



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

## 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

VILLA FRESCO PROSECCO (King Valley, VIC) Glass \$14 / Bottle \$56.50
ELENI Pink Moscato 2022 (VIC) Bottle \$46.5
MOËT & CHANDON BRUT CHAMPAGNE NV (Epernay, France) Bottle \$105.5

## White

Glass / Bottle
MCPHERSON PINOT GRIGIO 2023 (Murray Darling, NSW) Glass \$10 / Bottle \$40.5
SNAKE AND HERRING "TOUGH LOVE" CHARDONNAY 2022 (Margaret River, WA) Glass \$15 / Bottle \$60.5
YEALANDS BABYDOLL SAUVIGNON BLANC 2022 (Marlborough, NZ) Glass \$12 / Bottle \$48.5
WAVELENGTH SAUVIGNON BLANC SEMILLON 2022 (Great Southern, WA) Glass 10.5 / Bottle \$42.5
MONTE TONDO MITO SOAVE DOC 2021 (Veneto, Italy) Glass \$12 / Bottle \$48.5

## Bottle

STORMFLOWER SAUVIGNON BLANC 2023 (Margaret River, WA) Bottle \$64.5
AQUILANI PINOT GRIGIO 2021 (FRUILL, ITALY) BOTTLE \$55.5
DOMAINE NATURALISTE DISCOVERY CHARDONNAY 2022 (Margaret River, WA) Bottle \$73.5

## Rosé

WAVELENGTH ROSE 2022 (Great Southern, WA) Glass \$11 / Bottle \$44.5
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## Mocktails

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

## Red

Glass / Bottle
WAVELENGTH SHIRAZ 2021 (Great Southern, WA) Glass 14 / Bottle \$56.5
DELINQUENTE 'Roko il Vagabondo Montepulciano' 2023 Organic, Vegan, Biodynamic Glass \$13.5 / Bottle \$54.5
WILLOW BRIDGE "DRAGONFLY RANGE" CABERNET MERLOT (Margaret River, WA) 2022 Glass \$12 / Bottle \$48.5
PIZZINI NONNA GISELLA SANGIOVESE 2020 (King Valley, VIC) Glass \$14 / Bottle \$56.5
HANDPICKED REGIONAL MORNINGTON PINOT NOIR 2019 (Mornington, VIC) Glass \$16 / Bottle \$64.5
Bottle
DELINQUENTE 'ROXANNE THE RAZOR' NEGROAMARO/NERO D'AVOLA BLEND 2021 (Riverland VIC) Bottle \$60.5
COULTER EDEN VALLEY SHIRAZ 2022 (Barossa, SA) Bottles \$66.5
PARKER COONAWARRA ESTATE CABERNET 2021 (Coonawarra, SA) Bottle \$60.5

LA LA LAND TEMPRANILLO 2021 (Murray Darling VIC) Bottle \$42.5
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STORM BAY PINOT NOIR 2022 (Coal River TAS) Bottle \$79.5
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POLIZIANO CHIANTI COLLI SENESI 2021 (Tuscany, Italy) Bottle \$79.5
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CREDARO KINSHIP CABERNET SAUVIGNON 2020 (Margaret River, WA) Bottle \$71.5
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**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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