



ORIGINAL
WOOD
FIRED
PIZZA



mancini's

MAIN

WELCOME TO MANCINI'S

Eric Mancini, founder of Mancini's Restaurant, migrated to Australia with his family by boat when he was just 4 years old. His family brought with them the love of food and the traditions of Naples, Italy.

Food was a great part of Eric's life growing up as was hospitality which he learned working in his parents' function centre. When he decided to open his own restaurant in 1992 his mother, the late Anna Mancini, worked in the kitchen as Head Chef. Her traditional knowledge of Italian cuisine, passed on to her by earlier generations and her utilisation of specific ingredients helped to produce quality food. Anna's methods are still used today in all our cooking. Eric Mancini was one of the first in Australia to introduce the woodfired oven all the way from Naples his birth town.

Having been established in Belfield for over 30 years, Mancini's is indeed an icon of Belfield. People come from all over Sydney to experience our traditional pizzas and delicious food. Eric's mission is to offer his patrons the best Italian food with great service in a warm and inviting environment.





BREADS

Ciabatta Garlic Bread • 4 pc	9.90
Ciabatta Cheese Garlic Bread • 4 pc	12.90
Tomato Bruschetta • 2 pc	14.90
Ripened tomatoes, garlic, basil & red onion & balsamic glaze	
Woodfired Herb & Cheese Pizza	19.90
Woodfired Garlic & Cheese Pizza	19.90

SALADS

Italian Salad	19.90
Mixed greens & baby lettuce, spanish onions, cucumber, tomato, capsicum, kalamata olives, olive oil w aged balsamic dressing	
Mediterranean Salad	21.40
Mixed greens & baby lettuce, spanish onions, cucumber, tomato, capsicum, kalamata olives, fetta, olive oil w aged balsamic dressing	
Avocado Salad	21.90
Tomato, spanish onion, capsicum, olives, fetta & avocado on a bed of greens w a lemon herb oil dressing	
Caesar Salad	20.90
Cos lettuce, croutons, bacon, egg & shaved parmesan (anchovies optional 1.5)	
Rocket Salad	20.90
Rocket, roasted pumpkin, pine nuts, pear, shaved parmesan, olive oil w aged balsamic dressing	
Extras w any Salad	9.00
Grilled chicken • Grilled calamari (I) • 3 Grilled prawns (I)	



BITES

Puff Woodfired Bread w Olive Oil & Sea Salt.....	12.00
Burrata w Pesto, Cherry Tomatoes & Olive Oil.....	21.00
Grilled Haloumi w Honey Glaze & Toasted Walnuts.....	21.00
Warm Marinated Mixed Olives.....	10.00

STARTERS • SIDES

MAIN SERVE • EXTRA 12.00

Chicken Ribs.....	21.90
Marinated in BBQ sauce served w chips	
Arancini (3 pieces).....	22.90
Mozarella arancini w bolognese or napoletana sauce	
Fiori Di Zucca (seasonal).....	24.90
Zucchini flowers filled with four cheeses, lightly battered & fried	
Devil Wings.....	22.90
Chicken wings crumbed & deep fried served w sweet chilli sauce	
Garlic Prawns.....	(I) 28.90
Sizzling garlic & prawns served in either napoletana sauce or olive oil	

Calamari Fritti.....	(I) 25.90
Lightly battered & deep fried calamari served w lemon wedges & tartare sauce	
Baby Octopus.....	(I) 29.90
Marinated grilled baby octopus served on a bed of garden salad	
Salt & Pepper Misto.....	(I) 28.90
Crispy salt & pepper calamari & prawns lightly flowered & deep fried w a chilli garlic aioli	

Wedges.....	14.90
Served w sour cream & sweet chilli sauce	
Chips.....	12.90
Salad.....	12.90
Mash.....	12.90
Sauteed Broccoli.....	12.90



GRAZING PLATTERS

MIX ENTREE FOR 2 69.00

Calamari (I)
Prawns (I)
Mussels (I)
Mozzarella Balls
Arancini
Zucchini Flowers

MEAT & SEAFOOD BOARD 35.95 per person

Entrée to share — on boards
Salt & Pepper Misto (I)
Arancini
Zucchini Flowers
Grissini al Pruciutto
Buffalo Mozzarella & Fresh Tomato w Pesto Oil
Italian Style Grilled Vegetables
Marinated Mixed Olives
Roasted Pumpkin Rocket Salad or Italian Salad
Woodfired Herb & Cheese Pizza Crust





PASTA

PASTA • SEAFOOD

Spaghetti Marinara (M) S 31.90 L 36.90

Prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

Fettuccine Gabriella (I) S 31.90 L 36.90

Prawns, mushrooms, ricotta, spinach, shallots & garlic in a cream sauce

Fettuccine Mare Monte (I) S 31.90 L 36.90

Prawns & mushrooms in a pink cream sauce

Penne Capriccio (I) S 31.90 L 36.90

Prawns, lots of garlic & chilli, parsley in a napoletana sauce

Fettuccine Mare Bianco (M) S 31.90 L 36.90

Prawns, calamari, black mussels, fish, baby octopus, pipi, parsley, garlic w tomatoes & white wine

Spaghetti Gamberi Con Chorizo (I) S 31.90 L 36.90

Chorizo, prawns, spinach w garlic & parsley in extra virgin olive oil

Linguine Vongole (I) S 31.90 L 36.90

Baby clams, cherry tomatoes, baby spinach, garlic, lemon & herb pangrattato

PASTA • MEAT

Lasagna L 29.90

Traditional home style beef lasagne w béchamel sauce

Spaghetti Bolognese S 26.90 L 31.90

Slow cooked premium beef mince cooked in a napoletana sauce

Fettuccine Carbonara S 26.90 L 31.90

Bacon, spanish onion, egg cooked in a cream sauce

Tortellini Boscaiola S 28.90 L 33.90

Mushrooms, garlic, shallots & bacon in a cream sauce

Fettuccine Crema Al Pollo S 28.90 L 33.90

Chicken, mushrooms & avocado in a pink cream sauce

MAIN MEALS



PASTA • VEGETARIAN

Fettuccine Pesto	S 24.90	L 29.90
Toasted pine nuts, garlic & cream pesto sauce		
Penne Enrico	S 24.90	L 29.90
Lots of garlic & chilli, lots of parsley in a napoletana sauce		
Gnocchi Sorrentina	S 23.90	L 28.90
Napoletana sauce, topped w parmesan & mozzarella		
Gnocchi Pear & Gorgonzola	S 23.90	L 28.90
Gorgonzola & fresh pear in a cream sauce		
Fettuccine Sunset	S 25.90	L 30.90
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce		
Penne Vegetarian	S 25.90	L 30.90
Mushrooms, capsicum, olives, sun-dried tomato, onion & eggplant in a napoletana sauce		
Spaghetti Cacio e Pepe		L 33.90
Served in our Sardinian pecorino wheel w pecorino & black pepper		
Penne Alal Vodka (no vodka available)		L33.90
Tomato & vodka sauce w garlic, cream, parmesan & fresh burrata		

RISOTTO

Risotto Pollo	S 26.90	L 31.90
Chicken & mushrooms in a light cream sauce		
Extras w any Pasta		9.00
Chicken • Callamari (I) • 3 king prawns (I) • Avocado • Black mussels (I)		
Gluten Free pasta		extra 3.00
Lactose free cream or cheese		extra 5.00
Vegan cheese		extra 5.00

MAIN MEALS

Chicken Funghi	36.90
Mushrooms & garlic in a cream sauce	
Chicken Schnitzel	34.00
Coated with bread crumbs & deep-fried	
Pork Ribs (Full Rack)	58.00
Cooked w smokey BBQ sauce served w wedges, sour cream & sweet chill	
Rib Eye Prime Wagyu (300g)	58.00
Sauce choice mushroom, peppercorn, diane or gravy	
Rump Wagyu MB4+ (300g)	45.00
Sauce choice mushroom, peppercorn, diane or gravy	
Grilled Chicken (choice of 1 sauce)	34.00
Sauce choice mushroom, peppercorn, diane or gravy	
Spedini (Skewers) • Chicken or Lamb	40.00
Served w chips, salad, pita bread & peri peri sauce	
Fresh Barramundi Fillet (A)	45.00
Grilled & topped w lemon, olive oil, parsley & garlic sauce	
Fresh Atlantic Salmon Mancini (A)	45.00
Fresh salmon cooked w cherry tomatoes, asparagus & sautéed spinach	

STEAKSTONE

The mouth watering taste of a tender cut meat cooked on your very own hot rock by you.

Eye Fillet Steak (200g)	52.00
All served w 2 dipping sauces, seasonal vegetables & mash or chips & salad	
Sauces: Mushroom • Peppercorn • Diane • Pepper • Gravy	



PIZZAS • WOODFIRED

ALL PIZZAS HAVE MOZZARELLA

CLASSIC PIZZAS 23.90

Margherita

Basil leaves & a dash of olive oil

Napoletana

Basil leaves, anchovies & olives

TRADITIONAL PIZZAS 25.90

Hawaiian

Ham & pineapple

Capricciosa

Ham, mushrooms & olives

Vegetarian

Mushrooms, capsicum, onion & olives

Pepperoni

Mozzarella & pepperoni

CHICKEN & MEAT PIZZAS 27.90

Mexicana

Pepperoni, capsicum, onion & chilli

Supreme

Mushrooms, capsicum, onion, ham, cabanossi & olives

Meat Lovers

Ham, cabanossi, pepperoni & beef strips

BBQ Chicken

Chicken breast, onion, mushrooms & BBQ sauce

Spicy Peri Peri

Chicken breast, roasted capsicum, onion w peri peri sauce & aioli

Mancini's Special

Ham, capsicum, mushrooms, garlic & oregano

CALZONE (OPEN CALZONE EXTRA 2.00) 30.90

Traditional

Fresh ricotta & pepperoni folded w napoletana sauce & mozzarella on top

Pavarotti

Bocconcini, roasted capsicum, spinach leaves, red onion, eggplant, olives & garlic

GOURMET SEAFOOD PIZZAS 31.90

Pescatore (M)

Fresh mixed seafood, garlic & parsley

Garlic Prawn (I)

Prawn, fresh garlic & parsley

Gamberri Alla Pomodoro (I)

Prawns, tomatoes, fresh garlic & shallots

King Neptune (I)

Prawns, semi-dried tomatoes, ricotta & shallots

GOURMET VEGETARIAN PIZZAS 30.90

Italiana

Bocconcini, fresh tomato, basil & olive oil

Giardino

Mushrooms, red & green capsicum, onion, olives, eggplant & semi-dried tomatoes

Formaggi

Mozarella, bocconcini, parmesan & gorgonzola

GOURMET MEAT PIZZAS 31.90

Chorizo

Chorizo, olives, jalapeno, red onion, parsley & peri peri sauce

Burrata

Cherry tomatoes, zucchini, eggplant, prosciutto, burrata & basil

Casalinga

Prosciutto, rocket, parmesan cheese, drizzled w olive oil

Diablo (Hot)

Beef, sour cream, pepperoni, onion, tomato, jalapenos & avocado

Gluten Free Bases 5.00 • Lactose Free & Vegan Cheese 5.00

Extra toppings: 2.00 • chicken & meat 4.50 • 3 prawns

9.00 • half & half 3.00 • no half & half on gourmet pizzas

KIDS MENU 17.00

AGE 12 & UNDER

Healthy Meals

Steak strips or chicken strips choice of either chips, salad, mash or vegetables

Small Pizza w sauce

Hawaiian, cheese & ham & cheese

Pasta · Chicken & seafood pasta (extra 5.50)

Spaghetti bolognese, penne napoletana or plain pasta

Dinosaur Nuggets & Chips

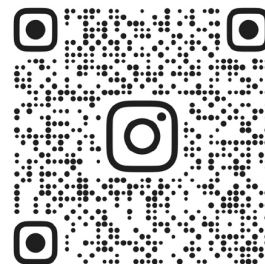
Calamari & Chips

Chicken Schnitzel & Chips



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Giveaways running
all year long



BYO Cakes - A cakeage charge of \$2 pp applies for plating and service
15% surcharge for Public Holidays