

ENTRÉE

Garlic Bread (v) 10.0

freshly baked ciabatta w garlic butter & asiago cheese

Arancini (v) 12.0

crumbed italian arborio rice, pumpkin, mushroom, parmesan, mozzarella & parsley served w aioli

Bruschetta (v) 12.0

two pieces of fresh tomato, red onion & basil & two pieces of roast capsicum w garlic & olive oil on crusty bread

Polenta Crumbed Tender Squid 12.0

australian squid tossed w lemon pepper & sea salt w polenta crumb

Pork Belly Appetizer 12.0

served for 2 on ciabatta toast w roast capsicum, parmesan, roquette & fresh apple

Paesano Meat Balls 15.0

ground premium beef, onion, parmesan & mozzarella, parsley finished w signature frank's sauce

Italian Caprese w Prosciutto di Parma 15.0

fresh roma tomato, buffalo mozzarella, dried oregano, basil, extra virgin olive oil,

balsamic reduction w freshly sliced aged prosciutto

Fresh Oysters

natural	18.0	36.0
kilpatrick	19.0	38.0
chilli & lime	19.0	38.0

ITALIAN SHARING PLATTERS

Tasting Platter 12.0

chef's selection of salami, aged prosciutto, italian cheese & crusty bread

Prosciutto Focaccia 19.0

freshly sliced aged prosciutto served w wood fired baked focaccia

Antipasto Platter for two 28.0

freshly sliced aged prosciutto served rustic style w range of classic italian antipasto products & ciabatta bread

Vegetarian Platter for two (v) 26.0

fresh roquette salad, fresh apple & pear, grilled pumpkin & artichoke w parmesan & provolone cheese served w oven baked crusty ciabatta

SALADS

Nicoise Salad 18.0

cos lettuce, olives, green beans, potato, anchovies & tuna finished w thyme & onion dressing

Quinoa Salad 18.0

puffed quinoa tossed w roast pumpkin, cherry tomato, basil, roast onion, goat's cheese, roquette salad & lemon vinaigrette (add chicken breast 4.0)

Caesar Salad w Pancetta

w chicken 22.0

w prawns 27.0

cos lettuce, shaved parmesan, ciabatta croutons, crispy pancetta, poached eggs w house made dressing

Mediterranean Lamb Salad 26.0

spiced lamb, mixed lettuce, cucumber, kalamata olives, goat's cheese, petite red radish, cherry tomato & italian dressing

SIDES

Chips 7.0

Garden Salad 8.0

Mediterranean Vegetables 10.0

Wedges 12.0

w sour cream & sweet chilli sauce

Italian Salad 14.0

mixed lettuce, Sundried tomato, roast capsicum & goat's cheese

MAINS

Fish & Chips 26.0

beer battered fish fillet served w chips w mixed garden salad & tartar

Beef Snitzel 26.0

tender crumbed beef served w chips, mixed garden salad & creamy mushroom sauce

Calamari Fritti or Polenta Tender Squid 26.0

choose your favourite calamari served w chips & mixed garden salad

Chicken Parmigiana 26.0

crumbed chicken breast topped w napoli sauce, ham, mozzarella served w chips & garden salad

Stuffed Chicken Breast 30.0

moist chicken breast stuffed w sundried tomato, prosciutto, provolone, ricotta & served w roast kipfler potatoes w wild mushroom sauce

Pork Belly 33.0

crispy pork belly served w broccolini, glazed baby carrot, sweet potato puree & apple sauce

Pork Rib Eye 35.0

juicy pork served w fresh fennel, mustard seeds, fresh roquette, fresh orange, fresh apple & jus

Fish of the Day POA

freshest fish available daily

The Stonegrill Experience

lamb & beef served on stone grill – please ask us if you prefer us to cook over charcoal

choice of sauces – creamy mushroom, creamy garlic, pepper or red wine jus

Lamb Rump 34.0

mount leura lamb served on hot stone w mixed garden salad, chips & red wine jus

MSA Porterhouse 300gm 39.0

grain fed w 3+ marble score served on hot stone w mixed garden salad & chips w your choice of sauce

Eye Fillet 250gm 48.0

premium grade tender eye fillet served on hot stone w mixed garden salad & chips w your choice of sauce

**WOOD FIRED
GOURMET PIZZA**

Gourmet Margherita (v) 19.0

signature basil & tomato glaze, fior di latte & fresh baby basil

Mediterranean (v) 21.0

fior di latte topped w mushroom, olives, red onion, roast capsicum w sun dried tomato & baby broccolini finished w signature basil & tomato glaze

Diavolo 21.0

fior di latte, sopressa salami, red onion, cherry tomato, roast capsicum & chilli finished w signature basil & tomato glaze topped w fresh buffalo mozzarella

Cippola 21.0

mozzarella & parmesan w pancetta, red onion & chilli on olive oil base

Sapori Della Terra (v) 21.0

pumpkin glaze, fior di latte, sautéed mushroom & red onion, signature pesto & tomato glaze w fresh cherry tomato & olives

Pollo Milano 21.0

fior di latte, spiced chicken, avocado, sundried tomato w signature basil & tomato glaze

IL Sole 21.0

fior di latte, olives, red onion, baby asparagus topped w shaved parmesan cheese

Scarpetta (v) 22.0

fior di latte, potato, mushroom, sautéed red onions, basil pesto w gorgonzola puree

Pear & Pancetta 22.0

fior di latte, parmesan & pancetta topped w fresh pear & gorgonzola puree

Prosciutto 22.0

signature sauce, fior di latte, olives, fresh basil & cherry tomato finished w basil glaze – aged fresh prosciutto served on the side to guarantee full rich flavours

Maranello (pizza bianca) 22.0

fior di latte, sautéed mushroom & red onion, topped w olives, virginian leg ham topped w fresh cherry tomato & basil

Gluten Free Base 4.0

NONNA CLARA'S HOME MADE PASTA

All Gnocchi, Fettuccini & Spaghetti made in house from traditional receipe

using Australian produce & Italian Tipo 00 high quality flour

Cannelloni Spinach & Ricotta (v) 24.0

house made sheets rolled w nonna clara's secret recipe w napoli

Lasagna 24.0

house made sheets layered w MSA diced beef, eggs & two cheeses

Gnocchi Beef Ragù 24.0

slow cooked MSA beef tossed w gnocchi & butter topped w san marzano crushed tomato

Pumpkin Gnocchi (v) 24.0

pan tossed house made pumpkin gnocchi w red onion, garlic & creamy sauce (add chicken 3.0)

Spaghetti Sorrentino (v) 24.0

hand made spaghetti tossed w garlic, cherry tomato, basil, white wine finished w buffalo cheese

Fettuccini Verde (green) (v) 24.0

spinach infused fettuccini w spinach, artichoke, cream & pesto w sun dried tomato finished w parmesan cheese

Gnocchi Pollo Funghi 27.0

breast of chicken w house made gnocchi & wild mushrooms tossed w garlic & creamy sauce

Fettuccini Carbonara 27.0

pancetta, spring onion, egg, parmesan cheese w freshly cracked pepper (light cream)

Gnocchi Inverno 27.0

breast of chicken w gnocchi tossed w basil & house made creamy pesto

Ravioli Burnt Butter 29.0

slow cooked pumpkin puree, sage butter finished w ricotta

Fettuccini Pescatore 29.0

prawns, mussels, clams, scallops & fish tossed w fresh garlic, spring onion in our signature sauce

Crab Spaghetti alla Chitarra 39.0

hand rolled spaghetti tossed w australian crab meat & bisque served w blue swimmer crab

Gluten Free Penne 3.0

RISOTTO

Risotto di Pollo 25.0

arborio rice w chicken breast, onion, sundried tomato, mushroom, capsicum & chilli w parmesan & basil

Risotto di Funghi (v) 25.0

arborio rice cooked w wild mushrooms, shallots, garlic & parmesan cheese w parsley in a light cream sauce w truffle oil

Risotto di Franco 27.0

arborio rice w prawns, fresh cherry tomato, chilli, capsicum & onion

VEGETARIAN MENU

ENTRÉE

Garlic Bread 10.0

w asiago cheese

Paesano Arancini 12.0

crumbed fried rice balls filled w pumpkin, mushroom, onion & cheese served w aioli

Pumpkin Bruschetta 12.0

roast pumpkin, basil pesto, rocket on ciabatta bread finished w ricotta

Zucchini & Potato Fritters 12.0

w corn kernels, wholemeal flour served w house made spicy sauce

Tasting Platter 12.0

italian condiments served w crusty bread

MAIN

Spaghetti alla Nonna 24.0

classic dish from sicilia comprising of eggplant, tomato, basil & garlic w a dollop of ricotta

Pumpkin Gnocchi 24.0

pan tossed house made pumpkin gnocchi w red onion, garlic & creamy sauce

Cannelloni Spinach & Ricotta 24.0

house made sheets rolled w nonna clara's secret recipe w napoli

Gnocchi Gorgonzola 27.0

house made hand cut gnocchi w sautéed wild mushrooms, garlic & spring onion finished w gorgonzola puree

Pappa Dew Fettuccini 24.0

house made pesto w arugula finished w grated fetta

Pumpkin Ravioli 29.0

hand made ravioli (come watch us make it) w slow cooked pumpkin puree, sage butter finished w ricotta

Risotto di Funghi 25.0

arborio rice cooked w wild mushrooms, shallots, garlic & parmesan cheese w parsley in a light cream sauce w truffle oil

Risotto di Veg 25.0

arborio rice made the italian way w seasonal vegetables

Gourmet Margherita 19.0

signature basil & tomato glaze, fior di latte & fresh baby basil

Mediterranean 21.0

fior di latte topped w mushroom, olives, red onion, roast capsicum w sun dried tomato & baby broccolini finished w signature basil & tomato glaze

Sapori Della Terra 21.0

pumpkin glaze, fior di latte, sautéed mushroom & red onion, signature pesto & tomato glaze w fresh cherry tomato & olives

IL Sole 21.0

fior di latte, olives, red onion, baby asparagus topped w shaved parmesan cheese

Scarpetta 22.0

fior di latte, potato, mushroom, sautéed red onions, basil pesto w gorgonzola

VEGAN MENU

ENTRÉE

Garlic Bread 10.0

freshly baked ciabatta w garlic

Arancini 12.0

arborio rice, pumpkin, mushroom, parsley & finished w signature Frank's sauce

Eggplant Bruschetta 12.0

eggplant blended w basil, olive oil on ciabatta

Vegetarian Platter for 2 26.0

fresh roquette salad, fresh apple & pear, grilled pumpkin & artichoke w parmesan & provolone cheese on oven baked ciabatta

MAINS

Penne Pasta Pomodoro 22.0 gf

red onion, cherry tomato, roast capsicum & basil tossed w signature frank's sauce

Pumpkin & Mushroom Risotto 23.0 gf

arborio rice cooked w onion & capsicum, pumpkin, wild mushroom, garlic, basil & finished w signature frank's sauce

Spaghetti Vegetarian 23.0

w hazelnut, zucchini, pumpkin, garlic, pesto & olive oil base

Eggplant Caponata 23.0 gf

eggplant, onion, celery, tomato, olives & red capsicum

Penne Pinoli 23.0 gf

penne pasta w pine nuts, garlic, cashews & cherry tomato tossed w house made basil pesto

SALADS

Garden Fresh Salad 18.0 gf

baby coz w cherry tomato, cucumber infused w italian balsamic dressing

Lentil Salad 19.0 gf

ground lentils, pumpkin, cherry tomato, roquette tossed w ground cumin seeds & olive oil