

# **SUMMER RESTAURANT MENU 2024**

# **SHARE PLATES, SALADS AND ENTREES**

Salt & pepper squid topped with rocket served with a garlic aioli 25

Sicilian green olives, served warm, with home-baked focaccia\* and di Lusso EV olive oil 15

Caprese salad: Sliced vine ripened tomatoes with fresh basil, mozzarella di buffalo and extra virgin olive oil\* 18

Rocket salad with pears & pecorino cheese served with EV olive oil and balsamic dressing\* 20

Fresh zucchini flowers filled with DOP cheeses served tempura 20

#### SECONDI/MAINS

Prawn and crab meat tagliatelle served with garlic, cherry tomatoes, a touch of chilli and topped with fresh herbs 38

Pesto chicken: Free range chicken tossed with homemade basil pesto served room temperature with Risoni pasta and a side salad 35

Market fresh crispy skin salmon fillet served with lime pepper, a crisp citrus salad and seasoned fries 36

Locally sourced Mudgee lamb cutlets served with either a side salad and fries or baked potatoes 40

#### **DESSERT**

Chef's Italian citrus tart with lemoncello gelato 20

Affogato: Vanilla bean gelato served with expresso coffee and Succo or Dopo Cena 20

House-made Italian cassata ice cream cake comprising three flavours infused with candied fruits and nuts 20

Espresso or flat white coffee (from our pod machine) 3.50



# **SUMMER PIZZA MENU 2024**

To alleviate pressure on our small oven we may need to deliver your pizzas in waves

#### NONNO'S ANTIPASTO PIZZA 35

Now there's a thought. An Antipasto plate on a pizza: Salami, olives, sundried tomatoes, mozzarella and chorizo

# TARTUFO 40

Black truffle paste, mozzarella di buffalo, and porcini fungi mushrooms, topped with prosciutto and rocket (truffle paste may contain gluten)

#### MARGHERITA 33

The original and some say the best. A simple vegetarian pizza on a tomato base with bocconcini cheese and fresh basil

#### **GARLIC PRAWN 38**

Delicious prawns, dipped in garlic and served on a pesto base, topped with red onion. capers and pesto

### **AGNELLO 38**

Roast shoulder of Mudgee lamb served on a base of fresh herb salsa verde topped with red onion, cherry tomatoes and feta cheese

# **VEGETARIAN 33**

On a base of tomato and mozzarella cheese, a bright tasty medley of seasonal vegetables, sundried tomatoes & fresh herbs

Extra chilli – no charge

Extra toppings – add per topping \$3

Gluten free pizza base - \$5 per pizza

**BUY SIX BOTTLES OF WINE AND GET ONE PIZZA FREE** 



# **SUMMER KIDS MENU 2024**

**CHICKEN NUGGETS WITH CHIPS 18** 

PASTA WITH TOMATO SAUCE 16

PASTA WITH CHEESE SAUCE 18

KID'S MARHERITA PIZZA (NO BASIL OR CHERRY TOMATOES) 20

ITALIAN GELATO ONE OR TWO SCOOPS - \$6 PER SCOOP

**ESPRESSO** 

CHOCOLATE

LEMON

**STRAWBERRY** 

SALTED CARAMEL

**VANILLA BEAN**