



SFIZI

Grilled Italian Sausage	\$13
Gilled Italian Sausage with black olives and crusty Italian bread	
Prosciutto & Melon	\$14
Italian Parma Ham (DOC) and fresh rock melon with EVOO	
Di Mimi Antipasto	\$18
Chef selection of mixed antipasto plate served with crusty Italian bread	
Bruschetta di Campo	\$17 (v)
Mixed Italian bruschetta with seasonal marinated vegetables, EVOO and shaved parmesan	
Mixed Vegetables	\$13 (v,gf)
Mixed greens cooked in EVOO, garlic and white wine	
Soup of the day	\$15
Chef soup of the day	
Chips & Bread	
Polenta chips served with Napolitana dipping sauce	\$8
Potato chips	\$7
Garlic Bread	\$8

SALADS

Garden Salad	\$11 (v,gf)
Fresh mixed garden salad with EVOO and Balsamic dressing	
Salmon Salad	\$24 (gf)
Mixed leaves, tomatoes, avocado & orange, Smoked Salmon, cider vinaigrette	
Chicken Salad	\$22 (gf)
Mixed leaves, tomatoes, avocado & orange, Marinated Chicken, cider vinaigrette	
Caprese Salad	\$20 (v,gf)
Fresh Mozzarella, sliced tomatoes and basil topped with EVOO and balsamic cream	

PASTA

Beef Lasagna	\$22
Fresh handmade lasagne sheets with home-made Bolognese sauce, peas, white sauce and Mozzarella	
Fettuccine Bolognese	\$22
Fresh handmade fettuccine pasta in a slow cooked veal, pork and tomato ragu` Bolognese sauce	
Spaghetti allo Scoglio	\$27
Spaghetti with mixed local seafood, tossed in a cherry tomato, olive oil and white wine sauce	
Fettuccine Mare Monte	\$26
Fresh handmade fettuccine with prawns, mushrooms in a rose` sauce	
Fettuccine Aia	\$25
Fresh handmade fettuccine with chicken, mushrooms, & peas in a cream sauce	
Gnocchi 4 Cheese	\$26 (v)
Fresh hand-made potato dumplings served in a creamy 4 cheese sauce	
Chef Special	\$MP
Please ask for Chefs daily special	

MAINS

Polpettine in Agrodolce	\$25
Nonna's pork and veal meatballs slow cooked in a red capsicum and honey sauce served on a bed of grilled polenta	
Calamari Fritti	\$25
Crumbed calamari lightly fried served on a bed of aioli and fresh lettuce	
Chicken Skewers	\$24
Marinated chicken skewers with panfried capsicum se rved with risotto finished EVOO and salsa verde	
Barramundi al Guazzetto	\$29
Over 200 grams of Barramundi fillet in white wine, tomato, garlic & onion sauce finished with black olives and capers	
Steak of day (Sirloin)	\$27 (gf)
Grilled Sirloin (200 grams) with Barolo red wine reduction served with broccoli & roast potatoes	
Scaloppine	\$25
Pan fried chicken or veal with mushrooms, white wine and cream served with potato and mixed green vegetables	
Eggplant Parmigiana	\$24 (v)
Slices of eggplant lightly fried in EVOO, layered with Mozzarella & Napoletana sauce served with fresh garden salad	

PIZZA AL METRO

	Half ~ 40cm	Full ~ 80cm	HALF	FULL
Vegeterian			\$22	\$38
Tomato mozzarella base topped with season vegetables, garlic and EVOO				
Margherita			\$20	\$36
Tomato mozzarella base topped with basil, garlic and EVOO				
Prosciutto Mushroom			\$25	\$48
Tomato mozzarella base topped with Italian prosciutto and wild mushrooms				
Salame Capsicum			\$25	\$48
Tomato mozzarella base topped with salami, Italian prosciutto, capsicum, garlic and EVOO				
Mare Monti			\$28	\$54
Tomato mozzarella base topped with prawns, mushrooms and EVOO				
Potato Onions			\$23	\$44
Mozzarella base topped with marinated potatoes, red onions, garlic and EVOO				
Chicken Spinach			\$23	\$44
Mozzarella base topped with marinated chicken, sautéed spinach, fresh tomato, garlic and EVOO				

All of our menu is available for takeaway

Stay in touch..

ciao@dimimi.com.au - for caterings, events & takeaway

<https://facebook.com/dimimicafe>

http://instagram.com/di_mimiperth

<http://dimimi.com.au>

V – Vegetarian

GF – Gluten Free – GF pasta available please allow + 5 mins cooking time + \$2