

WINTER RESTAURANT MENU 2024

SHARE PLATES FOR THE TABLE

Seasoned fries 10

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

Roast vegetable medley: Mixed winter vegetables slow roasted with di Lusso olive oil and warm spices* 20

Mixed leaf salad with fresh pear, cranberries, roasted fennel and walnuts served with a balsamic dressing* 20

APPERITIVO/ENTREES

Chef's winter soup served with home baked focaccia 22

Salt and pepper squid served with fresh rocket and a roasted garlic aoli dip 25

Crispy arancini infused with cheese and topped with rocket 25

SECONDI/MAINS

Prawn linguine with capers, red onion and garlic served with a creamy sauce and topped with parmesan cheese (option to add chilli) 25

Crispy salt and pepper squid served with fresh rocket and a roasted garlic aioli 25

Pan fried Barramundi fillet served with garlic butter and roast vegetables or salad* 35

Mudgee lamb cutlets marinated in garlic and rosemary and served with green peas* 40

DESSERT

Chef's dessert special 18

Affogato: Vanilla bean gelato served with a shot of expresso and either Succo or Dopo Cena 20

Vin Santo – a Tuscon tradition. Almond biscotti dipped in a glass of Appassimento 15



WINTER PIZZA MENU 2024

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

NONNO'S ANTIPASTO PIZZA 32

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

SPICY DIAVOLA 32

To a tomato base we add spicy salami. olives, sundried tomatoes, mozzarella, chorizo & chilli

MARGHERITA 30

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

POLLO 32

On a base of salsa verde, a tasty fusion of chicken breast, pancetta, mushrooms, freshly grated Italian Parmigiano cheese with seasonal fresh herbs

GARLIC PRAWN 33

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

AGNELLO 32

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

VEGETARIAN AND VEGAN PIZZA 30

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