

## Starters | Antipasti

*In Italian culture antipasti are shared among the table as a starter before your pasta or main course, hence the term anti - pasto [before the meal]*

**CIABATTA.** Italian ciabatta, extra virgin olive oil. (evoo) 4.0 (v)

**CIABATTA & OLIVE TAPENADE.** Ciabatta served with our olive tapenade. 9.0 (v)

**OLIVES.** Fennel seeds, lemon, evoo. 4.0 (gf) (v)

**ARTICHOKE HEARTS.** Grana Padano herb crumb stuffed with fior di latte, served with tomato chili puree. 9.0 (v) (3 pieces)

**CALAMARI.** Fried baby calamari tubes lightly floured, dill, caper mayonnaise. 9.0

**ACCIUGHE BIANCHE.** White anchovy fillets, evoo, lemon, capers, herbs, ciabatta. 12.0 (Minus ciabatta gf)

**CAPRESE & LOMBO.** Fior di latte bocconcini, tomato, basil leaves, herb salsa, evoo, baby capers, lombo (cured pork loin), ciabatta. 18.0 (serves 2 to 4) (Minus ciabatta gf)

**SALUMI BOARD.** Thinly sliced salumi of Sicilian salami, rolled pancetta and lombo served on a board accompanied with provolone, shards of Grana Padano, semi sundried tomatoes, olives, pickles and ciabatta loaf. 30.0 (Serves 2 to 4) (Minus ciabatta gf)

**ANTIPASTO DELLA CASA.** Olives, lombo, crumbed artichoke hearts, Sicilian style peperonata, olive tapenade, baby calamari, fior di latte tomato basil, goat feta, white anchovy fillets, pickles, ciabatta. (Serves 2 to 4) 30.0

## Pasta | La Pasta

**TAGLIATELLE CON RAGU.** iLPASTO's Pork, beef and tomato ragu, pecorino Romano. 19.0

**SPAGHETTI ACCIUGHE, CAPPERI & OLIVE.** Evoo, garlic, chilli, anchovy, capers, parsley pesto topped with aromatic bread crumbs flavored with lemon rind, parmesan and herbs. 19.0 (Minus anchovy v)

**PENNE CON CAVOLFIORE.** Cauliflower, evoo, chilli, garlic, olives, crispy pancetta, parsley, Grana Padano, 19.0 (Minus pancetta v)

**TAGLIATELLE CON GRANCHIO.** Cleaned spanner crab meat, evoo, garlic, hint of chilli, lemon zest and mint leaves. 28.0

**SPAGHETTI AI GAMBERI.** Evoo, garlic, chilli, Australian tiger prawns, hint of tomato, fresh herbs. 28.0

**PENNE CON RAGU BIANCO.** Pork, beef, pea, onion, carrot, rosemary, thyme, white wine ragu, pecorino Romano. 22.0

**TAGLIATELLE CON FUNGHI.** Swiss brown and porcini mushroom sauce topped with Grana Padano and fresh herbs. 22.0 (v)

**LASAGNA.** iLPASTO's pork beef tomato ragu, white sauce, Grana Padano cheese in between layers of pasta sheets. 22.0

**RISOTTO.** See specials sheet or black board for this week's risotto.

## Seconds | Secondi

**FILETTO DI MANZO.** Black Angus beef fillet, sautéed spinach, porcini red wine jus, carrots, asparagus and potato croquette. 38.0

**PESCATORE ZAFFERANO.** Grilled fish fillet and asparagus topped with saffron sauce, tiger prawns, mussels, hints of zucchini and tomato served with potato croquette. 38.0

**COSTOLETTE DI CAPRETTO.** Grilled baby goat chops marinated in garlic and rosemary, salad of goats feta, tomato, cucumber, red onion, fresh herbs dressed with evoo, balsamic finished with parsley salsa and dukkah. 38.0 (gf)

**GROPPA D'AGNELLO.** Twice cooked lamb rump, sautéed spinach, balsamic reduction sauce, carrots, asparagus and potato croquette. 38.0

**MISTO DI MARE ALLA GRIGLIA.** Grilled skewered tiger prawns and baby calamari marinated in garlic, paprika, lemon, chilli and herbs, fish fillet served with dill, caper mayonnaise, Insalata mista and potato croquette. 38.0

## Sides | Contorni

**INSALATA MISTA.** Coz leaves, radish, tomato, cucumber, herbs, evoo, Dijon, lemon. 6.0 (gf) (v) (Individual serve)

**FIOR DI LATTE POMODORO BASILICO.** Bocconcini, tomato, red onion, basil, capers, herb salsa, evoo. 12.0 (gf) (v) (Serves 2)

**GOATS FETA SALAD.** Goats feta, tomato, cucumber, herbs, red onion, balsamic, herb salsa, dukkah. 12.0 (gf) (v) (Serves 2)

**CROQUETTE DI PATATE.** Fried potato croquette crumbed in our herb parmesan crust. 6.0 (v) (3 pieces)

## Dessert | Dolce

All desserts are made on the premises by our pastry chefs using the finest ingredients.

**TIRAMISU.** A traditional trifle of mascarpone cream cheese, espresso coffee, masala liqueur, Savoiardi biscuits. 12.0

**CRÈME BRÛLÉE.** Cointreau liqueur and vanilla bean custard, crisp caramel crust, homemade biscotto. 12.0 (minus biscotto gf)

**STICKY DATE AND ORANGE PUDDING.** Warm date, walnut and orange pudding with Rum toffee sauce and double cream. 12.0

**PANNA COTTA DEL GIORNO.** Panna cotta, homemade biscotto. Please see specials sheet or blackboard for today's panna cotta. 12.0 (minus biscotto gf)

**TRIPLE CHOCOLATE AND WALNUT BROWNIE.** Warm moist cacao, dark chocolate, white chocolate and walnut brownie served with vanilla bean ice cream and mixed berry compote. 12.0

**GELATO.** Chocolate, pistachio, vanilla bean Italian ice cream. 1 scoop, 4.5 2 scoop, 8.5 3 scoops, 12.0 (gf)

**AFFOGATO AND FRANGELICO.** Espresso coffee, vanilla ice-cream, shot of Frangelico liqueur. 12.0

**AFFOGATO.** Espresso coffee, vanilla ice-cream. 6.0

**BACI CHOCOLATE.** For a small treat. 2.5 ea

## Coffee & Tea | Caffè & The

Caffè  
The usual suspects. 4.0

Teapot  
Peppermint, Chamomile, English Breakfast, Earl Grey. 4.0

Chocolate  
Mocha, Chocolate, Italian style chocolate. 4.0

## Beverages | Bevande

Our still and sparkling water is filtered and bottled in house using an environmentally responsible system provided by ProAcqua.  
[www.proacquaaustralia.com.au](http://www.proacquaaustralia.com.au)

Pepsi  
Pepsi Max  
Lemon Lime Bitters  
Lemonade, Lemon Solo  
Chinotto  
Orange juice  
Apple juice 3.5ea

Sparkling water 750ml 3.5  
Still water, 750ml 3.5

Tap water, 500ml carafe. N/C  
BYO wine bottle. 3.0  
BYO beer 1-3 stubbies 1.5  
BYO beer 4-6 stubbies 3.0