

PIZZAS

MARGHERITA (v)	21
tomato base, mozzarella, bocconcini, basil, parmesan	
NAPOLETANA	24
anchovies, mozzarella, olives, capers, oregano, garlic, chilli	
PINEAPPLE	25
tomato base, mozzarella, smoked ham, pineapple	
VEGETARIAN (v)	25
tomato base, mozzarella, zucchini, bell pepper, olives, mushroom, artichoke, onion, rocket	
PEPPERONI	23
tomato base, olives, parsley, mozzarella, mild pepperoni add burrata +6	
SUPREME	26
tomato base, mozzarella, smoked ham, pepperoni, pineapple, cabanossi, capsicum, onion, mushroom, olives	
MEAT LOVERS	26
bbq base, mozzarella, pepperoni, smoked ham, cabanossi, bacon, chicken	
PISTACHIO	27
pesto, mozzarella, prosciutto, ricotta, rocket, semi-dried tomatoes, grated pistachio	
THE POPPI TINO	27
tomato base, mozzarella, Italian meatballs, prosciutto, tomato sugo, onion, bocconcini, cherry tomato, rocket	
GAMBERI	29
mozzarella, garlic prawns, olive, garlic, cherry tomato, chilli, basil & lemon	
PERI PERI CHICKEN	26
tomato base, mozzarella, marinated breast, onion, capsicum, garlic, oregano, cherry tomato, peri peri aioli	
SAN DANIELE PROSCIUTTO, ROCKET & PARMESAN	27
tomato base, mozzarella, shaved prosciutto, rocket, parmigiano reggiano add burrata +6	
LAMB	28
pulled lamb shoulder, olive, fetta, onion, wild rocket, cherry tomato, fresh chilli, tomato base, minted yoghurt	
BBQ CHICKEN	26
bbq base, chicken, mushroom, caramelised onion, capsicum	
POTATO & ITALIAN SAUSAGE	27
garlic and olive oil base, potato, fresh chilli, sausage, garlic, bocconcini, rosemary	
QUATTRO FORMAGGIO	26
white garlic base, mozzarella, grana padano, feta, gorgonzola	
SAN DANIELE PROSCIUTTO & CREAM BURRATA	28
tomato sugo, prosciutto, sea salt flakes, burrata	

gf base available +5

PIZZA CRUSTS

GARLIC & CHEESE CRUST (v)	18.5
garlic, rosemary sea salt, mozzarella, evoo	
CHILLI & CHEESE CRUST (v)	18.5
garlic, oregano, chilli, mozzarella, sea salt, evoo	
BRUSCHETTA CRUST (v)	21.5
garlic, rosemary sea salt, onion, basil, balsamic glaze, pecorino, evoo add burrata +6	

SALADS

POPPI TINO SALAD (v/GF)	16
classic Italian garden salad, fetta, marinated olives, house dressing	
ROQUETTE & PEAR (v/GF)	16
baby rocket, pear, parmigiano reggiano, pine nuts & house dressing	
PUMPKIN & SPINACH SALAD	17
baby spinach, fetta, roasted butternut pumpkin, almond flakes, house dressing	

SIDES

MASHED POTATO (v/GF)	9
SEASONAL VEGGIES - steamed, lightly seasoned (v/GF)	9
SHOESTRING FRIES - topped w/ parmesan, garlic aioli (v)	10
GRILLED SOURDOUGH - olive oil, balsamic (v)	7



Caddens Corner
Shop 1, 82a O'Connell Street, Kingswood NSW 2747

Phone - 02 8824 9111

poppitino.com.au

(v) vegetarian (gf) gluten free (gfo) gluten free option

7% Surcharge on Sundays & 10% Surcharge on Public Holidays

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·italian·



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ENTRÉES

POPPI'S GARLIC BREAD (V)	10
Poppi's signature garlic & herb focaccia add cheese +3	
CHEESE & CHILLI HONEY BREAD (V)	13
Poppi's signature garlic & herb focaccia w/ Calabrian chilli flakes, cheese & honey	
ROMA TOMATO BRUSCHETTA (V)	16
onion, basil, balsamic glaze, parmigiano reggiano	
WARM MIXED OLIVES & BREAD (V)	12
rosemary, chilli, orange zest, extra virgin olive oil, sourdough	
MEATBALLS (4)	17
pork & veal meatballs, tomato sugo, sourdough	
STUFFED PORTOBELLO MUSHROOMS (V/GF)	17
spinach, goats' cheese, garlic, onion & parmigiano reggiano	
FIG & SAN DANIELE PROSCIUTTO (3) (GF)	17
wrapped baked figs, w/ gorgonzola creamy sauce	
SALT & PEPPER SQUID (GF)	18
flash fried, paprika mayo, lemon pepper salt & roquette	
SAN DANIELE PROSCIUTTO & MELONE (GF)	14
rockmelon wrapped w/ prosciutto, parmigiano reggiano, glazed honey add burrata +6	
ARANCINI FUNGHI (4) (V)	16
porcini mushroom, feta, herbs, tomato sugo, basil, parmesan	
GRILLED HALLOUMI (3) (V/GF)	15
thyme marinated halloumi, honey, pistachio, glaze	
CHILLI GARLIC PRAWNS	(7) 23 (12) 34
Mooloolaba prawns, chilli, cherry tomato, tomato sugo, sourdough bread add chorizo +5	
BURRATA (V)	16
tomato dressing, mixed cherry tomato, orange segments, watercress, pine nuts, croutons, basil oil	
FRIED MOZZARELLA STICKS (4) (V)	13
focaccia & herbs crumbed mozzarella sticks w/ truffle aioli	

SHARING PLATTER FOR TWO 44

meatballs, arancini, calamari, halloumi, warm olives, sourdough
add burrata +6

+19 for every
extra person

Buon appetito

POPPI TINO'S SPECIAL SELECTION

**SEAFOOD
HOT POT (GFO) 46**
prawns, mussels, squid,
fish, vongole, chilli,
cherry tomato, sugo,
grilled sourdough

**GRILLED SEAFOOD
PLATE 51**
fish of the day, market fresh
grilled seafood, lemon butter
garlic dressing, chips, salad

VEAL OSCAR 37
grilled flamed tenderised veal,
w/ prawns, mash, asparagus,
seeded mustard cream sauce

VEAL OSSOBUCCO 36
served w/ creamy saffron risotto

SALMON (GF) 38
crispy skin wild caught,
served w/ mash, asparagus,
hollandaise sauce

MAINS

- below mains served w/ mash & vegetables -

PORK BELLY (GF)	36
crispy skin, baked apple, red wine jus	
LAMB CUTLETS (3)	36
Italian herb marinated cutlets, lemon butter, chilli emulsion	
KING ISLAND LAMB SHOULDER	49
12hrs slow cooked, marinated feta, pomegranate	
FILLET MIGNON (GF)	47
250g black angus eye fillet, wrapped in bacon, w/ mushroom sauce	
SCOTCH FILLET	38
300g wagyu scotch fillet served w/ mushroom sauce	
MAKE IT SURF & TURF +6 (add creamy garlic prawns)	
STEAK DIANE (GF)	42
tenderised grain fed eye fillet, diane sauce, w/ flamed brandy *cooked m/well - ask waiter for other options	
STUFFED CHICKEN (GF)	36
cashews & basil pesto stuffed chicken breast, wrapped in prosciutto, w/ red wine jus	
CHICKEN SCALLOPINI (GF)	35
chicken breast, mushroom, green shallots w/ white wine cream sauce	
VEAL FUNGHI	36
grilled flamed tenderised veal, brown mushroom, w/ cream sauce add prawns +6	
VEAL PARMIGIANA	36
crumbed veal, eggplant, tomato sugo, buffalo mozzarella	
VEAL SALTIMBOCCA	36
prosciutto, sage, white wine	

PASTAS

RISOTTO POLLO (GF)	28
chicken, asparagus, mushrooms, thyme, roast garlic, white wine, dijon mustard, cream	
PRAWN & CHORIZO RISOTTO	30
prawn, chorizo, mushroom, green peas, cherry tomato, spinach, Napoli sauce	
RIGATONE & BURRATA	28
flamed vodka pink sauce, served w/ burrata	
SPAGHETTI CHILLI PRAWN	33
sautéed Mooloolaba prawns, parsley, tomato sugo, lemon, garlic, chilli, tomato sugo	
SPAGHETTI MARINARA	37
market fresh seafood, lemon, parsley, light Sicilian tomato sugo	
PENNE BOLOGNESE	26
beef & tomato ragu, shaved parmesan	
CHICKEN PENNE PESTO	28
diced chicken, semi dried tomatoes, scorched pine nuts, basil pesto cream sauce	

HOME-MADE PASTAS

PAPPARDELLE RAGU	32
slow coked lamb ragu, sugo & grated parmesan	
GNOCCHI FORMAGGIO (V)	29
house-made potato gnocchi, 4 cheese sauce topped up w/ roasted bottarga add italian sausage +4	
PAN FRIED GNOCCHI W/ PUMPKIN (V)	28
house-made potato gnocchi, garlic, evoo, roasted butternut pumpkin, baby spinach, parsley, goats cheese	
FETTUCCINE BOSCAIOLA	27
sautéed bacon, mushroom, garlic, shallots & white wine cream sauce add chicken +5	
BEETROOT & RICOTTA RAVIOLI	30
Rosa sauce, cherry tomato, capsicum & spinach	
FETTUCCINE CHILLI CRAB & PRAWN	34
blue swimmer, cherry tomatoes, shallots, chilli, evoo & fresh parsley	
POPPI'S HOME-MADE LASAGNA	26
home-made beef lasagne, served w/ watercress, radish & fennel salad	

*"First we eat,
then we do
everything else."*

M.F.K FISHER