

PER INIZIARE

BRUSCHETTA | 6

GARLIC BREAD | 6

CHIPS | 7.5

GARLIC FOCACCIA | 10.5

SCHIACCIATA

Olive oil, sea salt and rosemary | 10.5

SICILIAN OLIVES

Pan-tossed Sicilian olives served warm with toasted pane di casa bread and drizzled with olive oil | 8.9

TIAMO ANTIPASTO

Burrata, Prosciutto San Daniele, Sopressa, Cerignola olives, Giardiniera and Parmigiano Reggiano | 28.9

ZUPPE

MINISTRONE | 11.9

TORTELLINI IN BRODO

Chicken broth with spinach and meat filled tortellini | 12.9

PASTA AND LENTIL SOUP | 12.9

INSALATE

GARDEN SALAD | 10.9

ROQUETTE SALAD

With parmesan, pine nuts, balsamic and olive oil dressing | 11.9

CAESAR SALAD

Cos lettuce with a poached egg, anchovies, crispy bacon and croutons topped with shavings of parmesan and our own caesar dressing | 20.9

GRILLED CALAMARI SALAD

With a mango or vinaigrette dressing | 24.9

WARM CHICKEN SALAD

Lightly crumbed, grilled chicken served with a bacon and sun-dried tomato balsamic dressing | 23.9

PEAR, BOCCONCINI AND PROSCIUTTO SALAD

Lightly crumbed and grilled bocconcini with pears, prosciutto and mesclun greens | 26.9

We do not split bills

10% surcharge applies on public holidays

PASTA

Gluten free pasta available | +4

CANNELLONI

Rolled pasta filled with mince meat and spinach topped with Napoli sauce | 19.9

LASAGNA

Pasta sheets layered with béchamel sauce and topped with Bologna sauce | 19.9

NAPOLI

Traditional Italian sauce made with tomato and basil | 17.9

BOLOGNA

Mince meat cooked in a Napoli base sauce | 19.9

AMATRICIANA

Napoli sauce with chilli and bacon | 19.9

CARBONARA

Pasta tossed with eggs, bacon, cracked pepper and parmesan | 20.9

AL PESTO

Fresh basil, pine nuts, parmesan, garlic and olive oil with a touch of cream | 22.9

ALLA PUTTANESCA

Napoli sauce, olives, anchovies and capers | 19.9

MARINARA

A selection of seafood with Napoli sauce | 22.9

AGLIO E OLIO

Garlic, oil, parsley and chilli | 17.9

SECONDI

EGGPLANT PARMIGIANA

Layers of eggplant and mozzarella topped with Napoli sauce served with seasonal vegetables | 28.9

WIENER SCHNITZEL

Crumbed veal schnitzel served with seasonal vegetables | 28

VEAL PARMIGIANA

Crumbed veal topped with melted mozzarella cheese and Napoli sauce served with seasonal vegetables | 28.9

SCALOPPINE AL VINO BIANCO

Veal medallions in a white wine sauce served with seasonal vegetables | 28.9

CHICKEN LIVERS

Sautéed chicken livers with onions, bay leaves, slow cooked in white wine and served with seasonal vegetables | 28.9

CHICKEN PARMIGIANA

Chicken schnitzel with Napoli sauce served with salad and chips | 29.9

FRIED CALAMARI SALAD

Lightly fried calamari served with a garden salad and tartare sauce | 29.9

PIZZA

Vegan cheese available | +3.5

MARGHERITA M 16 | L 19

Tomato, mozzarella and basil

FUNGI M 17 | L 20

Tomato, mozzarella, mushrooms and basil

HAWAIIAN M 17.5 | L 20.5

Tomato, mozzarella, leg ham and pineapple

CAPRICCIOSA M 18.5 | L 21.5

Tomato, mozzarella, leg ham, mushrooms and olives (anchovies optional)

ORTOLANA M 18.5 | L 21.5

Tomato, mozzarella, eggplant, zucchini, roasted capsicum, bocconcini and gratin

PICCANTE M 18.5 | L 21.5

Tomato, mozzarella, capsicum, olives, salami and chilli

CAPRESE M 19.5 | L 22.5

Tomato, mozzarella with fresh tomato, bocconcini and basil

ZUCCA M 19.5 | L 22.5

Mozzarella, roasted pumpkin, pine nuts and goats cheese

PROSCIUTTO M 21.5 | L 24.5

Tomato, mozzarella, prosciutto, roquette and shaved parmesan

MARINARA M 21.5 | L 24.5

Tomato, mozzarella, smoked mussels, prawns, olives, garlic and oregano

SALSICCE M 21.5 | L 24.5

Tomato, mozzarella, spicy pork sausage, caramelized onions and roquette

Gluten free base available in a medium size | +4

DOLCI

CANNOLI SICILIANI

Served with fresh, home-made ricotta | 10.9

TIRAMISU

Home-made tiramisu served with cream and chocolate sauce | 11.8

LEMON RICOTTA CHEESECAKE

Served with cream and fruit sauce | 11.9

TIAMO CREPES | 14.5

JAMAICAN

Banana, walnuts and sultanas in a butterscotch sauce

MIXED BERRY

Mixed berries in a berry coulis sauce

NUTELLA

With ice cream and fresh strawberries

BYO CAKE - service applies | +2 per person

BEVANDE

NECTARS

Apricot, Peach | 4

COLD PRESSED JUICES BY MARKET JUICE

Apple | 4.5 Beetroot, Apple and Ginger | 4.5
Orange | 4.5 Blood Orange | 4.5

COLD DRINKS

TIAMO Sparkling Water (700 ML) | 6
Coke, Coke No Sugar, Lemonade, Lift, Raspberry Lemonade | 4
Lemon, Lime & Bitters, Soda Lime & Bitters | 5
Ginger Ale, Soda Water, Tonic Water | 3.8
Crema di Caffè by Lavazza (Sorbet) | 3.5
Iced Coffee, Iced Chocolate | 4.5

SAN PELLEGRINO DRINKS

Chinotto, Aranciata Rossa, Limonata | 4

HOT DRINKS

Espresso, Short Macchiato, Piccolo | 3
Cappuccino, Flat white, Caffè Latte | 3.8
Long black, Long Macchiato, Double espresso | 3.8
Caffè Coretto (espresso w liqueur) | 5
Chai coffee | 4.5
Affogato | 4.5
Iced Coffee, Iced Chocolate | 4.5
Hot Chocolate | 3.8
- with marshmallows | +0.2
Italian Hot Chocolate (Thick) | 5

Large Coffee | +0.6

Almond Milk, Bonsoy Milk | +0.6

TEA

English Breakfast, Earl Grey, Chamomile,
Peppermint, Green Tea | 4.5

BIRRA

PERONI LEGGERA - LIGHT

ITALY | 8

PERONI ROSSA - DRAUGHT

ITALY | 9

MENABREA - BIONDA

ITALY | 9

STELLA ARTOIS - LAGER

BELGIUM | 9

CORONA EXTRA - LAGER

MEXICO | 9

FURPHY - PALE ALE

GEELONG | 9

TIAMO

FROM THE BAR



10% surcharge applies on public holidays

VINO BIANCO

	GLASS	250 ML	500 ML	BOTTLE
Moscato - Politini KING VALLEY, VIC	9			38
Prosecco - Umberto Luigi VENETO, ITALY	9			38
Pinot Grigio - Pasqua VENETO, ITALY	9	15	22	38
Sauvignon Blanc - Mahi MARLBOROUGH, NZ	9	15	22	40
Flint Rock Chardonnay - Howard Park GREAT SOUTHERN, WA	9	15	22	40
Late Harvest Riesling - Scotchmans Hill BELLARINE PENINSULA, VIC (375ML)	8			24

VINO ROSSO

	GLASS	250ML	500ML	BOTTLE
Rose - Menhir Salento PUGLIA, ITALY	9	15	22	40
NegroAmaro - Menhir Salento PUGLIA, ITALY	9	15	22	40
Sangiovese - Pizzini KING VALLEY, VIC	9	15	22	40
Shiraz - Politini KING VALLEY, VIC	9	15	22	40
Cabernet Sauvignon - Politini KING VALLEY, VIC	9	15	22	40

BYO wine only | Corkage charge per bottle +5

APERITIVI

Aperol, Campari, Martini Rosso,
Martini Bianco | 8

DIGESTIVI

Limoncello Villa Massa, Amaro Averna,
Amaro Montenegro, Grappa del Nonno,
Vecchia Romagna Brandy | 8

SPIRITS

Smirnoff Vodka, Jim Beam, Bombay
Sapphire Gin, Chivas Regal 12 yr | 8

LIQUEURS

Frangelico, Molinari Sambuca | 8

COCKTAILS

ESPRESSO MARTINI

Fresh Espresso Coffee, Vodka,
Khalua, Simple Syrup | 16

NEGRONI

Gin, Campari, Martini Rosso | 16

BICICLETTA

Campari, Pinot Grigio, Soda | 14

CAMPARI SPRITZ

Campari, Prosecco, Soda | 14

ELDERFLOWER COCKTAIL

Elderflower Liqueur, Gin, Apple Juice,
Lime, Soda | 16

MILANO

Campari, Elderflower Liqueur, Lime,
Prosecco | 16

AMERICANO

Campari, Martini Rosso, Soda | 14

APEROL SPRITZ

Aperol, Prosecco, Soda | 14