

“LA CENA - DINNER MENU”

Pane - BREAD

BRUSCHETTA <i>Homemade bread with topping and served with olives</i>	V	10
PANE CASERECCIO <i>Homemade organic bread served with Balsamic, olive oil and olives</i>	V	7
FOCACCIA TRADIZIONALE <i>With extra virgin olive oil and sea salt</i>	V	11
FOCACCIA AL PESTO <i>With fresh pesto sauce and parmigiano scales</i>	V	14

Antipasti - ENTREES

DEGUSTAZIONE DI AFFETTATI DELLA CASA <i>Alliance of Prosciutto San Daniele di Parma, Salame Siciliano, Assassina (homemade Veal ham), Bresaola, Salame maturato and Mortadella di Bologna served with bread and pickles</i>		16 / 26
CARPACCIO CON FUNGHI MISTI <i>Slices of raw Angus Hereford fillet served with sautéed mixed mushrooms and Italian porcinis</i>		22
SALMONE IN INSALATA DI MELOGRANO <i>Australian prime smoked salmon, wild rocket, fresh baby spinach, goat cheese and pomegranate</i>		18
OSTRICHE AL NATURALE <i>6 fresh oysters served natural</i>		19
TRIONFO DI CROSTACEI CRUDI AL DRAGONCELLO <i>6 oysters with scallops, sea urchins and Italian Noras chilli sauce</i>		23
GNOCCHI ALLA SORRENTINA <i>Homemade potato pasta baked with fresh acid free tomato sauce and Scamorza cheese</i>	V	15 / 23

Le Zuppe - SOUP

CACIUCCO RAFFINATO <i>Fish soup made according to a thousand year old recipe from the Tuscan region served with organic croutons</i>		19
MINISTRONE CON VERDURE FRESCHE <i>Traditional soup with fresh grilled seasonal vegetables and organic pasta</i>	V	15

V = Vegetarian

WHEREVER POSSIBLE WE USE ORGANIC PRODUCTS IN OUR RECIPES AND ALL OUR PASTA, PIZZAS, FOCACCIAS AND BREADS ARE HOME MADE EVERYDAY

Primi Piatti - FIRST COURSE

MALTAGLIATI FRESCHI AL RAGU	20
<i>Traditional fresh egg pasta with delicious Italian ragout in Bolognese style</i>	
RAVIOLI AL SUGO DI BRACIATO	24
<i>Pasta stuffed with meat and parmesan cheese in Italian 'Braciato' rabbit and meat sauce</i>	
TORTELLONI DI MAGRO AL BURRO E SALVIA	V 24
<i>Pasta stuffed with fresh ricotta cheese and sautéed fresh spinach, in a butter and sage sauce</i>	
SPAGHETTI AL PESCE FRESCO E FRUTTI DI MARE	26
<i>Fresh egg spaghetti with fish, seafood sauce and fresh acid free tomatoes</i>	
RISOTTO CON GAMBERONI	33
<i>Aged acquerello rice with king prawns and chives</i>	
RISOTTO AI PORCINI	V 28
<i>Aged acquerello rice with porcini mushrooms</i>	

Secondi - MAIN COURSE

PETTO D'ANATRA CON MOSTARDA DI PERE FRESCHE	34
<i>Baked duck breast served sliced with homemade pear mustard, baby fennel and orange sauce</i>	
FILETTO DI ANGUS NERO AL BALSAMICO DI MODENA	45
<i>Black Angus fillet Italian style with turnips, roasted potatoes and aged 25 years balsamic vinegar</i>	

Le Grigliate - THE GRILL

COSTATA ALLA FIORENTINA	37
<i>T-bone steak served sliced with roasted potatoes and wild rocket</i>	
PESCE FRESCO	market price
<i>Fresh fish of the day, portion for 1 or 2 persons, with sautéed spinach and baby potatoes</i>	
TAGLIATA DE PESCE AL POMODORO VERACE	35
<i>Pan tossed fresh barramundi fillet served sliced with roasted tomatoes and oregano Tuscan style</i>	
AGNELLO ALLO SCOTTADITO	32
<i>Marinated lamb cutlets 'allo scottadito' (medium rare grilled), with roasted potatoes and organic greens</i>	

Dal Nostro Spiedo - FROM OUR ROTISSERIE

Your waitperson will advise you of our daily specials

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Contorni - SIDE DISHES

VERDURE DI STAGIONE <i>Our selection of the markets freshest oven baked seasonal vegetables</i>	V	9
INSALATA DI CORALLO, RUCOLA E RADICCHIO ROSSO <i>Salad of organic coral lettuce, wild rocket and red radicchio</i>	V	9
VERDI DI STAGIONE <i>Mixed green seasonal organic vegetables</i>	V	9
PATATE NOVELLE AL SALE <i>Small baby potatoes salty steamed Italian style</i>	V	6
PATATE AL FORNO <i>Oven baked potatoes with garlic and rosemary</i>	V	6

Pizza

ITALIA <i>Fresh acid free sun blushed tomatoes, mozzarella, basil and dried oregano leaves</i>	V	20
4 FORMAGGI <i>Mozzarella, Italian cacio di bufala, Italian Parmigiano and Pecorino served with fresh rocket</i>	V	24
PARMA E PANNA <i>Oven baked with fresh milk cream served with fresh cut shaved Parma</i>		24
SICILIANA <i>With fresh non acid tomato sauce, anchovies, Sicilian black olives, Sicilian salami served with fresh scales of spicy Sicilian Pecorino cheese</i>		23
FRUTTI DI MARE <i>Seafood, shellfish and fresh cherry tomatoes with extra virgin olive oil</i>		27
GAMBERI E ZUCCHINE <i>Prawns, sun blushed acid free tomato, mozzarella cheese and grilled zucchini</i>		28
VERDURE <i>Fresh non acid tomato sauce, mozzarella cheese and grilled seasonal vegetables</i>	V	20
CALZONE FARCITO <i>Closed pizza with Provolone cheese, acid free tomato sauce, Prosciutto Cotto and porcini</i>		27
STRAVAGANZA DI TERRA <i>Provolone cheese, buffalo mozzarella, acid free tomato sauce, Wagyu fillet, sautéed shallots, sautéed spinach and Sardinian extra virgin olive oil 0.2 reserve</i>		70
STRAVAGANZA DI MARE <i>Fresh mascarpone cheese, lobster meat, acid free tomato sauce, Italian parsley, pan fried garlic and Sardinian extra virgin olive oil 0.2 reserve</i>		70
STRAVAGANTE <i>Slices of Wagyu beef, foie gras, fresh truffles and lobster with aged 'cacio di bufala' cheese and fresh cherry tomatoes</i>		140

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“DOLCI” DINNER DESSERT MENU

All our desserts are homemade everyday, including gelato and sorbet

TIRAMISU	15
<i>Mascarpone cheese and egg cream on a base of Italian ‘Savoardi’ sponge biscuits covered with cacao powder</i>	
TORTA GIANDUIA AL MASCARPONE	18
<i>Chocolate cake filled with mascarpone cream cheese</i>	
TORTA ALLA MANTECA	18
<i>Organic butter cake with raspberry gelato</i>	
PANNA COTTA DI MANGO	18
<i>Cooked cream pudding with mango</i>	
SEMIFREDDO DI STRACCIATELLA	17
<i>Mascarpone cheese and chocolate scales, cream with honey and candy orange skin</i>	
IL NOSTRO GELATO	13
<i>Choice of 3 flavours of the day served with fresh fruits and chocolate art</i>	
PECCATO DI GOLA serves 2	30
<i>Chocolate lovers dessert: 3 chocolates, Gianduia cake and homemade organic gelato of Ivorian white chocolate</i>	
SOUFFLÉ OF THE DAY serves 2	38
<i>(Allow 25-30 minutes)</i>	

Formaggi Della Casa

TASTE OF 2 CHEESES SERVED IN THE TRADITIONAL WAY	18
<i>Provolone Dolce (cow cheese in wax aged 7 months, a 700 year tradition)</i>	
<i>Stracchino di Gorgonzola (cow cheese aged 4 months, a 1200 year tradition)</i>	
<i>Pecorino Piccante (sheep cheese aged 9 months, a 1700 year tradition)</i>	
<i>Taleggio di Ferrara (cow cheese aged 4 months, an 800 year tradition)</i>	
<i>Parmigiano Reggiano (cow cheese aged 16 months, a 400 year tradition)</i>	
<i>Caprino Sardo (goat cheese aged 9 months, an 1800 year tradition)</i>	

Dessert Wine

	75ml glass	375ml bottle
<i>Mitchell Noble Semillon 2005 (SA)</i>	11	
<i>Coriole ‘Racked’ Semillon 2006 (SA)</i>	12	
<i>Hollick ‘The Nectar’ 2008 (SA)</i>	14	60
<i>De Bortoli Noble One Botrytis Semillon 2006 (NSW)</i>	15	65

Caffeteria

<i>Espresso</i>	5
<i>Macchiato</i>	5
<i>Cappuccino</i>	5
<i>Latte Macchiato</i>	5
<i>Ciocolata</i>	6
<i>Tea (selection)</i>	5
<i>Corretto with 10ml grappa liquore</i>	7

Liquori e Amari

9 each

Sambuca, Averna, Jagermeister, Strega, Ramazzotti, Unicum, Fernet Branca, Limoncello, Aperol Chambord, Tio Pepe

Grappa

<i>Di Vitigno</i>	9
<i>La Novella</i>	10
<i>Nardini</i>	15

Tawny Ports / Muscats and Tokays

<i>Director's Special Port</i>	7
<i>Galway Pipe Port</i>	8
<i>Penfold's Grandfather</i>	15
<i>Morris Muscat</i>	9
<i>Morris Liqueur Tokay</i>	10
<i>Yalumba Museum Release Muscat</i>	11