



Italian Kitchen

Ph 08 6180 9181
automaticperth.com
@automaticperth

ONLINE BOOKINGS NOW
AVAILABLE FOR ALL GROUP
SIZES UP TO 8 GUESTS.

Opening Hours:

Dinner:
Mon - Thu: 5pm - late
Fri & Sat: 5pm - late
Sun: 5pm - late

Lunch:
Fri - Sun: 12pm - 2.30pm

Due to planning restrictions,
our guests must leave by
10.00pm Sunday to Thursday
and 10.30pm on Friday and
Saturday. Thank you for your
cooperation.

Card Facilities:
We accept Eftpos, Visa,
Mastercard & American
Express

Sorry no itemised split billing

(GF) = GLUTEN FREE
(V) = VEGETARIAN
(N) = CONTAINS NUTS
(VG) = VEGAN
(DF) = DAIRY FREE

*GLUTEN FREE DISCLAIMER
- Although considerable
efforts have been undertaken
to provide Gluten Free options
for our customers, we cannot
guarantee any of our products
are fully gluten free.

Please advise if you
are Coeliac or have any
food allergies.

DRINK

Cocktails

APEROL SPRITZ Aperol, Prosecco, Soda	\$17.5
AMERICANO Campari, Cinzano Rosso, Soda	\$17.5
BELLINI Prosecco, Peach Syrup	\$15.5
COS Campari, Orange Juice, Soda	\$15.5
MIMOSA Prosecco, Orange juice	\$14.5
NEGRONI Campari, Cinzano Rosso, Gin	\$17.5
AMALFI GIN & TONIC Gin, Limoncello, Tonic	\$18.5
ESPRESSO MARTINI Vodka, Kahlua, Vanilla Galliano, Espresso, Sugar Syrup	\$18.5
MOSCOW MULE Vodka, Lime Juice, Ginger Ale	\$16.5

Beer & Cider

Peroni 0.0 (0%)	\$9.5
Peroni 3.5 (3.5%)	\$10.5
Peroni (5%)	\$10.5
Asahi (5.0%)	\$10.5
Corona (4.5%)	\$10.5
Matso's Ginger Beer (GF)(3.5%)	\$12.5
Matso's Mango Beer (4.5%)	\$12.5
Pirate Life Pale Ale (4.4%)	\$11.5
Pure Blonde Organic Cider - Low Carb (GF)(4.2%)	\$10.5

Cold

MINERAL WATER 750ml Still, Sparkling	\$7.9
ITALIAN SOFT DRINKS Chinotto, Aranciata, Limonata, Gassoza (Citrus)	\$6.9
100% JUICES Orange	\$6.9
Apple	\$6.9
Pineapple	\$6.9
SOFT DRINKS - Coca Cola, Diet Coke, Sprite, Dry Ginger Ale, Soda Water, Tonic Water	\$5.5
Lemon Lime & Bitters	\$6.9
Ginger Beer	\$6.9

Sparkling

BANDINI PROSECCO (Veneto Italy) Glass \$14 / Bottle \$56.5
ELENI Pink Moscato 2022 (Vic) Glass \$11.5 / Bottle \$46.5
MOËT & CHANDON BRUT CHAMPAGNE NV (Epernay , France) Bottle \$105.5

White

Glass / Bottle
ELENI PINOT GRIGIO 2021 (King Valley VIC) Glass \$10 / Bottle \$40.5
SNAKE AND HERRING "TOUGH LOVE" CHARDONNAY 2022 (Margaret River, WA) Glass \$15 / Bottle \$60.5
TAITIRA SAUVIGNON BLANC 2022 (Marlborough NZ) Glass \$12/Bottle \$48.5
AMELIA PARK "TRELLIS RANGE" SAUVIGNON BLANC SEMILLON 2022 (Margaret River, WA) Glass \$10.5 / Bottle \$42.5
MONTE TONDO MITO SOAVE DOC 2021 (Veneto, Italy) Glass \$12 / Bottle \$48.5
Bottle
HANDPICKED MARLBOROUGH SAUVIGNON BLANC 2019 (Marlborough, NZ) Bottle \$64.5
RISING CHARDONNAY 2020 (Yarra Valley, VIC) Bottle \$73.5
AQUILANI PINOT GRIGIO 2021 (Friuli, Italy) Bottle \$55.5

Rosé

POGGIO ANIMA RAPHAEL ROSATO TERRE SICILIANE IGP 2022 (Sicily, Italy) Glass \$11/ Bottle \$44.5

Mocktails

VIRGIN BELLINI Peach Syrup, Grenadine, Ginger Ale	\$10.5
FRUIT PUNCH Orange Juice, Pineapple Juice, Grenadine, Lemonade	\$10.5

Red

Glass / Bottle
SPINIFEX "MIETTE" SHIRAZ 2019 (Barossa, SA) Glass \$14 / Bottle \$56.5
DELINQUENTE 'Roko il Vagabondo Montepulciano' 2022 Organic, Vegan, Biodynamic Glass \$13.5 / Bottle \$54.5
WILLOW BRIDGE "DRAGONFLY RANGE" CABERNET MERLOT (Margaret River, WA) 2022 Glass \$12 / Bottle \$48.5
POGGIO ANIMA SANGIOVESE 2020 (Tuscany, Italy) Glass \$14 / Bottle \$56.5
HANDPICKED REGIONAL MORNINGTON PINOT NOIR 2021 (Mornington, VIC) Glass \$16 / Bottle \$64.5
PARKER COONAWARRA ESTATE CABERNET 2021 (Coonawarra, SA) Glass \$15 / Bottle \$60.5

Bottle

DELINQUENTE 'ROXANNE THE RAZOR' NEGROAMARO/NERO D'AVOLA BLEND 2021 (Riverland VIC) Bottle \$60.5
AQUILANI SANGIOVESE 2021 (Tuscany, Italy) Bottle \$50.5
COULTER EDEN VALLEY SHIRAZ 2022 (Barossa, SA) Bottle \$66.5
LA LA LAND TEMPRANILLO 2021 (Murray Darling VIC) Bottle \$42.5
STORM BAY PINOT NOIR 2021 (Coal River TAS) Bottle \$79.5
POLIZIANO CHIANTI COLLI SENESE 2020 (Tuscany, Italy) Bottle \$79.5
CREDARO KINSHIP CABERNET SAUVIGNON 2020 (Margaret River, WA) Bottle \$71.5

**BYO AVAILABLE ON MONDAY, TUESDAY & WEDNESDAY
NIGHTS & FRIDAY LUNCHESES ONLY.
\$10 CORKAGE PER BOTTLE FOR WINE & SPARKLING ONLY (NO BEERS)**

FOOD

Share

Cold

BREAD – Crusty Italian Bread,
Extra Virgin Olive Oil \$7.5

PROSCIUTTO (GF) – Freshly
Sliced San Daniele Prosciutto,
Extra Virgin Olive Oil \$19.5

Add – Stracciatella \$8.5

CARPACCIO – (GF)
Thinly Sliced Beef, Truffle
Aioli, Fried Capers, Rocket,
Parmigiano Reggiano \$22.5

CAPRESE (V/GF) –
Warm Balsamic Blistered
Tomatoes, Stracciatella, Basil,
Extra Virgin Olive Oil \$23.5

Hot

OLIVES (V/GF) – Warm Mixed
Olives, Garlic, Chilli \$9.5

CHEESY GARLIC PIZZA (V) –
Grana Padano, Mozzarella,
Confit Garlic, Parsley, Rosemary,
Cracked Black Pepper \$21.5

SUGO PIZZA (V/VG/DF) –
San Marzano Tomatoes, Garlic,
Dried Oregano, Extra Virgin
Olive Oil, Basil
(No Cheese) \$18.5

SALSICCIA (GF) – Grilled Italian
Cacciatore Sausage, Extra
Virgin Olive Oil, Lemon \$15.5

CHILLI MUSSELS – Fresh Local
Mussels, Tomato Sugo, Garlic,
Chilli, Fresh Herbs served with
Crusty Italian Bread \$29.5

CALAMARI – Fried Calamari,
Rocket, Balsamic, Tartare \$26.5

GAMBERI (GARLIC
PRAWNS)(GF) –
King Prawns, Garlic, Chilli,
Butter, White Wine, Extra
Virgin Olive Oil, Parsley \$25.5

ARANCINI (V/GF)–
Fried Mushroom & Taleggio
Rice Balls, Truffle Aioli \$18.5

MEATBALLS – Pork & Veal
Meatballs, Tomato Sugo,
Parmigiano Reggiano \$18.5

TRUFFLE FRIES (V/GF) –
French Fries, Truffle Oil,
Truffle Salt, Parsley, Grated
Grana Padano \$17.5

Pizza

MARGHERITA (V) – San Marzano
Tomatoes, Mozzarella, Buffalo
Mozzarella, Basil \$24.5

CACCIATORE – San Marzano
Tomatoes, Mozzarella, Cacciatore
Sausage, Roasted Capsicum,
Roasted Onions, Basil \$28.5

ZUCCA* (N) – Roast Pumpkin
Base, Mozzarella, Roast
Onion, Italian Bacon, Rocket,
Pine Nuts, Goats Cheese,
Balsamic Glaze \$27.5

*Vegetarian option available
without Italian Bacon \$25.5

DIAVOLA – San Marzano
Tomatoes, Mozzarella, Cacciatore
Sausage, Olives, Chilli \$27.5

PORCHETTA – San Marzano
Tomatoes, Mozzarella, Pork &
Fennel Sausage, Roasted Onions,
Fennel, Radicchio \$28.5

CAPRICCIOSA – San Marzano
Tomatoes, Mozzarella,
Leg Ham, Mixed Mushrooms,
Artichoke, Olives \$29.5

SAN DANIELE – San Marzano
Tomatoes, Mozzarella, San
Daniele Prosciutto, Basil, Rocket,
Parmigiano Reggiano \$30.5

CARNIVORA – San Marzano
Tomatoes, Mozzarella, Roasted
Onions, Leg Ham, Cacciatore
Sausage, Pork & Fennel Sausage,
Italian Bacon, Balsamic Glaze \$30.5

ANANAS – San Marzano
Tomatoes, Mozzarella,
Leg Ham, Caramelised Pineapple,
Roasted Onion \$27.5

FUNGI (V) – White Base,
Mushroom Paste, Porcini, Mixed
Mushrooms, Mozzarella,
Thyme, Parsley, Garlic,
Taleggio, Truffle Oil \$30.5

SORRY NO HALF HALF
PIZZAS, THANK YOU

OUR PIZZA:

Our Pizza dough is made from a
blend of the finest Italian stone
ground flours which are naturally
risen for 78 hours, hand stretched
and cooked in the traditional thin
and crispy Roman style. We only
use D.O.P. San Marzano tomatoes
on all our red base pizzas.

Pasta & Risotto

PAPPARDELLE RAGU (DF) – Fresh
Pasta, Beef Ragu, Mushrooms,
Parmigiano Reggiano, Herbs \$32.5

LINGUINE NERO (DF) –
Black Squid Ink Pasta,
Crab, Sautéed Fennel,
Semi Dried Tomatoes, Garlic &
Chilli Oil, Herbs \$33.5

SPAGHETTI MARINARA (DF) -
Mixed Seafood of Fish,
Prawns, Calamari & Mussels,
Garlic, Chilli, Herbs \$39.5

Choice of sauce
- Rosso - traditional tomato Sugo
- Bianco - Aglio e Olio style
with olive oil & white wine

TAGLIATELLE – Fresh Pasta,
Braised Lamb Shank, Soffritto,
Tomato Sugo, Red Wine,
Pecorino, Parsley \$29.5

LINGUINE POLPETTE (DF) –
Pork and Veal Meatballs,
Tomato Sugo, Parmigiano
Reggiano, Herbs \$27.5

LINGUINE GAMBERI -
Prawns, Cream, Parmigiano
Reggiano, Herbs \$31.5

RIGATONI BOLOGNESE (DF) –
Beef & Pork Bolognese,
Tomato Sugo, Parmigiano
Reggiano, Parsley \$27.5

VEGO GNOCCHI (V)* – Fresh
Potato Gnocchi, Mozzarella,
Spinach, Tomato Sugo,
Parmigiano Reggiano, Basil \$26.5

TRUFFLE GNOCCHI* – Fresh
Potato Gnocchi, Mushrooms,
Prosciutto, Parmesan & Truffle
Sauce, Fried Sage \$31.5

*Vegetarian option available
with no Prosciutto

SPAGHETTI BIANCO* –
Italian Bacon, Mixed
Mushrooms, White Wine,
Garlic, Cream, Herbs,
Parmigiano Reggiano \$28.5

*Vegetarian option available
swap Italian Bacon for Spinach

All Pasta Dishes Above
Available With Fresh Gluten
Free Linguine add \$2

RISOTTO (V/GF) – Mixed
Mushrooms, Garlic, Truffle Oil,
Parmigiano Reggiano, Herbs \$29.5

Mains

PESCE (GF)(N) – Crispy
Skinned Cone Bay Barramundi,
Home made Potato Rosti, Green
Beans, Macadamia Satay Sauce,
Crispy Capers \$45.5

COSTALETTA - Crumbed
Free Range Pork Cutlet,
Warm Mixed Cabbage &
Pancetta Salad \$38.5

AGNELLO – Braised Lamb
Shank, Soffritto, Truffle
Mashed Potatoes, Seasonal
Greens, Rosemary \$39.5

POLLO - Crumbed Free Range
Chicken Breast, French Fries,
Lemon \$34.5

PARMIGIANA - Crumbed Free
Range Chicken Breast, Tomato
Sugo, Mozzarella, Parmesan,
Basil, Spaghetti Napoli \$38.5

Sides

ROCKET SALAD (V/GF/N) –
Rocket, Pear, Roasted Hazelnuts,
Parmigiano Reggiano,
Balsamic Dressing \$16.5

MISTA SALAD (V/GF/VG) –
Mixed Leaves, Tomatoes,
Cucumber, Carrot, Shallots,
Chardonnay Vinaigrette \$16.5

GREENS (V/DF) - Chargrilled
Broccoli, Green Beans, Garlic,
Chilli, Pangrattato, EVO \$14.5

PLAIN FRIES (V/GF/VG/DF) -
French fries, sea salt \$14.5

Kids

Pizza

JUNIOR – San Marzano
Tomatoes, Mozzarella, Basil \$14.5

HAM – San Marzano Tomatoes,
Mozzarella, Ham \$15.5

BAMBINO – San Marzano
Tomatoes, Mozzarella, Ham,
Caramelised Pineapple \$16.5

Pasta (Spaghetti or Rigatoni)

Tomato Sugo, Parmesan \$13.5

Butter, Parmesan \$12.5

Bolognese, Parmesan \$16.5

Dessert

KIDS GELATO – 1 Scoop
Vanilla Bean Gelato,
Chocolate Sauce, Sprinkles \$7.5

Desserts

Please ask your waiter for the
dessert card

Specials

Please see blackboards &
ask your waiter

TAKEAWAY AVAILABLE

10% DISCOUNT FOR PICK UP

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(V) = VEGETARIAN
(N) = CONTAINS NUTS
(VG) = VEGAN
(DF) = DAIRY FREE

*GLUTEN FREE DISCLAIMER – Although
considerable efforts have been undertaken to
provide Gluten Free options for our customers,
we cannot guarantee any of our products are fully
gluten free. Please advise if you are Coeliac.