

ENTRÉE

Garlic Bread (v) <i>freshly baked ciabatta w garlic butter & asiago cheese</i>	10.0
Arancini (v) <i>crumbed italian arborio rice, pumpkin, mushroom, parmesan, mozzarella & parsley served w aioli</i>	12.0
Bruschetta (v) <i>two pieces of fresh tomato, red onion & basil & two pieces of roast capsicum w garlic & olive oil on crusty bread</i>	12.0
Polenta Crumbed Tender Squid <i>australian squid tossed w lemon pepper & sea salt w polenta crumb</i>	12.0
Scallops or Prawns – Paesano Style <i>your choice - golden fried served w light italian tomato salad, extra virgin olive oil & balsamic</i>	12.0
Italian Style Chicken Balls <i>house made w fresh mince chicken served w romana sauce</i>	15.0
Garlic & Cheese Focaccia <i>Freshly baked in wood fire oven w fresh garlic & mozzarella</i>	16.0
Italian Caprese w Prosciutto di Parma <i>fresh roma tomato, buffalo mozzarella, dried oregano, basil, extra virgin olive oil, balsamic reduction w freshly sliced aged prosciutto</i>	15.0

ITALIAN SHARING PLATTERS

Tasting Platter <i>chef's selection of salami, aged prosciutto, italian cheese & crusty bread</i>	12.0
Antipasto Platter for two <i>freshly sliced aged prosciutto served rustic style w range of classic italian antipasto products & ciabatta bread</i>	28.0

MAINS

The Stonegrill Experience <i>lamb & beef served on hot stone - please ask if you prefer us to cook over charcoal choice of sauces – creamy mushroom, creamy garlic, pepper or red wine jus</i>	34.0
Lamb Rump <i>mount leura lamb served on hot stone w mixed garden salad, chips & red wine jus</i>	34.0
MSA Porterhouse 300gm <i>grain fed w 3+ marble score served on hot stone w mixed garden salad & chips w your choice of sauce</i>	39.0
Eye Fillet 250gm <i>premium grade tender eye fillet served on hot stone w mixed garden salad & chips w your choice of sauce</i>	48.0
Fish & Chips <i>beer battered fish fillet served w chips w mixed garden salad & tartar</i>	26.0
Calamari Fritti or Polenta Tender Squid <i>choose your favourite calamari served w chips & mixed garden salad</i>	26.0
Chicken Parmigiana <i>crumbed chicken breast topped w napoli sauce, ham, mozzarella served w chips & garden salad</i>	26.0
Stuffed Chicken Breast <i>moist chicken breast stuffed w sundried tomato, prosciutto, provolone, ricotta & served w roast kipfler potatoes w wild mushroom sauce</i>	30.0
Pork Belly <i>crispy pork belly served w broccolini, glazed baby carrot, sweet potato puree & apple sauce</i>	33.0
Veal Scaloppini <i>tender spring veal, garlic, onion, olive oil, marsala & white wine in a creamy mushroom sauce w spring onion served w kipfler potato & baby carrots</i>	33.0
Fish of the Day <i>freshest fish available daily</i>	POA

RISOTTO

Risotto di Pollo <i>arborio rice w chicken breast, onion, sundried tomato, mushroom, capsicum & chilli w parmesan & basil</i>	25.0
Risotto di Funghi (v) <i>arborio rice cooked w wild mushrooms, shallots, garlic & parmesan cheese w parsley in a light cream sauce w truffle oil</i>	25.0
Risotto di Franco <i>arborio rice w prawns, fresh cherry tomato, chilli, capsicum & onion</i>	27.0

NONNA CLARA'S HOME MADE PASTA

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

Cannelloni Spinach & Ricotta (v) <i>house made sheets rolled w nonna clara's secret recipe w napoli</i>	24.0
Lasagna <i>house made sheets layered w MSA diced beef, eggs & two cheeses</i>	24.0
Gnocchi Beef Ragù <i>slow cooked MSA beef tossed w gnocchi & butter topped w san marzano crushed tomato</i>	24.0
Pumpkin Gnocchi (v) <i>pan tossed house made pumpkin gnocchi w red onion, garlic & creamy sauce (add chicken 3.0)</i>	24.0
Gnocchi Pollo Funghi <i>breast of chicken w house made gnocchi & wild mushrooms tossed w garlic & creamy sauce</i>	27.0
Fettuccini Carbonara <i>(your choice of egg base or cream base) pancetta, spring onion, egg, parmesan cheese w freshly cracked pepper (light cream)</i>	27.0
Gnocchi Inverno <i>breast of chicken w gnocchi tossed w basil & house made creamy pesto</i>	27.0
Fettuccini Pescatore <i>prawns, mussels, clams, scallops & fish tossed w fresh garlic, spring onion in our signature sauce</i>	29.0
Crab Spaghetti alla Chitarra <i>hand rolled spaghetti tossed w australian crab meat bisque</i>	36.0
Gluten Free Penne	3.0

SALADS

Spinach Salad (v) <i>spinach w grape tomato, onion, garlic & fetta cheese</i>	14.0
Caesar Salad <i>cos lettuce, shaved parmesan, ciabatta croutons, crispy pancetta, poached egg w anchovies & house made dressing add chicken 4.0</i>	18.0
Mediterranean Lamb Salad <i>marinated lamb, mixed lettuce, cucumber, kalamata olives, goat's cheese, petite red radish, cherry tomato & italian dressing</i>	26.0
Creamy Chicken Salad <i>grilled chicken served w mixed salad, avocado & cherry tomato served w creamy italian dressing</i>	22.0

VEGAN

Garlic Bread <i>freshly baked ciabatta w garlic</i>	10.0
Bruschetta <i>fresh tomato, red onion & basil and roast capsicum, garlic & olive oil on ciabatta</i>	12.0
Arancini <i>arborio rice, pumpkin, mushroom, parsley & finished w signature Frank's sauce</i>	12.0
Penne Pasta Pomodoro (gf) <i>red onion, cherry tomato, roast capsicum & basil tossed w signature Frank's sauce</i>	22.0
Pumpkin & Mushroom Risotto (gf) <i>arborio rice cooked w onion & capsicum, pumpkin, wild mushroom, garlic, basil & finished w signature Frank's sauce</i>	23.0
Penne Pinoli (gf) <i>penne pasta w pine nuts, garlic, cashews & cherry tomato tossed w house made basil pesto</i>	23.0
Garden Fresh Salad (gf) <i>baby coz w cherry tomato, cucumber infused w italian balsamic dressing</i>	10.0
Lentil Salad (gf) <i>ground lentils, pumpkin, cherry tomato & roquette tossed w ground cumin seeds & olive oil</i>	16.0
Paesano Vegan Special Pizza <i>olive oil wood fired base w fennel, red onion, olives, roast pumpkin & basil pesto</i>	22.0

VEGETARIAN

Pumpkin Bruschetta <i>roast pumpkin, basil pesto, roquette on ciabatta w ricotta</i>	12.0
Tasting Platter <i>italian condiments served w crusty bread</i>	12.0
Pumpkin Gnocchi <i>pan tossed house made gnocchi w fresh roast pumpkin, red onion, garlic & creamy sauce</i>	24.0
Gnocchi Gorgonzola <i>hand cut gnocchi w sautéed mushrooms, garlic & spring onion finished w gorgonzola puree</i>	27.0
Fettuccini Arugula <i>house made pesto, house made fettuccini w arugula finished w grated fetta</i>	24.0
Risotto di Funghi <i>arborio rice cooked w wild mushrooms, shallots, garlic & parmesan cheese w parsley in a light cream sauce w truffle oil</i>	25.0
Risotto di Veg <i>arborio rice made the italian way w seasonal vegetables</i>	25.0
Gourmet Margherita Pizza <i>signature basil glaze, mozzarella, fior di latte on wood fire base</i>	19.0
Mediterranean Pizza <i>fior di latte topped w mushroom, olives, red onion, roast capsicum w sun dried tomato & baby broccolini finished w signature basil glaze</i>	22.0
Paesano Vegetarian Special Pizza <i>mozzarella & parmesan cheese base w fennel, red onion, olives, roast pumpkin & basil pesto</i>	22.0

WOOD FIRED GOURMET PIZZA

Gourmet Margherita (v) <i>signature basil glaze, fior di latte & on wood fire base</i>	19.0
Mediterranean (v) <i>fior di latte topped w mushroom, olives, red onion, roast capsicum w sun dried tomato & baby broccolini finished w signature basil glaze</i>	22.0
Diavolo <i>fior di latte, sopressa salami, red onion, cherry tomato, roast capsicum & chilli finished w signature basil glaze</i>	20.0
Cippola <i>mozzarella & parmesan w pancetta, red onion & chilli on olive oil base</i>	21.0
Pollo Milano <i>fior di latte, spiced chicken, sundried tomato topped w fresh avocado & signature basil glaze</i>	21.0
Pear & Pancetta <i>fior di latte, parmesan & pancetta topped w fresh pear & gorgonzola puree</i>	22.0
Prosciutto <i>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</i>	22.0
Italian Capricciosa (pizza bianca) <i>fior di latte, mushroom, red onion, olives, virginian leg ham topped w cherry tomato & basil puree</i>	22.0
Spring Lamb <i>tender lamb on white mozzarella base w fiore di latte, sun dried tomato, roast capsicum topped w mint tzatziki</i>	22.0
Frutti di Mare <i>white wood fire base w prawns, scallops & mussels marinated in extra virgin olive oil w garlic & parsley topped w parmesan & light mozzarella</i>	29.0
Gluten Free Base	4.0

SIDES

Chips	7.0
Mediterranean Vegetables	10.0
Wedges <i>w sour cream & sweet chilli sauce</i>	12.0
Stuffed Mushrooms <i>gorgonzola cheese deep fried & served on bed of aioli topped w pesto & parmesan</i>	12.0
Italian Salad (v) <i>mixed lettuce, sun dried tomato, roast capsicum & goats cheese</i>	14.0