</b>
Home made potato dumplings cooked in napoletana sauce, topped with grana padano parmesan & mozzarella cheese.	
<b>Spaghetti Bolognese</b>	<b>21.9</b>
Slow cooked premium beef mince cooked in napoletana sauce.	
<b>Tortellini Boscaiola</b>	<b>22.9</b>
Home made tortellini cooked with mushroom, ham, bacon & shallots in a cream sauce.	
<b>Fettuccine Carbonara</b>	<b>22.9</b>
Bacon & egg, shallots in a cream sauce.	
<b>Spaghetti Marinara</b>	<b>25.9</b>
Tiger king prawns, calamari, local black mussels, fresh cuttle fish, baby octopus, garlic, chilli, parsley in a napoletana sauce.	
<b>Penne Siciliana</b>	<b>21.9</b>
Eggplant, ricotta cheese, napoletana sauce, topped with grana padano parmesan & muzzarella cheese.	
<b>Spaghetti Mamma</b>	<b>21.9</b>
Lots of garlic, parsley & chilli in a napoletana sauce.	
<b>Ravioli Capri</b>	<b>22.9</b>
Home made Pumpkin ravioli cooked in a cream & napoletana sauce.	
<b>Spaghetti Genovese</b>	<b>25.9</b>
Tiger king prawns in a basil pesto pink cream sauce.	
<b>Spaghetti Con Polpetta</b>	<b>22.9</b>
Home style meat balls with napoletana sauce.	
<b>Spaghetti, Prawns and Scallops Aglio</b>	<b>24.9</b>
Olive oil, cherry tomatoes, baby spinach, a touch of chilli and lots of garlic.	
<b>Spaghetti Puttanesca</b>	<b>22.9</b>
With kalamata olives, capers, anchovies, garlic, chilli, white wine and napoletana sauce.	
<b>Fettuccine Spanner Crab</b>	<b>29.9</b>
Olive oil, white wine, cherry tomatoes, touch of chilli, garlic and parsley.	

## Pasta al Forno

<b>Lasagna Forno Al Legno</b>	<b>22.9</b>
Traditional home style beef lasagne with creamy béchamel sauce slowly cooked in our woodfired oven.	
<b>Cannelloni Con Ricotta</b>	<b>22.9</b>
Homestyle cannelloni filled with fresh spinach, ricotta, topped with napoletana sauce & mozzarella.	

## Veal Served with seasonal vegetables

<b>Vitello Alla Parmigiana</b>	<b>28.9</b>
Veal topped with eggplant, mozzarella, napoletana sauce & baked to perfection.	
<b>Vitello Prima</b>	<b>28.9</b>
Veal cooked with avocado, tiger king prawns in a pink cream sauce.	
<b>Vitello Limone</b>	<b>26.9</b>
Veal cooked in a lemon, parsley & white wine sauce.	
<b>Vitello Funghi</b>	<b>26.9</b>
Pan seared veal cooked with garlic, button mushrooms, parsley in a white wine sauce.	
<b>Vitello Pizzaiola</b>	<b>27.9</b>
Pan seared veal with napoletana sauce, red capsicums, black olives & oregano.	
<b>Vitello Saltimbocca</b>	<b>28.9</b>
Pan seared veal with prosciutto, mozzarella and sage finished in a delicate beef stock and white wine sauce.	

## Steaks Served with seasonal vegetables or salad

<b>Bistecca Di Sirloin Alla Griglia</b>	<b>32.9</b>
150 days grain-fed angus sirloin steak MSA 300grams grilled to your liking.	
<b>Fillet Steak</b>	<b>33.9</b>
70 days grain-fed angus fillet steak MSA 300grams grilled to your liking.	
<b>Sauces Optional (Add)</b>	<b>3.9</b>
Mushroom, diane, pepper.	

## Seafood

<b>Gamberi Alla Crema</b>	<b>21.9</b>
Tiger king prawns pan seared with cognac & cream with a side served of Italian arborio rice.	
<b>Salmone Maranello</b>	<b>29.9</b>
Fresh salmon cooked with cherry tomatoes, asparagos, black pepper, garlic & virgin oil sauce. Served with seasonal vegetables.	
<b>Cozze Napoletana</b>	<b>21.9</b>
Fresh black local mussels pan seared served with virgin oil, garlic, parsley in a napoletana sauce.	
<b>Baramundi Fillet</b>	<b>29.9</b>
Served with tiger prawns, mashed potato, mushrooms, spinach and served with hollandaise sauce.	
<b>Misto Di Mare Seafood platter for 2</b>	<b>69.9</b>
Grilled tiger king prawns, calamari, marinated Tasmanian scallops, black local mussels in a napoletana sauce, fresh grilled salmon, battered & lightly fried perch served with potato chips & a seafood sauce.	





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## Traditional Pizza's

<b>Garlic Cheese Pizza</b> Freshly crushed garlic, virgin oil, mozzarella & parsley.	<b>12.9 M</b>	<b>15.9 L</b>
<b>Bruschetta Pizza</b> Ripened tomatoes, garlic, basil & drizzled with virgin oil.	<b>14.9 M</b>	<b>17.9 L</b>
<b>Margherita</b> Mozzarella cheese, basil leaves & a drizzle of virgin oil.	<b>15.9 M</b>	<b>18.9 L</b>
<b>Napoletana</b> Mozzarella cheese, basil leaves, anchovies & olives.	<b>16.9 M</b>	<b>19.9 L</b>
<b>Hawaiian</b> Ham & pineapple.	<b>16.9 M</b>	<b>19.9 L</b>
<b>Mexicana</b> Hot pepperoni, capsicums, onions & chilli.	<b>17.9 M</b>	<b>20.9 L</b>
<b>Vegetarian</b> Mushrooms, onions, capsicums, garlic & olives.	<b>17.9 M</b>	<b>20.9 L</b>
<b>Capricciosa</b> Ham, mushrooms & olives.	<b>17.9 M</b>	<b>20.9 L</b>
<b>Supreme</b> Mushrooms, capsicums, onions, ham, cabanossi & olives.	<b>19.9 M</b>	<b>23.9 L</b>
<b>Meat Lovers</b> Ham, pepperoni, cabanossi & beef.	<b>19.9 M</b>	<b>23.9 L</b>
<b>BBQ Chicken</b> Chicken breast fillets pieces, onions, mushrooms & bbq sauce.	<b>19.9 M</b>	<b>23.9 L</b>
<b>Maranello's</b> Ham, pepperoni, capsicum, mushrooms, garlic & oregano.	<b>19.9 M</b>	<b>23.9 L</b>

## Gourmet Pizza's

<b>Carrozza</b> Ham, mushrooms, semi-dried tomatoes, olives & eggplant.	<b>24.9 L</b>
<b>Petata</b> Sliced baked potato, red onion, sour cream & bacon.	<b>24.9 L</b>
<b>Giardino</b> Semi-dried tomatoes, marinated artichokes, roasted capsicums, mushrooms, grilled eggplant, red onions & drizzled w a pesto aioli.	<b>26.9 L</b>
<b>Primavera</b> Tender chicken breast fillets pieces, avocado, red capsicums, pine nuts & shallots.	<b>27.9 L</b>
<b>Casalinga</b> Prosciutto, bocconcini cheese, mushrooms, fresh tomatoes, ricotta & olives.	<b>27.9 L</b>
<b>Mamma's</b> Bocconcini cheese, fresh tomatoes, basil & virgin oil.	<b>24.9 L</b>
<b>Gamberroni</b> Marinated tiger king prawns, cherry tomatoes, shallots & roasted capsicums.	<b>27.9 L</b>
<b>Rucola</b> Baby rocket leaves, prosciutto, shaved grana padano parmesan cheese, mozzarella cheese & virgin oil.	<b>26.9 L</b>
<b>Pescatore</b> Mixed seafood, fresh garlic & parsley.	<b>20.9 M</b> <b>24.9 L</b>



BYO Wine Only \$3.50 per person

All prices are GST INCLUSIVE - American Express Cards Not Accepted.  
No separate bill. All major credit cards & EFTPOS welcome.

