

PER INIZIARE

BRUSCHETTA | 7

CHIPS | 8

GARLIC FOCACCIA | 10.5

GARLIC BREAD | 7.5

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 | 9

TIAMO ANTIPASTO

Bocconcini, Prosciutto San Daniele, Sopressa, Cerignola Olives, Giardiniera and Parmigiano Reggiano | 29.8

ZUPPE

MINISTRONE | 12.9

TORTELLINI IN BRODO

Chicken broth with spinach and meat filled tortellini | 13.9

PASTA AND LENTIL SOUP | 13.9

INSALATE

GARDEN SALAD | 12.9

ROQUETTE SALAD

With parmesan, pine nuts, balsamic and olive oil dressing | 12.9

CAESAR SALAD

Cos lettuce with a poached egg, anchovies, crispy bacon and croutons topped with shavings of parmesan and our own caesar dressing | 22

CAPRESE SALAD

Slices of tomato, bocconcini, sicilian olives and fresh basil with a balsamic dressing and served with toasted bruschetta bread | 19.9

GRILLED CALAMARI SALAD

With a mango or vinaigrette dressing | 25.9

WARM CHICKEN SALAD

Lightly crumbed, grilled chicken served with a bacon and sun-dried tomato balsamic dressing | 24.9

PEAR, BOCCONCINI AND PROSCIUTTO SALAD

Lightly crumbed and grilled bocconcini with pears, prosciutto and mesclun greens | 27.9

We do not split bills

15% surcharge applies on public holidays

PASTA

Gluten free pasta available | +3.5

CANNELLONI

Rolled pasta filled with mince meat and spinach topped with Napoli sauce | 22

LASAGNA

Pasta sheets layered with bechamel sauce and topped with Bologna sauce | 22

NAPOLI

Traditional Italian sauce made with tomato and basil | 20.9

BOLOGNA

Mince meat cooked in a Napoli base sauce | 20.9

AMATRICIANA

Napoli sauce with chilli and bacon | 20.9

ALLA PUTTANESCA

Napoli sauce, olives, anchovies, and capers | 20.9

MARINARA

A selection of seafood with Napoli sauce | 23.9

AL PESTO

Fresh basil, pine nuts, parmesan, garlic and olive oil with a touch of cream | 23.9

CARBONARA

Pasta tossed with eggs, bacon, cracked pepper and parmesan | 21.9

AGLIO E OLIO

Garlic, oil, parsley and chilli | 19.9

SECONDI

WIENER SCHNITZEL

Crumbed veal schnitzel served with seasonal vegetables | 29.9

EGGPLANT PARMIGIANA

Layers of eggplant and mozzarella topped with Napoli sauce served with seasonal vegetables | 29.9

CHICKEN PARMIGIANA

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

VEAL PARMIGIANA

Crumbed veal topped with melted mozzarella cheese and Napoli sauce served with seasonal vegetables | 29.9

SCALOPPINE AL VINO BIANCO

Veal medallions in a white wine sauce served with seasonal vegetables | 29.9

CHICKEN LIVERS

Sautéed chicken livers with onions, bay leaves, slow cooked in white wine and served with seasonal vegetables | 29.9

FRIED CALAMARI SALAD

Lightly flavoured calamari served with a garden salad and tartare sauce | 31.9

PIZZA

MARGHERITA M 17 | L 20

Tomato, mozzarella and basil

FUNGI M 18 | L 21

Tomato, mozzarella, mushrooms and basil

HAWAIIAN M 18.5 | L 21.5

Tomato, mozzarella, leg ham and pineapple

CAPRICCIOSA M 19.5 | L 22.5

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

ORTOLANA M 19.5 | L 22.5

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

PICCANTE M 19.5 | L 22.5

Tomato, mozzarella, capsicum, olives, salame and chilli

CAPRESE M 20.5 | L 23.5

Tomato, mozzarella, fresh tomato, bocconcini and basil

ZUCCA M 20.5 | L 23.5

Mozzarella, roasted pumpkin, pinenuts and goats cheese

PROSCIUTTO M 21.5 | L 24.5

Tomato, mozzarella, prosciutto, rocket 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, caramelised onions and rocket

Gluten free base available only 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 | 11.9

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

Gluten free base available only in a MEDIUM size | +4

BEVANDE

COLD PRESSED JUICES BY MARKET JUICES

Apple | 5 Orange | 5
Blood Orange | 5 Beetroot, Apple and Ginger | 5

TIAMO

FROM THE BAR

COLD DRINKS

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

SAN PELLEGRINO DRINKS

Chinotto, Aranciata Rossa, Limonata | 4.5

HOT DRINKS

Espresso, Short Macchiato, Piccolo | 3
Cappuccino, Flat White, Caffé Latte | 3.8
Long Black, Long Macchiato, Double Espresso | 3.8
Chai Coffee | 4.5
Affogato | 4.5
Caffé Coretto (Espresso with Liqueur) | 5
Hot Chocolate | 3.8
Italian Hot Chocolate (Thick) | 5

Large Coffee | +0.6
Almond Milk | +0.6
Bonsoy Milk | +0.6
With Marshmallows | +0.6

TEA BY T2 | 4.5

MELBOURNE BREAKFAST

Full-bodied vanilla sweet tea

ENGLISH BREAKFAST

Traditional blend of Sri Lankan broken-leaf teas

CHAI

Complex, spicy and incredibly tasty

EARL GREY

Sri Lankan black tea combined with the citrus delights of bergamot

CHAMOMILE

Fragrant infusion of golden chamomile flowers

PEPPERMINT

Well-rounded flavour captures the sweet essence of all things minty

GREEN

Vibrant green tea blended with rose petals and tropical fruits

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

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VINO - BIANCO

	GLASS	250 ML	500 ML	BOTTLE
Moscato - Politini KING VALLEY, VIC	9			40
Prosecco - Umberto Luigi VENETO, ITALY	9			40
Pinot Grigio - Pasqua VENETO, ITALY	9	17	25	40
Sauvignon Blanc - Mhai MARLBOROUGH, NZ	9	17	25	40
Flint Rock Chardonnay - Howard Park GREAT SOUTHERN, WA	9	17	25	40

GLASS 250 ML 500 ML BOTTLE

VINO - ROSSO

Rose - MenhirSalerno PUGLIA, ITALY	9	17	25	40
NegroAmaro - MenhirSalerno PUGLIA, ITALY	9	17	25	40
Zinfadel - Primitivo PUGLIA, ITALY	9	17	25	40
Sangiovese - Pizzini KING VALLEY, VIC	9	17	25	40
Shiraz - Politini KING VALLEY, VIC	9	17	25	40

BYO wine only | Corkage charge per bottle +5

APERITIVI

Aperol, Campari, Martini Rosso,
Martini Bianco | 9

DIGESTIVI

Limoncello Villa Massa, Amaro Averna,
Amaro Montenegro, Grappa del Nonno,
Vecchia Romagna Brandy | 9

COCKTAILS

ESPRESSO MARTINI

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

CAMPARI SPRITZ

Campari, Prosecco, Soda | 16

NEGRONI

Gin, Campari, Martini Rosso | 16

BICICLETTA

Campari, Pinot Grigio, Soda | 16

SPIRITS

Smirnoff Vodka, Jim Beam, Bombay
Saphire Gin, Chivas Regal 12 yr | 9

LIQUEURS

Frangelico, Molinari Sambuca | 9

ELDERFLOWER COCKTAIL

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

APEROL SPRITZ

Aperol, Prosecco, Soda | 16

AMERICANO

Campari, Sweet Vermouth, Soda | 16

MILANO

Campari, Elderflower Liqueur, Mint,
Prosecco | 16