

## ***Primi Piatti***

- 18.50 ANTIPASTO  
Bacala mantecato on grilled polenta, mushroom & truffle frittata, white anchovies on crostini, arancini al ragu, San Daniele prosciutto, Asiago cheese, pork & parmesan polpette & imported bufala mozzarella.
- 18.50 AFFETTATI MISTI  
San Daniele prosciutto, sopressa salami & housemade bresaola, sliced to order & served with pickles and preserves.
- 18.50 GAMBERETTI FRITTI  
Local school prawns lightly fried with chilli, parsley, lemon & garlic served with aioli.
- 19.50 TORTELLINI IN BRODO  
Handmade tortellini filled with quail, rabbit & truffle served in a light game broth.
- 21.50 FUNGHI PORCINI [V]  
Imported fresh porcini mushrooms pan-fried with parsley & garlic served on bruschetta.
- 18.50 ARANCINI AL RAGU  
Lightly fried risotto "croquettes" filled with a rich sauce of milk fed veal, tomatoes & herbs.
- 19.50 BACCALA MANTECATO  
Venetian style "whipped" salt fish on grilled polenta with radicchio & gremolata.
- 18.50 FIORI DI ZUCCHINE [V]  
Fried zucchini flowers filled with ricotta cheese & pinenuts, served with tomato relish.
- 19.50 CARNE CRUDA AL ALBESE  
Thin slices of raw beef fillet & tartare with soft poached quail egg, swiss brown mushrooms & black truffle dressing.
- 19.50 CAPE SANTE AL FORNO  
Half a dozen sea scallops gently baked with anchovy butter & topped with "poor man's parmesan".

## ***Pasta e Risotto***

- 27.90 GNOCCHI DI PATATE CON SALSICCE  
Hand made potato gnocchi with Italian sausage meat, tomatoes, black olives, chilli, basil & garlic.
- 28.90 PAPPARDELLE ALL'ANATRA  
Hand made broad pasta ribbons with roasted duck meat, red capsicums, spinach & pinenuts.
- 29.90 FETTUCCINE AI FUNGHI MISTI [V]  
Hand made pasta ribbons with porcini, Swiss brown & oyster mushrooms pan-fried with white wine, parsley & garlic.
- 29.90 TAGLIOLINI CON GRANCHIO  
Hand made fine pasta ribbons in a sauce of blue swimmer crab, tomatoes, chilli & basil.
- 29.90 LINGUINE ALLO SCOGLIO  
Thin ribbon pasta with Port Lincoln mussels, vongole, tiger prawns, scallops, fresh tomatoes, olive oil, white wine, garlic & herbs.
- 28.90 RISOTTO AL GUSTO DI ZUCCA [V]  
Ferron vialone nano rice flavoured with Queensland blue pumpkin & house made amaretti biscotti.
- 31.50 RISOTTO AL BAROLO  
Ferron vialone nano rice flavoured with Barolo wine, smoked speck and Testun al Barolo cheese.

## ***Insalate e Contorni***

- 9.50 FUNGHI SALTATI  
Swiss brown mushrooms pan fried with parsley & garlic.
- 9.50 CAVOLO NERO  
Tuscan black cabbage with extra virgin olive oil.
- 9.50 BROCCOLINI  
Steamed broccolini with olive oil, chilli, garlic & basil.
- 9.50 INSALATA DI PERE  
Mixed greens, Grana Padano & pear salad with red wine vinaigrette.
- 8.50 PATATE FRITTE  
Kipfler potatoes lightly fried with rosemary & garlic.

## ***Piatti Principali***

- 32.50 INVOLTINI DI VITELLO  
Milk fed veal scaloppine rolled with pork, porcini mushrooms & parmesan slow cooked with tomatoes, white wine & herbs, served on soft polenta.
- 28.90 POLLO LESSO  
Gently poached free range organic chicken served in broth with butter beans & your selection of salsa verde, freshly grated horseradish or mostarda.
- 34.90 CONIGLIO AL FORNO  
Half a Fleurieu Peninsula rabbit slow cooked with pancetta, onions, port & sage.
- 48.90 BISTECCA ALLA FIORENTINA  
Italians consider a T-bone grilled in the Florentine style to be the ultimate steak. Our 780gram char grilled T-bone steak 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 & is 'Meat Standards Australia' certified.
- 32.90 COSTATA DI MANZO  
Grilled rib of Coorong Angus beef with Jerusalem artichoke puree & black truffle butter.
- 34.50 CACIUCCO ALLA LIVORNESE  
Local flathead, Morten Bay bug tail, Port Lincoln mussels & scallops gently poached in a tomato, chilli & basil broth.
- 32.50 PESCE AL CARTOCCIO  
Fillet of mullet baked in paper with baby artichokes, porcini mushrooms, leeks, lemon thyme & dry vermouth.

## ***Dolci***

- 14.50 CREMA FRITTA  
Lightly fried Venetian pastry cream served with local cherries preserved in grappa.
- 14.50 BONET  
Piemontese dark chocolate, rum & croccante custard with roasted local quince.
- 14.50 CROSTATA DI LIMONE  
Sicilian lemon tart with rhubarb compote & wild strawberry sorbetto.
- 14.50 PANNACOTTA  
Cappuccino pannacotta with Marsala pears and amaretti cantucci.
- 14.50 SEMIFREDDO  
Chocolate & chestnut semifreddo with caramelised apples & honey biscotti.
- 32.50 SELEZIONE DI DOLCE  
A dessert tasting plate consisting of crema fritta, bonet, crostata di limone & semifreddo.

## ***Formaggi***

### **22.90 A SELECTION OF IMPORTED ITALIAN CHEESES.**

#### **BRA TENERO, PIEMONTE**

A semi-firm cow's milk cheese with small amounts of sheep's & goat's milk added. Intensely pronounced cheese for 5 month maturity; ivory-coloured paste with an elastic consistency. Strong buttermilk flavour that develops with age.

Accompanied with panforte.

#### **BLU DEL MONVISO, PIEMONTE**

This soft cheese takes its name from the Monviso mountain in the Po Valley & is produced solely from cow's milk. Encased by a white rind its raw paste is both creamy & pungent, flavoured with light-blue veining formed from penicillin Roquefort. Aging for four months has allowed the intensity of this cheese to develop.

Accompanied with muscatel grapes.

#### **TESTUN AL BAROLO, PIEMONTE**

Piemontese dialect for a big strong head, the Testun al Barolo is made from cow, goat & sheep's milk. It is matured for up to twenty-four months in the wine must of Nebbiolo grapes.  
Accompanied with housemade radicchio jam.