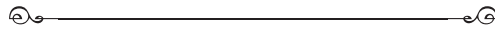


# Il Menù



*Traditional, authentic recipes from Toscana, Veneto and Piemonte continue to inspire our menus. Classic cooking methods and techniques make best use of fresh seasonal ingredients to produce a rustically simple yet refined cuisine.*

**A Tavola no si Invecchia Mai**



# Stuzzichini



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**Bagna Cauda** 18.50

A 'hot bath' of olive oil, anchovies & garlic with a selection of raw seasonal vegetables for dipping, an icon of Piemontese cuisine.

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**Cavolo Nero con la Fette** 12.50

Typically Tuscan – oven toasted bread rubbed with garlic & topped with cavolo nero & lardo.

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**Acciughe Sott'Olio** 12.50

Imported Italian anchovy fillets, marinated black olives & caperberries, served with crusty ciabatta.

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**Arancini alla Boscaiola [v]** 12.50

Lightly fried risotto croquettes flavoured with wild mushrooms, black truffle & parmesan.

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**Affettato Misto** 22.50

Freshly cut slices of Parma prosciutto, sopressa salame & pancetta, accompanied with housemade pickled vegetables & Asiago cheese.

# Zuppe



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**Pappa al Pomodoro [v]** 16.90

From the hills around Siena, a traditional Tuscan summer soup of ripe tomatoes, ciabatta bread, basil & olive oil.

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**Zuppa di Pesce** 18.90

Tiger prawns & local white fish poached in a slow cooked tomato, chilli, basil & saffron soup.

Sorry no separate accounts.

# Antipasti



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**Cape Sante** 22.90

Scallops gently baked in their shells with porcini mushrooms, butter, parsley & garlic topped with 'poor man's parmesan'.

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**Vitello Tonnato** 19.90

Thin slices of gently poached veal girello dressed with tuna mayonnaise.

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**Baccalà Mantecato** 22.50

Traditional Venetian dish of salted local lingfish blended with olive oil, parsley & garlic, served with grilled polenta bread.

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**Carne Cruda all'Albese** 19.90

Tartare & thin slices of raw Black Angus beef fillet with truffle dressing.

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**Fritto Misto di Mare** 22.50

Local prawns & whitebait lightly fried with chilli flour & beer battered calamari, served with a fresh tomato & capsicum salsa.

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**Mozzarella di Bufala [v]** 18.90

Fresh mozzarella from Campana accompanied with cherry tomatoes sott'olio, vincotto & chargrilled piadini.

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**Fiori di Zucchine [v]** 22.50

Lightly fried zucchini flowers filled with ricotta cheese & pine nuts, served with tomato relish.

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**Granchio Soffocato** 24.90

Whole Queensland spanner crab steamed in white wine with cherry tomatoes, fresh chilli, garlic & olive oil.

Sorry no separate accounts.

# I Primi



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**Spaghetti allo Scoglio** 34.50

Spaghetti 'from the rocks' with local prawns, mussels, bug tails, calamari & vongole, cooked with fresh tomatoes, basil, garlic & olive oil.

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**Tacconi con Tonno** 28.90

Rough cut pasta squares with tuna marinated in chilli, cherry tomatoes & black olives, finished with bottarga.

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**Tagliolini con Granchio** 31.90

Fine pasta ribbons with a rich sugo of Queensland spanner crab meat, tomatoes & basil.

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**Risotto con Asparagi [v]** 31.50

Vialone Nano rice flavoured with local green & white asparagus & parmesan cheese.

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**Gnocchi di Patate con Gorgonzola [v]** 28.50

Handmade potato gnocchi in a light gorgonzola sauce with toasted walnuts & thinly sliced radicchio.

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**Pappardelle con Anitra** 31.50

Handmade broad pasta ribbons with roasted duck meat, red capsicums, spinach, pinenuts & olive oil.

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**Rigatoni con Salsicce e Porcini Fresche** 29.90

Rigatoni pasta in Napoletana sauce with Italian sausage meat, chilli & imported fresh porcini mushrooms.

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**Risotto Nero con Calamari** 31.50

A classic Venetian risotto of vialone nano rice cooked with squid ink & topped with calamari, lemon, chilli & parsley.

Sorry no separate accounts.

# Contorni



## **An Accompaniment with the Main Course**

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**Insalata di Campo** 10.50

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Radicchio, rocket & pear salad with red wine vinaigrette.

**Panzanella** 10.50

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A traditional Tuscan salad of ripe tomatoes, bread, sliced onion & basil.

**Piselli in Padella** 10.50

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Fresh peas braised in the pan with Parma prosciutto.

**Broccolini** 10.50

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Steamed broccolini with chilli & olive oil.

**Fagioli all'Uccelletto** 10.50

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Typically Tuscan - cannellini beans slow cooked with tomatoes, garlic & sage.

**Patate al Forno** 10.50

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Kipfler potatoes roasted with rosemary, garlic & sea salt.

Sorry no separate accounts.

# I Secondi



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**Cacciucco alla Livornese** 37.90

One of the great fish stews (soups) of the world, it takes its name from the busy Tuscan port city of Livorno. Local flathead, king prawns, calamari, mussels & scallops gently poached in light tomato & fish broth.

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**Pesce del Giorno al Cartoccio** 35.90

Freshly delivered local whitefish, gently baked in greaseproof paper with white wine, fresh tomatoes, lemon, baby capers & parsley.

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**Galletto alla Griglia** 32.50

Marinated free range spatchcock, partially boned, grilled & served with a yellow capsicum stuffed with roma tomatoes & fontina cheese.

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**Filetto Arrosto** 35.90

Roasted fillet of local Black Angus beef, served medium rare with an 'insalata Russa' of kipfler potatoes, organic free range egg, fresh peas & mustard.

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**Coniglio al Forno** 36.90

Our famous slow cooked farmed rabbit with pancetta, port & sage.

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**Fegatini alla Veneziana** 32.50

Venetian style chicken livers pan fried with white wine, sage & onions, served with grilled polenta.

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**Bistecca alla Fiorentina [1k]** 68.90

Italians consider a T-bone grilled in the Florentine style to be the ultimate steak. Our 1KG MSA chargrilled T-bone is cut from hormone free, Coorong Angus cattle, produced by one family from the paddock to the plate. The meat is aged on the bone for up to three weeks to promote tenderness & flavour.

Sorry no separate accounts.

# Formaggi



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## Imported Italian Cheese

23.90

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### Luigi Guffanti Ossolana al Prunent ~ Valle D'Ossola, Italy

Made in a small mountain village from pasturised cows milk. This cellar ripened cheese has a deep yellow interior with compact texture in a dark purple Nebbiolo stained rind.

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### Taleggio D.O.P\* ~ Lombardy, Italy.

A semi-soft aromatic cheese with washed rind. Mild in flavour with tangy notes & a fruity finish.

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### Deliziola di Capra ~ Piemonte, Italy.

This Gorgonzola is a blue cheese made in Piemonte in the same manner as Gorgonzola Piccante with 100% goat's milk. It is distinguished by its green blue marbling & its firm compact consistency. Its taste is creamy & slightly strong with the definite flavour of goat's milk.

Cheeses are served at 30gms portions.

\*Protected Designation of Origin: Cheeses are traditionally & entirely produced within the specific Italian region. It is a mark of optimal quality and high standards.

Sorry no separate accounts.

# Dolci



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**Semifreddo** 15.50

Mascarpone semifreddo layered with 'brutti ma buoni' hazelnut biscuits, accompanied with fresh strawberries soaked in Frangelico & a strawberry & vanilla 'zuppa'.

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**Crostata di Pinoli** 15.50

Pine nut & Kangaroo Island Ligurian honey tart, served with roasted peaches & peach sorbetto.

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**Torta di Cioccolato** 15.50

Dark chocolate torte with fresh summer berries, sourcream gelato & chocolate crocante.

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**Zabaglione** 15.50

Traditional creamy, marsala flavoured zabaglione, scorched & served over fresh raspberries, accompanied with almond cantucci biscotti.

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**Panna Cotta** 15.50

Panna cotta scented with fresh bay leaves, accompanied with lime gelato & a salad of citrus & passionfruits.

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**Gelato dela Casa** 13.90

A trio of housemade gelati with accompaniments.

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**Vin Santo con Cantucci** 18.50

Antinori Tenute Marchese Vin Santo with housemade almond cantucci biscotti.

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**Affogato al Frangelico** 15.50

Housemade vanilla bean gelato with Frangelico liquer & espresso coffee.

Sorry no separate accounts.