

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	5.5
French Earl Grey	5.5
Green	5.5
Peppermint	5.5
Lemongrass + Ginger	5.5
Chamomile	5.5
Chai Tea	5.5

EXTRAS

+ bonsoy	0.7
+ almond milk	0.7
+ lactose free	0.7
+ oat milk	0.7
+ honey	0.7
+ decaf	0.7

ACQUA E BIBITE

ACQUA PANNA	
Still Water	4.5 / 6.5
SAN PELLEGRINO	
Sparkling Water	4.5 / 6.5
Limonata	4.5
Chinotto	4.5
Pompelmo	4.5
Aranciata Rossa	4.5
GALVANINA	
Peach Iced Tea	5.5
Organic Cola	5.5
WILD ONE ORGANIC JUICE	
Apple	6.5
Orange	6.5
Apple & Guava	6.5
Lean & Green	6.5
Pineapple	6.5
Banana & Mango	6.5

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VINI

PROSECCO

Cester Camillio, 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 The Prince 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 8

COCKTAILS

CIPRIANI BELLINI 9
Peach Prosecco

GIN LIMONE 11
Malfy Gin, tonic water, lemon

APEROL SPRITZ 15
Aperol, prosecco, soda

CAMPARI SPRITZ 15
Campari, prosecco, soda

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

AMARI E LIQUORI

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

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COLAZIONE – Available until 11am

TOAST	10
Sourdough, grain or fruit toast with choice of spread – jam or Nutella + gluten free toast	3.5
CORNETTO	10
Croissant with mortadella or ham & provolone dolce + tomato	2
FRITTATA OF THE DAY	12
PANINO PANCETTA	15
Free range fried egg, pancetta & provolone dolce	
PANINO SALSICCIA	15
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	6
+ buffalo mozzarella	2
+ n'duja, chilli oil	3.5
+ gluten free toast	
UOVA AL FORNO	23
Baked eggs Italian-style cooked in napoli sauce, spanish onion, & red onion + n'duja	2
BRUSCHETTA	20
Cherry tomato, avocado, fior d'latte, balsamic glaze, sourdough toast + fried / scrambled egg	3
RICOTTA	16
Whipped ricotta with lemon & orange rind, served on sourdough with honey & crushed pistachio	3.5
+ gluten free toast	
HOUSE MADE MUESLI	18.5
Toasted muesli, seasonal fruit & vanilla yoghurt panna cotta served with a mixed berry coullis & anglaise sauce	
TIRAMISU PANCAKES	20
Marcapone cream, coffee, cocoa + fresh berries	2

ASSAGGINI – Available from 11am

SALUMI E FORMAGGI MISTI	28/50
Selection of cold cuts, cheese, olives & marinated vegetables	
ARANCINI	15
Bolognese or porcini mushroom (serve of 3)	
POLEPETTE	18
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	
ANCHOVY TOAST	18
Anchovy, squaqarone cheese, tomato secco on baguette toast	

PRANZO – Available from 11am

GNOCCHI	25
Pan tossed potato gnocchi in Napoli sauce + buffalo mozzarella	5
EGGPLANT PARMIGIANA	25
Layered eggplant, tomato sauce, basil & mozzarella cheese	
LASAGNA	25
Layered fresh pasta, beef and pork bolognese ragu, mozzarella & grated pamigiano	
COTOLETTA	25
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	18
Rocket, pear, walnuts, pecorino romano with truffle & honey	
BURRATA CAPRESE	18
Burrata served with tomato medley, basil, EVOO, sea salt & balsamic glaze + San Danielle prosciutto	5
SALAD OF THE DAY	16

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PANINI – Some items available from 11am*

CALABRIAN Calabrese hot salami, n'duja, provolone, roasted peppers & grilled eggplant	16
MORTADELLA Mortadella, straccitella, green peppers & green split olives	16
PROSCUITTO San Daniele prosciutto, buffalo mozzarella, tomato, rocket & pesto	16
PORCHETTA * Porchetta, provolone dolce & coleslaw	18
POLLO * Chicken schnitzel, provolone dolce, butter lettuce & balsamic mayonnaise	18
PARMIGIANA * Baked eggplant parmigiana & rocket	18
SALSICCIA * Italian sausage & peperonata	18
ORTOLANA Roasted red peppers, eggplant, pumpkin, zucchini, baby spinach, olive tapenade, scarmoza bianco, balsamic glaze	18
POLPETTE * Pork and beef meatballs & mozzarella	20
ABERFELDIE SPECIAL Leg ham, casalinga salami, mortadella, tomato, rocket, provolone, green split olives & mayonnaise	20
+ deli meat	5
+ antipasto vegetables	3
+ spreads	2
+ gluten free panino	3.5
+ piadina	3

PICCOLINI

PAPPA Teddy bear biscuits, Weetbix, warm milk & chocolate powder	9
PANE E UOVA Eggs scrambled or fried, sourdough toast	10
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	12
SELECTION OF CAKES ON DISPLAY	

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