

## CAFFÈ

White/Black	4.5 / 5
Mocha	4.5 / 5
Sticky Chai	5.5 / 6
Dirty Chai	5.5 / 6
Tumeric Latte	5.5 / 6
Matcha Latte	5.5 / 6
Hot Chocolate	4.5 / 5
Iced Latte	5.5
Iced Chocolate/Coffee/Chai	7.5
Cold Brew	6
Crema Caffé	4.5 / 5.5
Affogato	8
+ Frangelico or Amaretto	7
Café Corretto	8
Babyccino	1.5

## TÈ

English Breakfast	5
French Earl Grey	5
Green	5
Peppermint	5
Lemongrass + Ginger	5
Chamomile	5
Chai Tea	5

## EXTRAS

+ bonsoy	0.5
+ almond milk	0.5
+ lactose free	0.5
+ oat milk	0.5
+ honey	0.5
+ decaf	0.5

## ACQUA E BIBITE

ACQUA PANNA	
Still Water	4 / 6.5
SAN PELLEGRINO	
Sparkling Water	4 / 6.5
Limonata	4
Chinotto	4
Pompelmo	4
Aranciata Rossa	4
GALVANINA	
Peach Iced Tea	5.5
Organic Cola	5.5
WILD ONE ORGANIC JUICE	
Apple	6
Orange	6
Apple & Guava	6
Lean & Green	6

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## VINI

### PROSECCO

Casa Di Malia Organic, DOC 11  
*Treviso - Italy*

### ROSÈ

2021 Vigna Bottin Rosato 12  
*McLaren Vale - Australia*

### WHITE

2020 Tenuta Corte Giacobbe 11  
Pinot Grigio  
*Veneto - Italy*

2021 Cascina Ghercina 11  
Mosactò D'Asti  
*Novello - Italy*

### RED

2021 Harewood Estate 11  
Pinot Noir  
*Denmark - Australia*

2021 Poggio Dei Principi Sangiovese 10  
*Emilia Romagna - Italy*

### DESSERT WINE

2017 Il Palazzo Vin Santo del Chianti 14  
DOC  
*Arezzo - Italy*

## BIRRA/CIDRO

Menebrea 8  
Peroni Rossi 7  
Sidro Del Bosco Apple Cider 7

## COCKTAILS

CIPRIANI BELLINI  
Peach Prosecco 9

GIN LIMONE  
Malfy Gin, tonic water, lemon 11

APEROL SPRITZ  
Aperol, prosecco, soda 15

CAMPARI SPRITZ  
Campari, prosecco, soda 15

MAYBE SAMMY'S  
JASMINE NEGRONI  
Bombay Sapphire gin, Martini Bitter, 17  
Martini Vermouth

## AMARI E LIQUORI

Campari 10  
Amaro Montenegro 10  
Disaronno Amaretto 10  
Furina Limoncello 10  
Vecchia Grappa Caffo 15

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## COLAZIONE – Available until 11am

TOAST	8
Sourdough, grain or fruit toast with choice of spread – jam or Nutella + gluten free toast	2
CORNETTO	9
Croissant with mortadella & provolone dolce	
FRITTATA OF THE DAY	10
PANINO PANCETTA	14
Free range fried egg, pancetta & provolone dolce	
PANINO SALSICCIA	14
Scrambled egg, sausage mince, provolone dolce & caramelised onions	
PANINO FUNGHI	16
Free range fried egg, crumbed portobello mushroom, sauteed spinach, provolone dolce & truffle aioli	
PANE E UOVA	14
Eggs scrambled or fried, sourdough toast	4
+ mushroom, tomato, spinach	5
+ avocado, pancetta, n'duja	6
+ buffalo mozzarella	2
+ gluten free toast	
BRUSCHETTA	18
Cherry tomato, avocado, fior d'latte, balsamic glaze, sourdough toast + fried / scrambled egg	2
RICOTTA	14
Whipped ricotta with lemon & orange rind, served on sourdough with honey & crushed pistachio	2
+ gluten free toast	
HOUSE MADE MUESLI	16
Toasted muesli, seasonal fruit & vanilla yoghurt panna cotta served with a mixed berry coullis & anglaise sauce	
TIRAMISU FRENCH TOAST	17
Marcapone cream, coffee, cocoa	

## ASSAGGINI – Available from 11am

SALUMI E FORMAGGI MISTI	28/50
Selection of cold cuts, cheese, olives & marinated vegetables	
MELONE	20
Bresaola, rockmelon & EVOO	5
+ Pamigiano Reggiano	
ARANCINI	14
Bolognese or porcini mushroom (serve of 3)	
POLEPETTE	16
Beef and pork meatballs cooked in napoli sauce topped with grated pamigiano (serve of 3)	
PATATE FRITTE	10
Potato fries served with truffle mayonnaise	
OLIVE ASCOLANE	10
Crumbed & fried olives filled with n'duja or porcini	
ANCHOVY TOAST	16
Anchovy, squaqarone cheese, tomato secco on baguette toast	
BAKED RICOTTA	15
Oven baked ricotta served with roasted red peppers & grissini	

## PRANZO – Available from 11am

GNOCCHI	25
Pan tossed potato gnocchi in Napoli sauce	5
+ buffalo mozzarella	
EGGPLANT PARMIGIANA	24
Layered eggplant, tomato sauce, basil & mozzarella cheese	
LASAGNA	22
Layered fresh pasta, beef and pork bolognese ragu, mozzarella & grated pamigiano	
COTOLETTA	22
Chicken schnitzel served with radicchio, fennel & orange salad	

## INSALATE – Available from 11am

TONNO	20
Tuna, greens beans, baby spinach, red onion, cherry tomato & boiled egg	
RUCOLA	17
Rocket, pear, walnuts, pecorino romano with truffle & honey	
BURRATA CAPRESE	18
Burrata served with tomato medley, basil, EVOO, sea salt & balsamic glaze	5
+ San Danielle prosciutto	
SALAD OF THE DAY	

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## PANINI – Some items available from 11am\*

CALABRIAN Calabrese hot salami, n' duja, provolone & grilled eggplant	16
SALAMI Casalingo salami, cacio truffle, mixed mushrooms & truffle oil	16
MORTADELLA Mortadella, ricotta & green split olives	14
PROSCUITTO San Daniele prosciutto, buffalo mozzarella, tomato, rocket & pesto	16
PORCHETTA * Porchetta, provolone dolce, rocket, sliced green apple & apple sauce	18
POLLO * Chicken schnitzel, provolone dolce, butter lettuce & balsamic mayonnaise	16
PARMIGIANA * Baked eggplant parmigiana	18
SALSICCIA * Italian sausage & peperonata*	18
ORTOLANA Roasted red peppers, eggplant, pumpkin, zucchini, baby spinach, olive tapenade, scarmoza bianco, balsamic glaze	17
POLPETTE * Pork and beef meatballs & mozzarella	7
+ gluten free panino	2
+ some items can be served in a piadina (Italian-style flatbread)	1.5

## PICCOLINI

PAPPA Teddy bear biscuits, Weetbix, warm milk & chocolate powder	9
TRAMEZZINO Toasted sourdough sandwich with freerange ham & provolone dolce	10
PANINO COTOLETTA Mini ciabatta roll with chicken schnitzel, lettuce & mayonnaise	12

## DOLCE

HOUSE-MADE TIRAMISU	10
SELECTION OF CAKES ON DISPLAY	

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