

CREATE YOUR OWN *Lunch*

START CREATING

\$15

SALAD + DRINK

*Choice from dishes listed on this menu

OR

\$19

MAIN + DRINK

*Choice from dishes listed on this menu

OR

\$29

STARTER + MAIN + DRINK

*Choice from dishes listed on this menu

FAMILY OWNED



SINCE

2003

FIRST WE EAT, THEN WE DO EVERYTHING ELSE

m.f.k fisher



ESSENTIALS

LUNCH IN THE CRINITI HOUSEHOLD, 1986






STARTERS & ENTRÉES



antipasto plate 
italian cold meats, gourmet cheeses & marinated vegetables served w/ bread & dips

arancini  460 cal
truffle & bocconcini (1) | bolognese & basil (1) | ricotta & spinach (1)

chilli wings 618 cal
chilli buffalo wings w/ celery & ranch dressing (5)

mamma rosa's meatballs  316 cal
homemade meatballs in napoli sauce w/ mozzarella & parmesan (3)

bruschetta crust   447 cal
w/ garlic, tomato bruschetta, basil & extra virgin olive oil


garlic crust   349 cal
w/ oregano, sea salt & extra virgin olive oil served w/ dips

salt & pepper calamari 398 cal
crispy salt & pepper calamari served w/ garlic & chilli aioli

bolognese nachos 982 cal
bolognese, cheddar, smashed avocado, sour cream, salsa, jalapeños & shallots



cheesy bacon chips 839 cal
w/ cheddar, porchetta, bacon, pancetta & shallots



loaded wedges  818 cal
w/ cheddar, sour cream & sweet chilli

loaded sweet potato chips  590 cal
w/ feta & sumac



SALADS

ADD GARLIC BREAD +2.9

mediterranean salad   510 cal
mixed leaf lettuce, cucumber, tomato, onion, capsicum, olives & feta

beetroot salad   410 cal
rocket, beetroot, pumpkin, goat cheese, carrot & roasted walnuts

chicken caesar salad 346 cal
lettuce, croutons, pancetta & parmesan

criniti salad   444 cal
nashi pear, avocado, lettuce, raddish, gorgonzola & roasted walnuts

pumpkin salad 630 cal
pumpkin, spinach, capsicum, watercress, chorizo, corn & onion

super salad 333 cal
quinoa, brown rice, chicken breast, avocado, cranberries & snow peas


EVERYTHING YOU SEE I OWE TO SPAGHETTI


sophia loren





LA FAMIGLIA

Join our family and get 7% off your bill instantly. Our membership program is more than just a rewards card, it is our chance to reward you for being a part of our extended family. Buon appetito! Head to crinitis.com to join.

 **VEGETARIAN ITEMS** cheese contains animal rennet

 **VEGAN ITEMS** contains no animal bi-products

 **GLUTEN FREE ITEMS** all care is taken, however traces may still be present

 **CRINITI'S SIGNATURES** Criniti favourites from their childhood

All care is taken, however olives may contain pits. Small bones may be present when eating game, fish & ragù. Traces of gluten, nuts & dairy may still be present. All meat products (except kangaroo) are halal certified.


PLEASE REFRAIN FROM MODIFICATION TO DISHES AS WE DO NOT ACCEPT RESPONSIBILITY FOR UNFAVOURABLE OUTCOMES.
A 1% SURCHARGE APPLIES FOR ALL CARD TRANSACTIONS

PROTEIN & BURGERS

ADD CHIPS & DIPS +4.9 | ADD SIDE SALAD +4.9 | ADD MASH +6.9 | ADD SEASONAL VEGETABLES +4.9 | | ADD FLATBREAD +4.9

lamb spiedino (1) 341 cal
bbq-grilled 'saltbush' lamb


seafood spiedino (1)  292 cal
bbq-grilled prawns, scallops, calamari & octopus

chicken boscaiola  880 cal
w/ bacon, mushrooms, cream, onion & shallots

veal king prawn 649 cal
grilled veal w/ king & tiger prawns w/ garlic jus

steak tenderloin 250g 475 cal
120 day grain fed hereford black angus w/ funghi sauce

prego chicken burger 712 cal
char-grilled chicken, cheddar, lettuce, tomato, feta & onion

criniti's classic burger  1183 cal
beef patties, cheddar, bacon, lettuce, tomato, onion & pickles w/ criniti's special mayo

PASTA & RISOTTO

ADD MEATBALL +3.9 | ADD GARLIC BREAD +2.9 | ADD BRACIOLE + 3.9

1 CHOOSE YOUR PASTA

fettuccine

linguine

gnocchi

gluten free +4.9

spaghetti

gluten free +4.9 | low carb +4.9

2 CHOOSE YOUR SAUCE

carbonara 

bacon, egg, cream, shallots & pecorino

bolognese

traditional beef bolognese
w/ mamma rosa's meatball

marinara

mussels, calamari, vongole,
prawns & cherry tomatoes in napoli sauce

napoli 

traditional napoli sauce w/ mozzarella

1 CHOOSE YOUR RICE

arborio rice (traditional)

low carb rice **+4.9**

2 CHOOSE YOUR STYLE

mamma rosa's  

chicken, mushroom, cherry tomatoes,
shallots & mozzarella in pink sauce

pollo e funghi risotto  

chicken, mushroom, shallots,
cream & white wine

WOOD FIRED PIZZA

TRADITIONAL

ADD MOZZARELLA CRUST +4.9 | ADD BUFALA MOZZARELLA +4.9 | VEGAN CHEESE +3.9

1 CHOOSE YOUR BASE

'00' flour (traditional)

activated charcoal

gluten free

low carb base **+4.9**

2 CHOOSE YOUR SAUCE

napoletana (traditional tomato)

bbq sauce

garlic base

mozzarella only

3 CHOOSE YOUR TOPPING

azzurri 

mushrooms, artichokes,
semi-dried tomatoes,
bufala mozzarella, prosciutto,
bufala ricotta & oregano

margherita 

bufala mozzarella, oregano & basil

nonna catering 

mozzarella, fresh rocket, prosciutto,
tomato bruschetta, bufala ricotta,
parmesan & oregano

pollo

mozzarella, mushrooms, onion,
marinated chicken & oregano

everybloodyting™ 

mozzarella, mushrooms, ham,
sopressa salame, chorizo,
italian sausage, roasted capsicum,
crispy bacon, onion, anchovies, olives,
pineapple, chilli & oregano

THICKSHAKES

SOY MILK OR ALMOND MILK +0.9 | EXTRA CREAM +0.9

a traditional thickshake served w/ whipped cream;

banana
caramel
chocolate
nutella
strawberry
vanilla

COLD BEVERAGES

soft drinks

coke

coke no sugar

sprite

lift

fanta

ginger ale

tonic water

pink lemonade

lemon, lime & bitters

soda, lime & bitters

juice

orange

pineapple

apple

cranberry

BEER & WINE

peroni

house red wine

house white wine

ADD A DESSERT +5

ADD GELATO SCOOP + 2.9 | ADD CREAM +0.9

ricotta cheesecake  393 cal

baked ricotta cheesecake w/ cinnamon sugar

tiramisù  528 cal

w/ mascarpone cream, espresso coffee & chocolate

strawberries & cream  367 cal

fresh strawberries & vanilla gelato

ALWAYS PUT GOD FIRST

known

WHEN YOU'RE HERE, YOU'RE FAMILY

At Criniti's we use the highest quality ingredients. Love & passion for food drives our motivation to sustain an uncompromised standard. This is why we have been voted Australia's Favourite Italian Restaurant & are working towards delivering the Criniti's experience globally.

Our menu is a mix of authentic Southern Italian dishes & modern crowd pleasers; originating from Criniti family traditions, our dishes take you to Mamma Rosa's dinner table. Frank Criniti has translated this experience to the modern dining world with a variety of highly sought after international dishes, ensuring Criniti's remain at the forefront of food trends whilst maintaining the integrity of traditional Southern Italian Cuisine.


Frank Criniti, Owner

LOVE PASSION ENJOY

FAMILY OWNED



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