

# ITALY

café ristorante e bar

## ANTIPASTI

### Olivi (V) \$9

Sicilian green & black olives marinated in red wine vinegar, virgin olive oil, fennel seeds, chilli

### Stromboli (VE) \$10

Rolled Sicilian pizza, garlic, rosemary, extra virgin olive oil

### Funghi e Melanzane Grigliati (V) \$16

Grilled sliced portobello mushroom and eggplant, marinated in virgin olive oil & balsamic vinegar

### Piatti di Nino \$25

Cured Italian meats served with Provolone cheese quarters & crostini

### Caprese Nuova \$15

Burrata mozzarella served with cherry tomatoes topped with pesto and virgin olive oil

### Arancina \$7

Saffron pear shaped rice ball filled with 3 meat ragu, peas, mozzarella

### Calamari Fritti \$16

Lightly floured and fried calamari served with rucola and aioli

### Carpaccio del Giorno \$19

Raw Meat or Fish of the Day thinly sliced

## PASTA

### Tagliatelle Ragu Bolognese \$25

veal, pork, chicken, tomato ragu

### Gnocchi Pomodoro Napoletana (V) \$26

potato dumplings, tomato sugo, fresh basil

### Ravioli di Carne Emilia Romagna \$26

pasta pillows filled with beef and parmigiana, tomato sugo, sage

### Fettucine Pesto Genovese (V) \$27

basil, pinenuts, virgin olive oil, parmigiana

### Bucatini Amatriciana Laziano \$27

pancetta, onion, tomato, chilli, pepper

### Rigatoni Salsiccia Calabrese \$29

pork sausage, tomato sugo, onion, chilli

### Linguini Granchio Sardo \$29

crabmeat, rucola, virgin olive oil, chilli, pepper, rock salt

### Spaghetti Marinara Siciliana \$32

prawns, calamari, cockles, mussels, anchovy, virgin olive oil, chilli, pepper

### Risotto Porcini Piemontese (V) \$30

porcini mushrooms, parmigiana, pepper, truffle oil

### Lasagna di Mamma \$26

home made pasta sheets layered with 3 meat ragu of veal, pork, chicken, done with mozzarella/parmigiana and home made tomato sugo

## PIZZA

### MARGHERITA (V) \$20

San Marzano pomodoro, trecce, fresh basil, virgin olive oil

\*Buffalo Mozzarella Extra \$5

### NAPOLETANA \$23

San Marzano pomodoro, trecce, cherry tomatoes, Sicilian anchovies, black olives, oregano, virgin olive oil

### QUATTRO FORMAGGI (V) \$25

Trecce, provolone, gorgonzola piccante, parmigiano, virgin olive oil

### CAPRICCIOSA \$27

San Marzano pomodoro, trecce, leg ham, artichoke, mushroom, black olives

### CASALINGA \$24

San Marzano pomodoro, trecce, casalinga salami (Opt. Fresh Hot Chilli)

### SICILIANA (V) \$25

San Marzano pomodoro, trecce, eggplant, ricotta, basil, virgin olive oil

### PROSCIUTTO \$26

San Marzano pomodoro, trecce, San Daniele prosciutto, shaven parmigiano, virgin olive oil

### CAMPAGNA \$29

Trecce, Sicilian pork & fennel sausage, mushroom, gorgonzola piccante, shaven parmigiano, virgin olive oil

### AUSTRALIANO \$22

San Marzano pomodoro, trecce, leg ham, pineapple

### VEGAN (VE) \$26

San Marzano pomodoro, grilled eggplant, mushrooms, black olives and pesto

\*Gluten free pizza base available \$5

\* (V) – Vegetarian

## SECONDI

### Cotoletta Milanese \$24

Crumbed veal cutlet, virgin olive oil, parsley, lemon with panzanella salad

### Pollo Parmigiana \$26

Crumbed chicken breast fillet, tomato sugo, melted mozzarella cheese, parsley with panzanella salad

### Saltimbocca \$32

Veal cutlets thinly sliced, topped with ham, mild provolone cheese, sage and side of spinach

### Bistecca Fiorentina \$43

500gr T-Bone Beef steak, olive oil, rosemary with caponata

### Pesce del Giorno POA

### CONTORNI Insalata di Casa (VE) \$10

Mixed leaf lettuce, cherry tomatoes, red wine vinegar, virgin olive oil, salt

### Caponata Nostra (VE)

Roasted eggplant, capsicum, onion, celery, tomatoes, black olives, virgin olive oil, salt

### Spinaci (VE)

Sauteed spinach, virgin olive oil

### Patati al Forno (VE)

Roasted potatoes, , rosemary, rock salt

### DOLCE Cannoli \$8

Served in small cinnamon shell with fresh choc chip ricotta or pistachio ricotta

### Rum baba \$10

Custard filled sponge cake soaked in rum syrup

### Tiramisu \$12

Classic homemade Tiramisu

### Coppa di Gelato \$12

Three gelato flavours of your choice

### CALZONE NUTELLA \$18

Half moon shaped Pizza filled with Nutella served with Ricotta of the day & topped with icing sugar

**\*NO SEPARATE ACCOUNTS**

**\*10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS**