

“IL PRANZO - LUNCH MENU”

Pane - BREAD

BRUSCHETTA <i>Grilled homemade bread with topping</i>	V	10
PANE CASERECCIO <i>Homemade organic bread</i>	V	7

Antipasti Freddi - COLD 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
SALMONE IN INSALATA DI MELOGRANO <i>Australian prime smoked salmon, wild rocket, fresh baby spinach, goat cheese and pomegranate</i>		17
TRIONFO DI CROSTACEI CRUDI AL DRAGONCELLO <i>6 oysters with scallops, sea urchins and Italian Noras chilli sauce</i>		19

Antipasti Caldi - HOT ENTREES

GNOCCHI ALLA SORRENTINA <i>Homemade potato pasta baked with fresh acid free tomato sauce and Scamorza cheese</i>	V	15 / 23
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Le Zuppe - SOUP

CACIUCCO RAFFINATO <i>Fish soup made according to a thousand year old recipe from the Tuscan region served with organic Tuscan bread</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, FOCCACIAS AND BREADS ARE HOME MADE EVERYDAY

Primi Piatti - FIRST COURSE

MALTAGLIATI FRESCHI AL RAGU	18
<i>Traditional fresh egg pasta with delicious Italian ragout in Bolognese style</i>	
RAVIOLI AL SUGO DI BRACIATO	22
<i>Pasta stuffed with meat and parmesan cheese in Italian 'Braciato' rabbit and meat sauce</i>	
TORTELLONI DI MAGRO AL BURRO E SALVIA	V 21
<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	25
<i>Fresh egg spaghetti with fish, seafood sauce and fresh acid free tomatoes</i>	
RISOTTO AL PORCINI	V 28
<i>Aged acquerello rice with porcini mushrooms</i>	

Secondi - MAIN COURSE

SCALOPPINE DI VITELLO AL MARSALA	18
<i>Slices of tender Veal rump with Sicilian Marsala red wine sauce served with seasonal organic greens, celeriac puree and organic baby beetroot</i>	

Le Grigliate - THE GRILL

PESCE FRESCO	market price
<i>Fresh fish of the day, portion for 1 or 2 persons, with sautéed spinach and baby potatoes</i>	
FILETTO DI BUE IN TAGLIATA	27
<i>Scotch fillet Italian style with turnips and roasted potatoes served sliced with balsamic reduction</i>	

Dal Nostro Spiedo - FROM OUR ROTISSERIE

Your waitperson will advise you of our daily specials

Contorni - SIDE DISHES

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

V = Vegetarian

Pizza

ITALIA	V	20
<i>Fresh acid free sun blushed tomatoes, mozzarella, basil and dried oregano leaves</i>		
4 FORMAGGI	V	24
<i>Mozzarella, Italian cacio di bufala, Italian Parmigiano and Pecorino served with fresh rocket</i>		
PARMA E PANNA		24
<i>Oven baked with fresh milk cream served with fresh cut shaved Parma</i>		
SICILIANA		23
<i>With fresh non acid tomato sauce, anchovies, Sicilian black olives, Sicilian salami served with fresh scales of spicy Sicilian Pecorino cheese</i>		
FRUTTI DI MARE		27
<i>Seafood, shellfish and fresh cherry tomatoes with extra virgin olive oil</i>		
GAMBERI E ZUCCHINE		28
<i>Prawns, sun blushed acid free tomato, mozzarella cheese and grilled zucchini</i>		
VERDURE	V	20
<i>Fresh non acid tomato sauce, mozzarella cheese and grilled seasonal vegetables</i>		
CALZONE FARCITO		27
<i>Closed pizza with Provolone cheese, acid free tomato sauce, Prosciutto Cotto and porcini</i>		
STRAVAGANZA DI TERRA		70
<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>		
STRAVAGANZA DI MARE		70
<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>		

“DOLCI - DESSERT MENU”

All our desserts are homemade everyday, including gelato and sorbet

TIRAMISU		13
	<i>Mascarpone cheese and egg cream on a base of Italian 'Savoardi' sponge biscuits covered with cacao powder</i>	
TORTA ALLA MANTECA		15
	<i>Organic butter cake with raspberry gelato</i>	
SEMIFREDDO DI STRACCIATELLA		15
	<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>	

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 liqueure</i>	7			

Liquori e Amari

9 each

Sambuca, Averna, Jagermeister, Strega, Ramazzotti, Unicum, Fernet Branca, Limoncello

Grappa

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

Tawny Ports / Muscats and Tokays

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