



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

Maranello

MENU

Starters / Sides

Mixed Dips Woodfired Pizza crust served with mixed dips.	16.9
Calamari Fritti Lightly battered & deep fried calamari served with lemon wedges & tartare sauce.	18.9
Nannata Lightly fried whitebait served on Italian mixed lettuce served with lemon wedges.	17.9
Polpette Napoletana Homestyle meat balls with napoletana sauce.	19.9
Latte Di Buffalo Mozzarella Buffalo mozzarella imported fresh from Italy, flown in weekly (not frozen), drizzled with virgin olive oil, baby rocket leaves, fresh basil leaves & ground pepper.	19.9
Gamberi All' Aglio Sizzling Tiger king prawns pan seared with virgin oil, garlic & parsley.	19.9
Gamberi Napoli Tiger king prawns pan seared with virgin oil, garlic, parsley & napoletana sauce.	19.9
Saganaki Prawns Tiger king prawns cooked with fetta, oregano, white wine and finished in a napoletana sauce.	22.9
Antipasto for 2 Cold Italian meats, marinated vegetables, variety of cheese with Italian bread.	22.9
Anchovies Alla Siciliana White anchovies marinated with olive oil, chilli & lemon.	13.9
Haloumi Grilled Haloumi with extra virgin olive oil served with cherry tomatoes.	18.9
Olive Ascolani Green olives stuffed with fetta cheese, crumbled & lightly fried.	13.9
Fiori Di Zucca Ripieni Zucchini flowers filled with four cheeses, lightly battered & fried.	19.9
Patate Fritte Fried potato wedges served with sour cream & sweet chilli sauce.	13.9
Patatine Fritte Fried (shoe) string chips served with chicken salt & tomato sauce.	11.9

Risotto

Risotto Genovese Italian arborio rice simmered with king prawns in a basil pesto pink cream sauce.	27.9
Chicken Mushroom Risotto Italian Arborio rice simmered with chicken breast, button mushrooms and shallots in cream sauce.	24.9
Risotto Marinara Italian arborio rice simmered with tiger king prawns, calamari, local black mussels, fresh cuttle fish, baby octopus, garlic, chilli, parsley in a napoletana sauce.	27.9

Salads

Italian Salad Mixed lettuce, cucumbers, tomatoes, red onions, red capsicums, kalamata olives with Italian dressing.	13.9
Mediterranean Salad Capsicums, cucumbers tomatoes, red onions, dodoni's Greek fetta cheese, kalamata olives with Mediterranean dressing.	17.9
Caesar Salad Cos lettuce, bacon, egg, croutons & shaved parmesan - anchovies optional.	17.9 3.0
Chicken Caesar Salad Cos lettuce, bacon, egg, croutons & shaved parmesan served with marinated grilled chicken strips - anchovies optional.	23.9 3.0
Caprese Salad Roman tomatoes, bocconcini cheese, basil drizzled with virgin oil & seasoned with sea salt.	17.9
Rucola Salad Baby rocket leaves with shaved grana padano parmesan cheese, balsamic vinegar & virgin oil, with cherry tomato and roasted walnuts.	17.9

Breads

Garlic Bread	6.5
Herb Bread	6.5
Tomato Bruschetta (2 pieces) Woodfired Italian bread with cherry tomatoes & fresh basil leaves.	10.9
Fetta & Olives Bruschetta (2 pieces) Woodfired Italian bread with traditional Greek dodoni's fetta & black olives drizzled with virgin oil.	11.9
Caprese Bruschetta (2 pieces) Woodfired Italian bread with roman tomatoes, (bocconcini) & fresh basil leaves.	11.9
Woodfired Garlic Pizza Crust Woodfired pizza crust with virgin oil, garlic, parsley & oregano.	13.9

Chicken Served with seasonal vegetables

Pollo Limone Chicken breast fillets cooked in a lemon, butter, parsley & white wine sauce.	24.9
Pollo Parmigiana Chicken breast fillets topped with eggplant, mozzarella, napoletana sauce & baked to perfection.	26.9
Pollo Boscaiola Chicken breast fillets cooked in mushrooms, bacon & shallots in a creamy sauce.	25.9
Cotoletta Chicken schnitzel pan fried served with lemon wedges.	24.9
Pollo Prima Chicken breast fillets cooked with avocado, tiger king prawns in a pink cream sauce.	28.9

Pasta

Gnocchi Sorrento Home made potato dumplings cooked in napoletana sauce, topped with grana padano parmesan & mozzarella cheese.	24.9
Spaghetti Bolognese Slow cooked premium beef mince cooked in napoletana sauce.	24.9
Tortellini Boscaiola Home made tortellini cooked with mushroom, bacon & shallots in a cream sauce.	25.9
Fettuccine Carbonara Bacon & egg, shallots in a cream sauce.	24.9
Spaghetti Marinara Tiger king prawns, calamari, local black mussels, fresh cuttle fish, baby octopus, garlic, chilli, parsley in a napoletana sauce.	27.9
Penne Siciliana Eggplant, ricotta cheese, napoletana sauce, topped with grana padano parmesan & muzzarella cheese.	24.9
Spaghetti Mamma Lots of garlic, parsley & chilli in a napoletana sauce.	24.9
Ravioli Capri Home made Pumpkin ravioli cooked in a cream & napoletana sauce.	24.9
Spaghetti Genovese Tiger king prawns in a basil pesto pink cream sauce.	27.9
Spaghetti Con Polpette Home style meat balls with napoletana sauce.	25.9
Spaghetti, Prawns and Scallops Aglio Olive oil, cherry tomatoes, baby spinach, a touch of chilli and lots of garlic.	27.9
Spaghetti Puttanesca With kalamata olives, capers, anchovies, garlic, chilli, white wine and napoletana sauce.	24.9
Spaghetti Amatriciana In white wine with bacon, Spanish onion, napoletana sauce and shaved parmesan.	25.9

Pasta al Forno

Lasagna Forno Al Legno Traditional home style beef lasagne with creamy béchamel sauce slowly cooked in our woodfired oven.	24.9
Cannelloni Con Ricotta Homestyle cannelloni filled with fresh spinach, ricotta, topped with napoletana sauce & mozzarella.	23.9

Veal Served with seasonal vegetables

Vitello Alla Parmigiana Veal topped with eggplant, mozzarella, napoletana sauce & baked to perfection.	29.9
Vitello Prima Veal cooked with avocado, tiger king prawns in a pink cream sauce.	29.9
Vitello Limone Veal cooked in a lemon, butter, parsley & white wine sauce.	29.9
Vitello Funghi Pan seared veal cooked with garlic, button mushrooms, parsley in a white wine sauce.	29.9
Vitello Pizzaiola Pan seared veal with napoletana sauce, red capsicums, black olives & oregano.	29.9
Vitello Saltimbocca Pan seared veal with prosciutto, mozzarella and sage finished in a delicate beef stock and white wine sauce.	29.9

Steaks Served with seasonal vegetables or salad

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

Seafood

Gamberi Alla Crema Tiger king prawns pan seared with cognac & cream with a side served of Italian arborio rice.	26.9
Salmone Maranello Fresh salmon cooked with cherry tomatoes, asparagus, black pepper, garlic & virgin oil sauce. Served with seasonal vegetables.	29.9
Cozze Napoletana Fresh black local mussels pan seared served with virgin oil, garlic, parsley in a napoletana sauce.	24.9
Baramundi Fillet Served with tiger prawns, mashed potato, mushrooms, spinach and served with hollandaise sauce.	29.9
Misto Di Mare Seafood platter for 2 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.	84.9





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Traditional Pizza's

Garlic Cheese Pizza Freshly crushed garlic, virgin oil, mozzarella & parsley.	19.9 M	23.9 L
Bruschetta Pizza Ripened tomatoes, garlic, basil & drizzled with virgin oil. (no mozzarella cheese)	18.9 M	22.9 L
Margherita Mozzarella cheese, basil leaves & a drizzle of virgin oil.	19.9 M	23.9 L
Napoletana Mozzarella cheese, basil leaves, anchovies & olives.	21.9 M	24.9 L
Hawaiian Ham & pineapple.	21.9 M	24.9 L
Mexicana Hot pepperoni, capsicums, onions & chilli.	21.9 M	24.9 L
Vegetarian Mushrooms, onions, capsicums, garlic & olives.	21.9 M	24.9 L
Capricciosa Ham, mushrooms & olives.	21.9 M	24.9 L
Supreme Mushrooms, capsicums, onions, ham, cabanossi & olives.	22.9 M	26.9 L
Meat Lovers Ham, pepperoni, cabanossi & beef.	21.9 M	25.9 L
BBQ Chicken Chicken breast fillets pieces, onions, mushrooms & bbq sauce.	20.9 M	24.9 L
Maranello's Ham, pepperoni, capsicum, mushrooms, garlic & oregano.	22.9 M	26.9 L

Gourmet Pizza's

Carrozza Ham, mushrooms, semi-dried tomatoes, olives & eggplant.	25.9 L
Petata Sliced baked potato, red onion, sour cream & bacon.	25.9 L
Giardino Semi-dried tomatoes, marinated artichokes, roasted capsicums, mushrooms, grilled eggplant, red onions & drizzled w a pesto aioli.	27.9 L
Primavera Tender chicken breast fillets pieces, avocado, red capsicums, pine nuts & shallots.	28.9 L
Casalinga Prosciutto, bocconcini cheese, mushrooms, fresh tomatoes, ricotta & olives.	28.9 L
Mamma's Bocconcini cheese, fresh tomatoes, basil & virgin oil.	25.9 L
Gamberroni Marinated tiger king prawns, cherry tomatoes, shallots & roasted capsicums.	28.9 L
Rucola Baby rocket leaves, prosciutto, shaved grana padano parmesan cheese, mozzarella cheese & virgin oil.	28.9 L
Pescatore Mixed seafood, fresh garlic & parsley.	27.9 L



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.



Maranello's



MENU

