

## Side Dishes

<b>Mixed garden salad</b>	<b>6.50</b>
<b>Seasonal mixed vegetables</b>	<b>6.50</b>
<b>Char-grilled vegetable medley</b>	<b>7.50</b>
<b>Homemade rustic chips</b> encrusted with Italian herbs and parmesan cheese	<b>7.50</b>

## Dessert

<b>Vanilla bean and rose water panna cotta</b> finished with a Persian candied floss	<b>13.00</b>
<b>Pavlova coffee roll</b> with pineapple carpaccio, black sticky rice and green tea nage	<b>13.00</b>
<b>Orange scented crepes</b> with soft nougat, macerated strawberries and vanilla ice cream	<b>15.00</b>
<b>Tiramisu</b> with Marsala wine and mascarpone cheese mousse with Savoyard biscuits and a dusting of cacao powder	<b>15.00</b>
<b>Cherry berry fruit pizza</b> with warm stracciatella ice cream	<i>for two people</i> <b>30.00</b>
<b>Homemade ice cream and sorbet</b> – Vanilla bean ice cream – Double chocolate ice cream – Maple walnut ice cream – Raspberry / strawberry sorbet – Stracciatella ice cream – Ice cream of the day	<i>three scoops</i> <b>13.00</b>

## Cheese

<b>Italian cheeses</b> – Provolone (cow's milk) – Gorgonzola (blue cheese) – Pecorino (sheep's milk) – Caprino (goat's milk) – Parmigiano (cow's milk)	<i>choice of two</i> <b>12.00</b> <i>choice of four</i> <b>24.00</b>
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# il PIATTO

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## Breads / Pani

<b>Bruschetta</b>	10.00
- vine tomatoes, fresh basil and extra virgin olive oil - roasted garlic paste and pesto oil - combination of both	
<b>Baked garlic bread</b>	11.00
with lemon zest, spicy pecorino and garlic chips	
<b>Homemade organic bread</b>	11.00
with macerated olives	
<b>Homemade garlic pizza bread</b>	14.00
with extra virgin olive oil, sea salt and oregano	
<b>Focaccia baked in the pizza oven</b>	19.00
filled with your choice of: - bacon, fried egg, roma tomato and chicken breast, or - mozzarella, cherry tomatoes and fresh basil <i>served with homemade rustic chips, encrusted with Italian herbs and parmesan cheese</i>	

## Entree / Anti Pasti

<b>Natural – Six half shell oysters</b>	18.00
with white balsamic and shallots	
<b>Kilpatrick – Six half shell oysters</b>	24.00
hot with pancetta and Worcester sauce	
<b>Crabmeat salad</b>	19.00
with avocado puree, white bait fritter and lime aioli blend	
<b>Truffled arancini</b>	17.00
with grilled Nduja sausage, spinach salad and pecorino melt	
<b>Garlic king prawns</b>	18.00
with tomato puree, pancetta and garlic chips	
<b>Antipasti platters</b>	<i>for one person</i> 17.00
with San Daniele ham, bresaola, salami, mortadella, buffalo mozzarella, mixed olives, charred vegetable and grissini sticks	
	<i>for two people</i> 25.00
	<i>for four people</i> 44.00

## Salads

<b>Mixed garden salad</b>	14.00
with sundried tomatoes, goat's cheese crostino and balsamic reduction	
<b>Buffalo mozzarella</b>	21.00
with roma tomatoes, extra virgin olive oil and fresh basil and garden leaf salad	
<b>Caesar</b>	18.00
fresh cos lettuce with pancetta, garlic crostini, soft egg and parmesan dressing	
<b>Green mango and papaya salad</b>	16.50
on roman leaf with pink radish prawns and carrot passionfruit dressing	
<b>Warm chorizo quail salad</b>	18.00
with buff mozzarella, tomato carpaccio, fried basil and truffle jus	

## Soup

<b>Wild mushroom cappuccino soup</b>	16.00
<b>Mixed seafood soup with artichoke and lemon segment</b>	20.00

## Pasta

<b>Fresh potato gnocchi</b>	<i>entree</i> 12.00
with tomato sauce, basil and mozzarella	
<b>Fresh tortelli</b>	<i>entree</i> 14.00   <i>main</i> 24.00
stuffed with spinach and ricotta cheese in black truffle and butter sauce	
<b>Spaghetti bolognese</b>	<i>main</i> 25.00
in a rich meat and tomato sauce	
<b>Spaghetti and grilled tuna</b>	<i>main</i> 28.00
with organic tomato garlic relish and fresh herbs	
<b>Egg pasta and chilli prawns</b>	<i>main</i> 26.00
with creamy garlic sauce and chorizo crisps	

## Risotto

<b>Cepe mushroom and parmesan cheese</b>	21.00
<b>Prawns, asparagus and herbs</b>	23.00
<b>Scallop and pork belly with pink radish syrup</b>	26.00

## Pizza

<b>Margherita</b>	21.00
mozzarella and basil	
<b>Siciliana</b>	23.00
mozzarella, salami and black olives	
<b>4 Formaggi</b>	24.00
mozzarella, gorgonzola, parmesan and pecorino cheese	
<b>Frutti di mare</b>	26.00
mussels, clams, calamari, prawns and fish	
<b>Pizza de pollo</b>	24.00
chicken strips, chilli flakes, charred vegetables, mozzarella	
<b>Pizza Quattro Stagioni</b>	24.00
cooked ham, mushrooms, mozzarella, artichokes, black olives	
<b>Calzone</b>	28.00
closed pizza with mozzarella, mushrooms, cooked ham and salami	
<i>Anchovies available on request</i>	

## Mains

<b>Stuffed chicken breast</b>	25.00
with porcini mushrooms, sundried tomatoes and mozzarella cheese on potato puree with baby beans and sage sauce	
<b>Pork fillet and belly</b>	27.00
with caramelised apples, charred asparagus and gorgonzola blend	
<b>Veal scaloppini</b>	28.00
with mashed potatoes, spinach and Marsala wine sauce	
<b>Braised lamb shanks</b>	26.00
with sweet potato mash, root vegetables, jus nicoise and gremolata	
<b>Line caught local fish</b>	19.00
beer battered with tartare sauce and lemon wedges	

## Mains Seafood

<b>Fried calamari</b>	24.00
with salt & pepper, tomato and black olive sauce	
<b>Fish of the day</b>	26.00
<b>Grilled snapper fillet</b>	29.00
<b>Grilled local barramundi fillet</b>	30.00
<b>Grilled jumbo prawns</b>	32.00

*Served with Chefs choice of potato and vegetables of the day  
Sauces – choice of lemon butter sauce, garlic and herb butter or spicy tomato sauce*

## Mains Steak & Lamb

<b>Wagyu mini rump 200 gram</b>	25.00
<b>T-Bone 500 gram sliced</b>	38.00
<b>Black Angus scotch fillet of beef 350 gram</b>	48.00
<b>Beef tenderloin 200 gram</b>	29.00
<b>Veal cutlet 350 gram</b>	33.00
<b>Pork fillet medallions 200 gram</b>	27.00
<b>Lamb cutlets</b>	29.00
<b>Tasting plate from the grill</b>	55.00
with lamb cutlet, pork belly, wagyu rump, chorizo, jumbo prawns and fried calamari	

*Served with Chefs choice of potato and vegetables of the day  
Sauces – choice of green pepper corn, porcini truffle or balsamic jus*