

PER INIZIARE

PATATINE | 8

Potato chips dusted with chicken salt

GARLIC FOCACCIA | 10.5

SCHIACCIATA | 10.5

Olive oil, sea salt and rosemary

STEWED MUSSELS | 24.9

Fresh mussels cooked in a white wine and Napoli sauce served with funghi

TIAMO ANTIPASTO | 28.9

Bocconcini, Prosciutto San Daniele, Sopressa, Cerignola olives, Giardiniera and Parmigiano Reggiano

ZUPPE

MINISTRONE | 12.9

TORTELLINI IN BRODO | 13.9

Meat-filled tortellini with spinach in chicken broth

INSALATE

ROQUETTE SALAD | 12.9

Roquette with pine nuts, shaved parmigiano, vinaigrette and an olive oil dressing

CAESAR SALAD | 23.9

Cos lettuce with a poached egg, anchovies, crispy bacon and croutons topped with shaved parmigiano and our own caesar dressing

WARM CHICKEN SALAD | 24.9

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

- Gluten free pasta available | +4

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

- Vegan pizza cheese option
available | +4

TIAMO

FROM THE KITCHEN

PASTA

NAPOLI | 21.9

Traditional Italian sauce made with tomato and basil

BOLOGNA | 22.9

Mince meat cooked in a Napoli base sauce

AMATRICIANA | 22.9

Napoli sauce with chilli and bacon

CARBONARA | 23.9

Pasta tossed with eggs, bacon, cracked pepper and parmigiano

LASAGNA | 23.9

Pasta sheets layered with bechamel sauce topped with Bologna sauce

HOME-MADE GNOCCHI | 24.9

Traditional home-made potato gnocchi served with any sauce of your choice

PENNE AL RAGU | 24.9

Penne with stewed meat in a rich wine and tomato sauce with shaved parmigiano

MACCHERONI DELLA ZIA | 24.9

Home-made pasta with mini meatballs, eggplant, Napoli sauce and basil

TORTELLINI TARTUFO | 24.9

Ricotta filled tortellini with cream, mushrooms and truffle

RISOTTO NERO | 24.9

Rice with cuttlefish ink and thinly sliced cuttlefish

MARINARA | 25.9

A selection of seafood with Napoli sauce

SPAGHETTI DON GIOVANNI | 25.9

Mussels, clams and spinach cooked with garlic, oregano and chilli in a light Napoli sauce and basil

SECONDI

CHICKEN PARMIGIANA | 29.9

Chicken schnitzel topped with Napoli sauce and melted cheese served with chips and salad

VEAL PARMIGIANA | 29.9

Veal schnitzel topped with Napoli sauce and melted cheese served with seasonal vegetables

EGGPLANT PARMIGIANA | 29.9

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

SCALOPPINE AL VINO BIANCO | 29.9

Veal medallions in a white wine sauce served with seasonal vegetables

CHICKEN LIVERS | 23.9

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

OSSO BUCO | 29.9

Slow-cooked beef shank in a Napoli and red wine sauce served with seasonal vegetables

CALAMARI ST. ANDREA | 31.9

Lightly floured calamari served with a garden salad and tartare sauce

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

PROSCIUTTO M 21.5 | L 24.5

Tomato, mozzarella, prosciutto, roquette and shaved parmigiano

MARINARA M 21.5 | L 24.5

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

QUATTRO FUNGI M 21.5 | L 24.5

Chiodini, porcini, field, champignon, parmigiano and truffle oil

15% surcharge applies on public holidays

we do not split bills

DOLCI

CHOCOLATE MOUSSE | 11.9

Light and creamy chocolate mousse with a hint of brandy

TIRAMISU | 13.5

Homemade tiramisu served with cream and chocolate sauce

CANNOLI SICILIANI | 13.5

Homemade cannoli with fresh ricotta filling

BEVANDE

JUICES | 5

Apple

Orange

COLD DRINKS

TIAMO sparkling water (700 ML) | 6

Coke/No Sugar, Sprite, Lift, Raspberry Lemonade | 4.5

Lemon/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 ITALIAN SPARKLING DRINKS | 5

Chinotto, Aranciata Rossa, Limonata

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

TEA | 4.5

English Breakfast, Earl Grey, Chamomile, Chai, Peppermint, Green Tea

Large Coffee | +0.6

Almond Milk | +0.6

Bonsoy Milk | +0.6

With Marshmallows | +0.6



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TIAMO

FROM THE BAR

BIRRA

PERONI LEGGERA | 8

ITALY | LIGHT

PERONI ROSSA | 9

ITALY

MENABREA | 9

ITALY | BIONDA

STELLA ARTOIS | 9

BELGIUM | LAGER

CORONA EXTRA | 9

MEXICO | LAGER

FURPHY | 9

GEEELONG | PALE ALE

COCKTAILS

ESPRESSO MARTINI | 16

Fresh Espresso Coffee, Vodka, Khalua, Simple Syrup

ELDERFLOWER COCKTAIL | 16

Elderflower Liqueur, Gin, Apple Juice, Lime, Soda

CAMPARI SPRITZ | 16

Campari, Prosecco, Soda

APEROL SPRITZ | 16

Aperol, Prosecco, Soda

NEGRONI | 16

Gin, Campari, Martini Rosso

AMERICANO | 16

Campari, Sweet Vermouth, Soda

MILANO | 16

Campari, Elderflower Liqueur, Mint, Prosecco

BOLLICINE (sparkling)

BELLINI - GIUSEPPE CIPRIANI | 14 55

VENEZIA, ITALY

GLS BTL
PROSECCO - POLITINI | 12 48

KING VALLEY, VIC

VINO - BIANCO

MOSCATO - POLITINI | GLS, BTL

KING VALLEY, VIC

PINOT GRIGIO - PASQUA | GLS, 250ML, 500ML, BTL

VENETO, ITALY

SAUVIGNON BLANC - MAHI | GLS, 250ML, 500ML, BTL

MARLBOROUGH, NZ

CHARDONNAY - HOWARD PARK | GLS, 250ML, 500ML, BTL

GREAT SOUTHERN, WA

VINO - ROSSO

ROSE - MENHIR SALENTO | GLS, 250ML, 500ML, BTL

PUGLIA, ITALY

NEGROAMARO - MENHIR SALENTO | GLS, 250ML, 500ML, BTL

PUGLIA, ITALY

ZINFADEL - PRIMITIVO | GLS, 250ML, 500ML, BTL

PUGLIA, ITALY

SANGIOVESE - PIZZINI | GLS, 250ML, 500ML, BTL

KING VALLEY, VIC

SHIRAZ - POLITINI | GLS, 250ML, 500ML, BTL

KING VALLEY, VIC

GLS	250ML	500ML	BTL
11	17	29	42

BYO WINE ONLY | CORKAGE CHARGE PER BOTTLE +5

APERITIVI

APEROL, CAMPARI, MARTINI ROSSO,
MARTINI BIANCO, FRANGELICO,
MOLINARI SAMBUCA | 9

DIGESTIVI

LIMONCELLO VILLA MASSA, AMARO AVERNA,
AMARO MONTENEGRO, GRAPPA DEL NONNO | 9

SPIRITS

SMIRNOFF VODKA, JIM BEAM, BOMBAY
SAPHIRE GIN, CHIVAS REGAL 12 YR | 9