



CICCHETTI

~ Typical Venetian Entrée ~

BRUSCHETTA	\$ 10
Warm Ciabatta bread with San Marzano tomato, Mozzarella di Bufala, fresh basil and EVO oil	
GARLIC BRUSCHETTA	\$ 10
Warm Ciabatta bread with Garlic, oregano and EVO oil	
ARANCINI (3 per serve)	\$ 14
Home-made traditional arancini balls with Bolognese sauce and Parmigiano Reggiano	
POLPETTE (3 per serve)	\$ 14
Home-made traditional slow cooked beef meatballs in a rich Napoli sauce	
PARMA	\$ 14
Prosciutto Crudo di Parma D.O.P 24 month, Mozzarella di Bufala, Pizza Fritta, rocket, EVO oil	
CALAMARI FRITTI	\$ 14
Dusted & fried Calamari served with grilled chorizo, rocket, lemon and aioli	
GAMBERI FRITTI	\$ 14
Dusted & fried chilli prawns served with hot Soppresa, rocket and chilli mayo	
DIPS	\$ 10
3 different home-made Dips served with warm ciabatta bread	
OLIVE	\$ 10
Warm marinated olives with Ciabatta bread	

AL METRO CICCHETTI

1/4m - Selection of Salumi and Italian cheeses served with warm ciabatta bread (for 2)	\$ 26
1/2m - Selection of Salumi and Italian cheeses, Arancini, Polpette served with warm ciabatta bread (for 4)	\$ 48

PASTA & RISOTTO

SPAGHETTI CARBONARA	\$ 22
Pancetta, eggs, Parmigiano Reggiano and cracked pepper (does not contain cream)	
SPAGHETTI AMATRICIANA	\$ 22
Pancetta, shaved Pecorino in a rich Napoli sauce	
SPAGHETTI FORMAGGI	\$ 22
in a creamy four cheese sauce with gorgonzola	
PAPPARDELLE RAGU'	\$ 22
in home-made bolognese sauce	
PAPPARDELLE AI FUNGHI	\$ 22
Mixed wild mushrooms, truffle cream and shaved Pecorino	
LINGUINE DI MARE	\$ 29
Prawns, calamari, mussels, scallops, cherry tomato in a rich garlic and white wine sauce	
LINGUINE AL NERO	\$ 29
Black linguini with chilli prawns and capsicum	
GNOCCHI DELLA MAMMA	\$ 22
In a sage butter sauce with pumpkin puree, shaved Pecorino, Poppy Seeds and crispy Pancetta	

GNOCCHI SORRENTINA	\$ 22
Baked gnocchi with home-made Napoli sauce and Mozzarella topped with Parmigiano Reggiano and Basil	
RISOTTO PORCINI	\$ 24
Porcini and Champignon mushroom, Mascarpone cheese and roasted walnuts	
RISOTTO DI ZUCCA	\$ 24
Pumpkin and rosemary, Parmigiano Reggiano and roasted pinenuts	

...SOMETHING DIFFERENT...

LASAGNA AL FORNO	\$ 22
Home-made beef lasagna with Bolognese sauce, Parmigiano Reggiano and Besciamella	
LASAGNA VEGETARIANA	\$ 22
Zucchini, eggplant, peas, pumpkin, capsicum, Parmigiano Reggiano, Mozzarella and Besciamella	
MELANZANE PARMIGIANA	\$ 24
Eggplant, Mozzarella, Parmigiano Reggiano, fresh basil in a rich Napoli sauce	
AGNELLO AL FORNO	\$ 29
Slow cook lamb served on potatoes and Taleggio tart with side salad	
POLLO RIPIENO	\$ 27
Roasted stuffed chicken breast with mushrooms and cheese wrapped in pancetta with side salad	
FISH OF THE DAY	\$ 30
Ask our lovely staff for today's fish	

AL METRO PASTA

CHOOSE YOUR SIZE AND MAKE YOUR BOARD

1/2m – up to 2 types of Pasta or Risotto (for 2)	\$ 40
1 m – up to 4 types of Pasta or Risotto (for 4)	\$ 76

PIZZA *(fritta)*

MARGHERITA	\$ 18
San Marzano Tomato, fior di latte, basil and EVO oil	
AGLIO	\$ 18
San Marzano Tomato, fior di latte, oregano, garlic and EVO oil	
FUOCO	\$ 20
San Marzano Tomato, fior di latte, hot Soppresa, rocket and Balsamico	
ORTOLANA	\$ 20
Pizza in bianco, fior di latte, zucchini, eggplant, capsicum, red onion	
FUNGHI	\$ 20
San Marzano Tomato, fior di latte, ham and mushrooms	
TARTUFO	\$ 22
Pizza in bianco, fior di latte, mushrooms, Prosciutto di Parma D.O.P 24 month, truffle cream and roasted walnuts	



PANINO

~ Burger Bun Bread ~

MILANO	\$ 16
Beef patty, gorgonzola cheese, lettuce, sundried tomatoes, caramelised onion	
CALABRESE	\$ 16
Beef patty, caciocavallo cheese, nduja (hot salami paste), chilli smash avocado	
PAMIGIANA	\$ 16
Beef patty, roasted eggplant, sundried tomatoes, mozzarella cheese, parmesan, fresh basil	
POLPETTA	\$ 16
Italian meatballs in napoli sauce, crispy chips, fresh parsley and Parmigiano Reggiano	
PORCO	\$ 16
Slow cooked pulled pork, apple compote, tasty cheese, spring onion, lettuce and sesame seeds	
POLLO	\$ 16
Roasted chicken, tasty cheese, bacon, lettuce, smashed avocado and caramelised onion	
VERONA	\$ 16
Roasted pumpkin, eggplant, zucchini, mushrooms, spinach, Pesto alla Genovese	
CORTINA	\$ 16
Porcini mushroom, egg, tasty cheese and truffle paste	

AL METRO PANINO

CHOOSE YOUR SIZE AND MAKE YOUR BOARD

1/4m – up to 2 types of Panino (for 2)	\$ 30
1/2m – up to 4 types of Panino (for 4)	\$ 56
1 mt – up to 4 types of Panino (for 8)	\$ 104

CLUB SANDWICH

~ Typical Venetian Sandwich ~

CLASSICO	\$ 16
Pancetta, roasted chicken, egg, tasty cheese, lettuce, tomato, salsa rosa	
PRINCIPE	\$ 16
Ham, tuna, egg, tasty cheese, lettuce, tomato, salsa rosa	
VEGETALE	\$ 16
Mixed grilled vegies, tasty cheese, tomato, salsa rosa	
GAMBERI	\$ 16
Prawns, egg, brie cheese, lettuce, tomato, salsa rosa	
PARMA	\$ 16
Spinach, brie cheese, egg, Prosciutto di Parma D.O.P 24 month, salsa rosa	
PICCANTE	\$ 16
Spianata calabra, red onion, jalapeno, tabasco, tasty cheese, salsa rosa	

AL METRO CLUB SANDWICH

CHOOSE YOUR SIZE AND MAKE YOUR BOARD

1/2m – up to 2 types (for 2)	\$ 30
1 m - up to 4 types (for 4)	\$ 60

~ All of our Bread is baked by Alessandro, artisanal italian baker ~

CONTORNI (Sides)

Patate al Forno, Bowl of chips, Onion rings, Sweet potato chips	\$8
Insalata Caprese, Garden Salad	\$ 12

BAMBINI (Our little ones)

Calamari and chips, Spaghetti Bolognese, Spaghetti Napoli, Fish and chips	\$10
---	------

SALSE ITALIANE

Aioli, Tartare, Pesto mayo, Bbq, chilli mayo, vegan mayo	\$ 1
--	------

DOLCI

Venetian Tiramisù	\$ 12
Nutella Tiramisù	
Panna cotta with roasted almonds and cioccolato	
Panna cotta with strawberry compote, lime and mint	
Salame al cioccolato (authentic Venetian dessert)	
Affogato (scoop of vanilla ice cream with a shot of espresso)	\$ 7
Add Frangelico or Baileys	+ \$ 7

BUON APPETITO

~ Follow us ~



/almetrofitzroy