

FOOD MENU



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15% public holiday surcharge applicable

1% card surcharge

only one bill is accepted per table. please do not ask to split.

\$5 corkage per person - BYO wine only

\$2 cakeage per person

wines and vintages subject to changes due to availability

prices are subject to change

quando si mangia si combatte la morte

the alfresco story

In 1981, Tony and Silvana, along with their 3-year-old son Raff, faced a life-altering moment when a devastating earthquake struck near Naples, claiming thousands of lives. Displaced and without a home, they made a bold decision to start a new life in Australia, the land of opportunity, with the help of Silvana's sisters and her husband.

Their family grew with the birth of their daughter Enza in Lilydale, Melbourne, in 1983. In Melbourne, they toiled tirelessly on a farm, cultivating carrots and potatoes, determined to achieve success.

Their journey into the restaurant business began in 1985 when they acquired a small take-away pizza shop called "Arrivederci" in Southport. With limited English and no prior experience in the food industry, Tony and Silvana worked day jobs—Silvana as a motel room cleaner and Tony as a landscaper. After their day shifts, they would return to their shop, sometimes making just one pizza a night. Their incredible work ethic transformed the modest take-away into a 40-seater Italian restaurant they named "Tony & Silvana's." Tony handled pizza making and front-of-house duties, while Silvana managed a tiny kitchen with only two burners and a countertop fryer.

Their restaurant became their passion, enabling them to save enough money to buy a home. In 1990, nostalgia pulled them back to Italy to reunite with their families, for family meant everything to them. However, after 18 months, they realised that opportunities in Italy were limited, so they returned to the Gold Coast, where they reacquired their Southport restaurant, now named "Alfresco".

In 1992, they expanded their business by opening a second Alfresco in Surfers Paradise. Tony and Enza managed the Surfers Paradise location, while Silvana and Raff oversaw the Southport one. In 1999, they decided to sell Southport and focus solely on the Surfers Paradise restaurant, which had grown from 50 to 110 seats. Working together as a family proved more manageable with just one restaurant. In 1999 Raff pursued his aviation dreams and moved to Sydney with his now wife Natalie.

Tony and Silvana's dream was to own their property, and in 2009, they acquired a shop under The Wyndham Resort, creating "Alfresco On Elston." This served as a long-term plan to gradually transition from leased premises. Both businesses thrived, even during the global financial crisis, proving that people always need to eat.

In September 2012, the original Alfresco in Surfers Paradise closed its doors, and the entire family began working together at the current location. They then acquired the corner shop on Surfers Paradise Blvd, which now houses the restaurant's pizza kitchen, whilst the original houses the bar, entree kitchen and main kitchen..

Tragically, in September 2014, Tony passed away after a courageous two-year battle with lung cancer. Despite his health struggles, he often visited the restaurant, radiating joy and warmth. He was a beloved figure, larger than life, known for his hospitality, singing, dancing, and infectious fun-loving spirit. He cherished his customers and his slice of Italy. Tony was the patriarch and a highly respected gentleman.

Today, the Alfresco legacy continued by Raff and his wife, Natalie, & family with Silvana offering her support. They maintain the traditional charm of the original Alfresco restaurants while infusing modern touches. The restaurant now accommodates around 180 guests.

With open arms, they welcome you to Alfresco, where you can savour delicious Italian cuisine and experience the Velardo family's legacy. Buon Appetito e Benvenuti!



1981

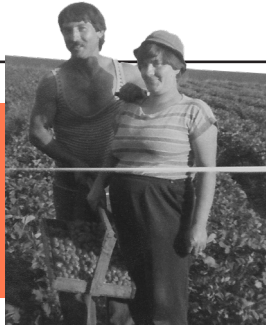
THE DEPARTURE

Tony, Silvana and son Raff immigrate to Australia after being affected by a major earthquake near Naples. They lived for 9 months before moving to a farm in Silvan, Victoria, where daughter Enza was born.

1984

NOSTALGIA

After working in the restaurant, nostalgia takes over and the Velardos decide to move back to Italy for 5 months.



1991

THE RETURN

They acquire the same restaurant they sold in Southport which is now known as Alfresco and they decide to keep the name.



1996

THE EXPANSION

Alfresco Surfers Paradise doubles in size, now accommodating 110 guests.



2009

ACROSS THE ROAD

Raff and his wife, Nat, open the new Alfresco to establish the long-term future of the restaurant, as demolition of the existing Alfresco was imminent.



2012

DOORS CLOSE

Doors close at the original Alfresco Surfers Paradise. The family is dealt with devastating news of Tony being diagnosed with cancer.



TODAY

THE LEGACY CONTINUES

Today our customers continue to enjoy everything Alfresco has created over the years.



1985

TONY & SILVANA'S

Tony and Silvana acquire their first business. With limited English or hospitality experience, the shop in Southport called 'arrivederci' was now theirs. Tony cooks pizzas and Silvana prepares home-cooked-style meals, including pasta, meat dishes and other nostalgic specialties.



1992

ALFRESCO SURFERS PARADISE

They acquire a hole-in-the-wall named marcellinos and rename it to 'Alfresco'. They now run two stores simultaneously.



1999

SELL SOUTHPORT

Tony and Silvana decide to sell the southport store, as Raff decides to pursue his aviation career.



2014

TONY

Founder of Alfresco, Tony passes away leaving a wonderful legacy and many fantastic memories that live on to this day.



breads | *pane*

pizza bread	pizza base w crushed tomato sauce herbs garlic oil v gfo (large only)	regular	11	large	14
garlic pizza	pizza base w cheese garlic oil herbs v gfo (large only)	regular	14	large	17
garlic bread	warm homemade ciabatta w garlic butter v				11
	add cheese to pizza bread or garlic bread				3
focaccia	(homemade) reduced balsamic + olive oil v				11
bruschetta	crusty sliced ciabatta w tomato basil red onion olive oil reduced balsamic (3pc) v				15
	extra piece bruschetta				5

entrees | *primi piatti*

green sicilian olives	marinated in lemon olive oil garlic chilli v gfo				10
buffalo caprese salad	buffalo mozzarella fresh tomato olive oil + basil v gfo				17
prosciutto + parmesan cheese	served w crusty italian bread (parma parmigiano reggiano) gfo				17
eggplant parmigiana	layered eggplant mozzarella cheese + napoli sauce v				17
crumbed camembert	w chilli plum sauce v				18
stuffed mushrooms	stuffed w camembert lightly crumbed + napoli sauce v				18
calamari	lightly floured w lemon + homemade garlic aioli				19
baby octopus	sautéed + homemade spicy napoli sauce + on rice gfo				20
garlic prawns	garlic cream sauce gfo				20
chilli prawns	napoli chilli sauce gfo				20
mussels	fresh black mussels from south australia + spicy napoli sauce crusty bread gfo				20
fries & homemade aioli					10

		qty (6)	(12)
oysters natural	(sydney rock or pacific plate depending on season)	26	45
oysters kilpatrick	grilled w our special kilpatrick sauce	28	47
<i>oysters are subject to availability and seasonality</i>			

kids | *bambini*

spaghetti or penne	w bolognese napoli carbonara or alfredo		14
spaghetti or penne	w butter or olive oil v		12
chicken & chips	crumbed chicken breast		15
fish & chips	crumbed barramundi fillets		15
calamari & chips	w tomato sauce		15
cheese pizza	tomato cheese		15
ham pizza	tomato ham cheese		16
kids chips	w tomato sauce		5

pizza

all bases w homemade crushed tomato sauce + mozzarella (exception is white base pizzas)
gluten-free 11" pizza base available at large pizza prices.
half & half (large pizza only) more expensive half will be charged

	regular 10"	large 13"
standard pizzas:		
margherita bocconcini fresh basil v	19	25
aussie bacon egg	19	25
capricciosa ham mushrooms olives	19	25
chicken mushroom chicken mushrooms	19	25
pepperoni	19	25
hawaiian ham pineapple	19	25
meatlover ham pepperoni bacon	19	25
napoli olives anchovies	19	25
tony's pepperoni mushrooms	19	25
vegetariana olives onions capsicum mushrooms v	19	25
vesuvius pepperoni capsicum chilli	19	25

premium pizzas:

alfresco ham mushroom pepperoni olives pineapple capsicum onions	22	29
crommo's [most popular] pepperoni prawns mushrooms olives garlic chilli	23	30
sofia fresh tomato slices cold buffalo mozzarella basil and olive oil v	22	29
tuscan feta chicken sun-dried tomato pesto	22	29
marinara prawns calamari octopus garlic parsley	23	30
prawns prawns garlic parsley	23	30
prosciutto funghi prosciutto slow cooked mushrooms basil	23	29
vip [very italian pizza] bocconcini rocket cold prosciutto olive oil	22	29
ortolana marinated mushrooms eggplant pumpkin capsicum onion garlic v	22	29
montanara white base w italian sausage smoked provolone mushroom truffle oil parsley	22	29
quattro formaggi white base w mozzarella provolone bocconcini gorgonzola dolce v	22	29
contadina white base w italian sausage friarelli (broccoli rabe) garlic smoked provolone	22	29

extras:

bbq sauce, chilli & garlic	free of charge	
standard toppings	0.50	1
seafood, prosciutto, buffalo mozzarella	2	3

salads | insalate

rocket + parmesan rocket & shaved parmesan balsamic + evoo (rocket subject to seasonality) v gf	17
garden salad fresh garden salad + homemade vinaigrette v gf	17
greek salad - italian style! lettuce tomato cucumber olives feta cheese lemon evoo v gf	18
add grilled chicken grilled prawns floured calamari grilled octopus to any salad	10
bowl of seasonal vegetables v gf	10

Ethere come il prezzemolo.

pasta & risotto

choose your pasta | scegli la pasta

standard pastas:

spaghetti long, thin

fettucine long, wide

penne short, cylindrical

premium pastas:

gnocchi potato 3

ravioli spinach & ricotta 3

tortellini beef 3

gluten free penne gf 3

choose your sauce | scegli il sugo

napoli sauces (our world-famous traditional napolì sauce)

napoli our world-famous traditional napolì sauce **v** 25

sorrentina napolì sauce topped with buffalo mozzarella **v** 28

bolognese our world-famous traditional napolì sauce with minced beef and veal 28

meatballs veal and beef (subject to availability) 28

amatriciana bacon onion chilli 26

puttanesca pepperoni olives anchovies 26

siciliana eggplant sun-dried tomatoes mushrooms **v** 27

marinara prawns calamari octopus mussels 38

lasagne traditional homemade style veal and beef mince 26

cream sauces (panna)

alfredo parmesan cheese garlic cream **v** 25

carbonara sautéed bacon cheese 26

boscaiola bacon mushrooms spring onions 27

amore diced chicken breast mushroom basil 28

pollo pesto diced chicken breast and pesto 28

pink-rose sauces (tomato + cream)

gamberi prawns spinach 38

alessia roasted pumpkin chicken pine nuts spinach 28

olive oil garlic sauces

pescatore prawns calamari octopus mussels olive oil garlic 38

bugs shelled moreton bay bug meat w fresh diced tomato olive oil garlic 39

risotto

siciliana eggplant sun-dried tomatoes mushrooms in a napolì sauce **v** 27

marinara prawns calamari octopus mussels in a napolì sauce 38

steak | bistecca

eye fillet grass fed hand selected for fat, colour & size from the rolling hills of the darling downs (250 – 280 grams)

served with sautéed seasonal vegetables **gfo**

grilled	45
funghi mushrooms & cream sauce	48
pepato rich peppercorn & cream sauce	48
dianne worcestershire bbq sauce tomato cream sauce	48
di mare prawns half moreton bay bug garlic cream sauce	57
capri prawns half moreton bay bug chilli napoli sauce	57
extra sauce funghi / pepato / dianne / napoli	5

veal + chicken | scallopine

thin tender veal or free-range chicken fairlight veal hormone growth promotant free non gmo from northern rivers

served with sautéed seasonal vegetables **gfo**

lightly floured + pan sautéed

alfresco prawns spinach in a rose sauce	39
zingara prawns mushrooms in a white wine and cream sauce	39
funghi mushrooms in a white wine and cream sauce	36
piccante green peppercorns in a light cream sauce	34
toscana semi-dried tomatoes spinach pesto crumbled feta cheese in a napoli sauce	37
ischia prawns in a chilli napoli sauce	39

crumbed + fried

parmigiana crumbed topped w napoli sauce and mozzarella	34
schnitzel & spaghetti bolognese (no vegetables w meal)	33
plain schnitzel with salad or vegetables	31

seafood | frutti di mare

zuppa di pesce (our famous seafood ragu) bug prawns calamari octopus mussels napoli sauce crusty italian bread	60
wild barramundi oven baked with lemon butter sauce salad and chips	39
garlic prawns served on a bed of rice and salad w garlic cream and white wine sauce	39
chilli prawns served on a bed of rice and salad w napoli chilli sauce	39
moreton bay bugs fresh moreton bay bugs grilled and served on a bed of rice w salad	60
choose a sauce: chilli plum // garlic oil // garlic cream // garlic napoli	
mussels fresh black mussels served in a chilli napoli sauce and crusty italian bread	32
calamari with our homemade aioli and salad	32
baby octopus sautéed with spicy napoli sauce on a bed of rice and salad	34

	qty (6)	(12)
oysters natural (sydney rock or pacific plate depending on season)	26	45
oysters kilpatrick grilled w our special kilpatrick sauce	28	47

oysters are subject to availability and seasonality

Meglio un uovo oggi che una gallina domani.

MANGIA & STATTI ZITTO

www.alfrescogc.com

*Book
online!*



@alfresco.italian #alfrescogc

Tag and follow!

restrooms are located outside between the two 'sides' of the restaurant. please ask your waitperson for the code
free parking is located under the wyndham - access via markwell avenue

v = vegetarian meals

gfo = gluten free option available. please let your waitperson know

steak and veal is halal. chicken is not

we consider and are happy to accommodate any religious dietary needs. please let our waitstaff know and we will accommodate as best as possible.

we will try our best to accommodate for allergies however cannot guarantee - please let your waitperson know

only 1 bill & payment accepted per table. please do not ask to split the bill.

please understand we only accept one payment due to the time it takes to process the payment and as a courtesy to other customers paying their bill at the same time.

we will give you a container free of charge – do as you please with it

B.Y.O. wine only - corkage \$5 per head.
cageage - \$2 per head

15 % surcharge on public holidays and new years eve
1% surcharge on all cards

subject to change and variation without notice in alfresco's absolute discretion