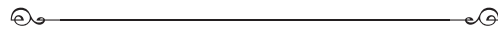


Il Menù



*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.*

Benvenuto e

Buon Appetito.



Stuzzichini



Bruschetta della Casa	9.90
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Chargrilled bread, topped with marinated red capsicums, white anchovies, basil & olives.

Fettunta di Lardo	9.90
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Typically Tuscan - chargrilled bread rubbed with garlic & topped with fresh tomato & shaved lardo.

Bagna Cauda	16.90
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A 'hot bath' of olive oil, anchovies & garlic with a selection of raw seasonal vegetables for dipping, an icon of Piedmontese cooking.

Affettato Misto	18.90
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Freshly cut slices of San Daniele prosciutto, sopressa salame & pancetta, accompanied with pickled vegetables.

Zuppe



Minestrone Estivo	16.90
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Summertime minestrone of asparagus, fresh peas, beans, pasta & broccolini with basil pesto.

Zuppa di pesce	18.90
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Tiger prawns & local white fish poached in a slow cooked tomato, chilli, basil & saffron soup.

Sorry no separate accounts.

Antipasti



Carne Crude all' Albese	19.90
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Tartare & thin slices of raw Black Angus beef fillet with black truffle dressing.	
Baccalá Mantecato	18.90
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Traditional Venetian dish of salted baccalà blended with olive oil, parsley & garlic served with chargrilled polenta bread.	
Mozzarella di Bufala [v]	18.90
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Fresh mozzarella from Campania accompanied with cherry tomatoes 'sott olio', vincotto & chargrilled piadini.	
Cima alla Genovese	18.90
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The classic Ligurian breast of veal stuffed with minced veal, peas, pistachio & parmesan accompanied by fresh horse radish, salsa verde & mustard fruits.	
Asparagi misti con uovo	19.90
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Local green & white asparagus spears roasted with pancetta, served with a fried egg.	
Insalata di Polpo	19.90
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Salad of sliced local octopus dressed with celery, kipfler potatoes, baby capers & oregano.	
Fiori di Zucchine [v]	21.90
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Lightly fried zucchini flowers filled with ricotta cheese & pine nuts, served with tomato relish.	
Cape Sante	22.90
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Hervey Bay scallops gently baked in their shells with porcini mushrooms, butter, parsley & garlic topped with 'poor man's parmesan'.	

Sorry no separate accounts.

I Primi



Spaghetti allo Scoglio 32.90

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

Gnocchi di Patate con Sugo di Pomodoro [v] 27.90

Hand made potato gnocchi with a rich tomato sugo, flavoured with chilli, basil & olive oil.

Risi e Bisi 28.90

Venetian summertime risotto of vialone nano rice, fresh peas, smoked speck & parmesan.

Tagliatelle al Ragú 27.90

Handmade pasta ribbons with a rich sauce of veal, tomatoes, white wine & herbs.

Tagliolini con Granchio 29.90

Hand made fine pasta ribbons with local blue swimmer crab, tomatoes, chilli & basil.

Pappardelle con Anitra 29.90

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

Risotto Nero 29.90

Classic Venetian risotto of vialone nano rice flavoured with ink & topped with Kangaroo Island calamari, lemon, chilli & parsley.

Sorry no separate accounts.

Contorni



An Accompaniment with the Main Course

Insalata di Campo 9.50

Mixed leaf salad with merlot wine vinaigrette.

Asparagi 9.90

Local green asparagus spears dressed with extra virgin olive oil, balsamic vinegar & shavings of grana padano.

Insalata di Pomodoro 9.90

Slices of ripe tomato accompanied with red wine vinegar, extra virgin olive oil & spanish onions.

Patate al Forno 9.50

Kipfler potatoes roasted with rosemary, garlic & sea salt.

Fagioli all' Uccelletto 9.50

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

Cavolo Nero 9.50

Tuscan "black" cabbage lightly pan-fried with garlic & olive oil.

Broccolini 9.90

Steamed broccolini with olive oil, chilli, garlic & basil.

Sorry no separate accounts.

I Secondi



Pesce del Giorno alla Griglia con Panzanella 35.90

Grilled fillet of local whitefish accompanied with a Tuscan salad of tomatoes, bread, cucumber, capsicum & basil.

Cacciucco alla Livornese 36.90

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.

Filletto di Manzo con Salsa alla Pizzaiola 35.90

Roasted fillet of Black Angus beef, served medium rare, with pizzaiola sauce.

Pollo al Mattone 29.90

Free range chicken breast, marinated with lemon, rosemary & garlic, roasted 'under bricks' in the traditional Tuscan way, served with peperonata.

Coniglio al Forno 36.90

Adelaide Plains farmed rabbit, slow cooked with pancetta, onions, port & sage.

Saltimbocca di Vitello 34.90

Veal scallopine topped with prosciutto, fontina cheese & anchovy, pan fried with capers, parsley & garlic.

Fegatini alla Veneziana 28.90

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

Bistecca alla Fiorentina 48.90

Italians consider a T-bone grilled in the Florentine style to be the ultimate steak. Our 780gram 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 3 weeks to promote tenderness & flavour.

Sorry no separate accounts.

I Dolci



Panna Cotta	14.90
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Limoncello flavoured panna cotta topped with fresh raspberries & served with dark chocolate 'cigarellino'.	
I babà	14.90
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Golden honey soaked babàs served warm with roasted peach, white peach sorbetto & almond croccante.	
Brulée al Prosecco	14.90
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Caramelised prosecco flavoured 'brulee' with green apple sorbetto.	
Zuccotto	14.90
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Traditional Tuscan sponge 'Duomo' filled with layers of pistachio & milk gelati served with chocolate sauce.	
Semifreddo	14.90
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Dark chocolate & rum semifreddo with fresh strawberries & meringue 'bacini'.	
Crostata di Limone	14.90
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Lemon curd tart accompanied with rhubarb compote & Chianti flavoured sorbetto.	
Affogato al Frangelico	14.90
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Housemade vanilla bean gelato with Frangelico liqueur & espresso coffee.	
Piatto per caffè	9.90
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Cantucci al Pistacchio, zalletti biscotti, meringue 'bacini' & cioccolatino.	

Sorry no separate accounts.

I Formaggi



Imported Italian Cheese from Luigi Guffanti. 23.90

Pecorino Toscano DOP* ~ Toscana, Italia.

This semi-hard sheeps milk cheese is ripened for 60 days and produces a compact, yellow cheese that is sweet to taste.

Robiola Tre Latti ~ Piemonte, Italia.

A blend of cow's, sheep's & goat's milk with a short aging process & a semi-liquid centre, which picks up fragrance from the surface rind.

Gorgonzola Piccante DOP* ~ Piemonte, Italia.

A pasteurised cows milk with artisian cheese, at least 90 days old. It is a strong tasting cheese with widespread bluish-green marbling.

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

Sorry no separate accounts.