

MRS PASTA

V - Vegetarian

Antipasti

V Potato Fritters 10.0

Six bite-sized Italian potato fritters

V Spicy Olives 10.0

Mixed olives sautéed with chilli and Italian herbs

Meatballs in Napoletana Sauce 13.0

Two meatballs slow cooked in a Napoletana sauce served with toasted pane di casa

V Peperonata 17.0

Two slices of toasted pane di casa topped with marinated garlic and herb capsicums, topped with shaved parmesan and balsamic glaze

V Pesto Bruschetta 17.0

Two slices of toasted pane di casa topped with fresh tomato, onion, olive oil and homemade pesto sauce, drizzled with balsamic glaze

Add Anchovies 4.0

Burrata e salumi 27.0

Burrata served with prosciutto di parma, mortadella, salami, olives and bread sticks

Add Anchovies 4.0

Seafood

Garlic Prawns Napoletana 32.5

Six jumbo prawns sautéed in garlic, Napoletana sauce and cherry tomatoes served with pane di casa and pesto bruschetta

Garlic Prawns Aglio e Olio 32.5

Six jumbo prawns sautéed in garlic, olive oil and cherry tomatoes served with pane di casa and pesto bruschetta

Shells of the Sea 32.5

Fresh mussels cooked in a Napoletana sauce and served with pane di casa

Add Pasta: \$10.0

Calamari Fritti Aglio e Olio 32.5

Tender calamari sautéed in olive oil, garlic and chilli served with pane di casa and a side of glazed rocket and parmesan

Napoletana Seafood Bowl for two 54.5

Fresh mussels, jumbo prawns, calamari and scollops cooked in a Napoletana sauce and served with pane di casa

Add Pasta: \$10.0

Sides

V Garden Salad 10.0

V Chips (GF) 12.0

V Sweet Potato Chips 12.0

V Garlic Zucchini 12.0

Sautéed Zucchini cooked in olive oil and garlic, topped with pecorino

V Garlic Spinach 12.0

Sautéed spinach cooked in olive oil and garlic

Bread

V Bread Basket 8.0

Two warm bread rolls served with olive oil and balsamic vinegar bread dip

V Garlic bread 9.0

Toasted bread roll topped with homemade garlic and herb butter

V Cheesy garlic bread 11.0

Toasted bread roll topped with homemade garlic butter and mozzarella cheese

Cheesy pepperoni 14.0

Toasted bread roll topped with garlic butter, mozzarella cheese and pepperoni, with a side of napoletana sauce

Insalata

V Italian Salad 20.0

Mixed lettuce leaves, cucumber, tomato, capsicum and Spanish onion with a balsamic olive oil dressing

V Caprese Con Bocconcini 25.0

Freshly sliced tomato, basil pesto sauce, Bocconcini and Spanish onion drizzled with olive oil

V Rocket Salad 27.0

Fresh wild rocket leaves, sweet potato, feta, beetroot, walnuts, parmesan cheese and currents topped with balsamic glaze

Add Extra:

Feta 4.0

Chicken 8.0

Burrata 12.0

Jumbo Prawns (6) 16.0

Kids 12 & Under

Bolognese 17.0

Spaghetti with traditional Italian beef and pork bolognese

V Olive Oil and Pecorino 15.0

Spaghetti with olive oil and topped with pecorino cheese

Chicken Nuggets and Chips 15.0

Six chicken nuggets with a side of hot chips and tomato sauce

V Dessert - Vanilla ice cream with chocolate freckles 5.0

BYO: \$5 per person

Public holiday surcharge: 15%

MRS PASTA

V - Vegetarian

BUILD YOUR PASTA

Step 1 - CHOOSE YOUR PASTA

Spaghetti



Penne



Pappardelle



Homemade Gnocchi +\$6



Fettuccini



Gluten Free +\$6



Step 2 - CHOOSE YOUR SAUCE

CHEF RECOMMENDATION: ADD A CHICKEN OR PORK SCHNITZEL TO ANY PASTA +\$15

\$23.50

V Napoletana

Tomato based sauce topped with fresh basil

V Arrabbiata

Napoletana sauce with chilli topped with fresh basil

V Aglio e Olio

Olive oil and garlic topped with fresh basil

\$30.50

V Pesto

Homemade traditional pesto sauce topped with fresh basil

Bolognese

Traditional Italian beef and pork bolognese topped with fresh basil

V Alla Norma (Eggplant)

Napoletana sauce with sautéed eggplant topped with fresh basil

V Vegetarian

Eggplant, capsicum, zucchini and cherry tomatoes in a Napoletana sauce topped with fresh basil

Carbonara

Bacon, creamy egg and parmesan cheese topped with fresh basil

Boscaiola

Bacon, mushroom and sautéed onion with a cream sauce topped with fresh basil

Puttanesca

Napoletana sauce with olives, anchovies, chilli, capers and garlic topped with fresh basil

Meatballs

Three large Italian meatballs cooked in a Napoletana sauce topped with fresh basil

V Three Cheese

Gorgonzola, pecorino and mozzarella cheese sauce topped with fresh basil

V Alla Nerano (Zucchini)

Sautéed zucchini with garlic and Pecorino topped with fresh basil

\$38.50

Angies Signature Sauce with choice of Chicken or Prawns

Angie's best kept secret... Creamy sun-dried tomato and pesto infused sauce

V Pesto Calabrese

Homemade capsicum pesto sauce topped with burrata and fresh basil

Lamb Ragu

Slow cooked lamb in a Napoletana sauce topped with fresh basil

Marinara

Fresh prawns, muscles, salmon and calamari slow-cooked in a Napoletana sauce topped with fresh basil

Italian Sausage

Traditional Italian sausages slow cooked in a Napoletana sauce with cannellini beans topped with fresh basil

Gamberi Aglio e olio

Jumbo prawns sautéed in garlic, chilli, olive oil and cherry tomato topped with fresh basil

Gamberi Arrabbiata

Jumbo prawns sautéed in garlic, chilli and creamy Napoletana sauce topped with fresh basil

Sugo Di Carne

Slow cooked Pork in a Napoletana sauce topped with fresh basil

Francesco

Creamy sun-dried tomato sauce with chicken and chorizo

Cannelloni

Three homemade pasta crepes filled with choice of bolognese or spinach and ricotta, baked in Napoletana sauce and topped with melted mozzarella

Add Extra:

Chicken 8.0

Jumbo Prawns (6) 16.0

Meatballs (2) 12.0

Chorizo 8.0

Calamari 15.0

Burrata 12.0

MRS PASTA

BUILD YOUR SCHNITZEL

Step 1 - CHOOSE YOUR SCHNITZEL

Pork

Chicken

Gluten Free Chicken or Pork +\$6

Step 2 - CHOOSE YOUR SIDE

Chips (GF)

Garden Salad

Step 3 - CHOOSE YOUR SAUCE

\$26.50

Napoletana

Tomato based sauce topped with melted mozzarella

Arrabbiata

Tomato based sauce with chilli topped with melted mozzarella

\$33.50

Pesto Bruschetta

Fresh tomato, Spanish onion, olive oil and homemade pesto sauce, drizzled balsamic glaze and topped with shaved parmesan

Bolognese

Traditional Italian beef and pork bolognese topped with melted mozzarella

Parmigiana

Napoletana sauce with sautéed eggplant topped with melted mozzarella

Vegetarian

Eggplant, capsicum and zucchini in a Napoletana sauce topped with melted mozzarella

Boscaiola

Bacon, mushroom and sautéed onion with a cream sauce topped with fresh basil

Puttanesca

Tomatoes, olives, anchovies, chilli, capers and garlic topped with fresh basil

Three Cheese

Gorgonzola, pecorino and mozzarella cheese sauce

Angies Signature Sauce

Creamy sun-dried tomato and pesto infused sauce topped with melted mozzarella

\$41.50

Angies Signature Sauce with Meatballs

Creamy sun-dried tomato and pesto infused sauce topped with three large Italian meatballs and melted mozzarella

Angies Signature Sauce with Prawns

Creamy sun-dried tomato and pesto infused sauce topped with jumbo prawns and fresh basil

Meatballs Napoletana

Three large Italian meatballs cooked in a Napoletana sauce topped with melted mozzarella

Prawns Napoletana

Sautéed garlic prawns in a Napoletana sauce topped with melted mozzarella

Francesco with Prawns and Chorizo

Creamy sun-dried tomato sauce with prawns and chorizo topped with melted mozzarella

Italian Sausage

Traditional Italian sausages slow cooked in a Napoletana sauce with cannellini beans topped with melted mozzarella

Add Extra:

Chicken 8.0

Chorizo 8.0

Jumbo Prawns (6) 16.0

Calamari 15.0

Meatballs (2) 12.0

Burrata 12.0

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BYO: \$5 per person

Public holiday surcharge: 15%

MRS PASTA

Homemade Desserts

Affogato 10.0

Vanilla ice cream with a shot of espresso

Tiramisu 12.0

Traditional Italian ladyfinger cookies, espresso, mascarpone cheese and cocoa powder

Baked Ricotta Cheesecake 12.0

Served with vanilla ice cream

Banana Split 15.0

Fresh bananas, 3 scoops of vanilla ice cream, crushed peanuts, strawberries, cream and amaretti crumble topped with chocolate sauce

Gelato 6.0 per scoop

Flavours available upon request depending on what's in stock

Please ask staff for availability

Soft Drink 4.5

Coke

Coke No Sugar

Pepsi

Pepsi Max

Fanta

Sprite

Solo

Pink Lemonade

Lemon Lime Bitters

Ginger Ale

Sparkling Water

Fonteviva Sparkling water 8.50

Hot Drinks

Espresso 4.0

Macchiato 4.0

Piccolo 4.0

Long Black

S - 5.0 R - 5.5 L - 6.0

Cappuccino

Flat White

Latte

Hot Chocolate

Decaf

Mocha

Babyccino 2.0

Tea

English Breakfast 5.50

Earl Grey 5.50

Peppermint 5.50

Chamomile 5.50

Green Tea 5.50

Iced Drinks

Iced Long Black 7.5

Iced Chocolate 8.5

Iced Latte 8.5

Add Ice Cream: 3.0

Italian Soft Drink 5.5

Limonata

Chinotto

Aranciata

Banquet

Enjoy an authentic dining experience with Mrs Pastas banquet. **Required for bookings 8 people and over.** All banquet options require 3 days prior notice.

Note: Pasta choices may be swapped for another pasta in the same price range, based on preference.

Tiramisu in larger portions can be prepared for functions upon inquiry.

Option #1 65.0 per person

Entree:

Spicy Olives
Pesto Bruschetta
Meatballs in Napoletana Sauce
Garlic Bread

Salad:

Italian salad

Main:

Penne Napoletana
Spaghetti Bolognese
Fettuccini Boscaiola

Option #2 85.0 per person

Entree:

Potato Fritters
Pesto Brushetta
Meatballs in Napoletana Sauce
Garlic Bread

Salad:

Italian Salad

Main:

Chicken Napoletana Schnitzel
Fettuccini Vegetarian
Spaghetti Bolognese
Pappardelle Angies Signature Sauce with Prawns

Option #3 \$105.0 per person

Entree:

Potato Fritters
Pesto Bruschetta
Calamari Aglio e Olio
Garlic Prawns Napoletana
Garlic Bread

Salad:

Italian Salad

Main:

Penne Pesto
Fettuccini Boscaiola
Pappardelle Lamb Ragu
Fettuccini Angies signature sauce with prawns
Chicken Parmigiana

BYO: \$5 per person

Public holiday surcharge: 15%