

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). **5.0** (v)

OLIVES. Marinated mixed olives, evoo and herbs. **5.0** (gf) (v)

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

ARTICHOKE HEARTS. Grana Padano herb crumb stuffed with fior di latte, served with tomato chili sauce. **10.0** (v) (3 pieces)

CALAMARI. Fried baby calamari tubes lightly floured, dill, caper mayonnaise. **10.0**

SALSICCIA. Grilled Italian sausage served with slice of ciabatta and salad garnish. **12.0** (Minus ciabatta gf)

POLIPO. Marinated octopus served with slice of ciabatta and salad garnish. **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, marinated octopus, pickles, ciabatta. **30.0** (Serves 2 to 4)

Pasta | La Pasta

TAGLIATELLE CON RAGU. iLPASTO's Pork, beef and tomato ragu, peas, pecorino Romano topped with fresh parsley. **22.0**

SPAGHETTI CON CALAMARI E COZZE. Evoo, garlic, fresh chilli, white wine, cherry tomato and hints napoletana sauce, fresh mussels, baby calamari and fresh basil. **22.0**

CASARECCE BROCCOLI E SALSICCIA. Evoo, fresh chilli, garlic, olives, pork and fennel sausage, white wine, broccoli, served with pecorino Romano cheese and fresh parsley. **22.0**

SPAGHETTI AGLIO E OLIO. Evoo, fresh chilli, garlic, cherry tomato topped with parsley. **22.0** (v)

TAGLIATELLE ALLA FUNGHI. Evoo, garlic, mushroom ragu topped with Grana Padano cheese and fresh parsley. **22.0** (v)

LASAGNA. iLPASTO's pork beef tomato ragu, white sauce, Grana Padano cheese in between layers of pasta sheets. **23.0**

SPAGHETTI CARBONARA. Guanciale (cured pork cheek), black pepper, eggs, pecorino romano, parsley. **25.0**

SPAGHETTI AI GAMBERI. Evoo, garlic, fresh chilli, prawns, white wine, hint of napoletana sauce, cherry tomatoes, fresh parsley. **28.0**

RISOTTO & RAVIOLI. See specials sheet or black board for this week's flavours.

Seconds | Secondi

BEEF SCALOPPINE. Tenderised beef scaloppini, dusted in flour, pan fried and deglazed with marsala wine, a hint of cream. Served with seasonal vegetables and potato croquette. **32.0**

BISTECCA ALL FLORENTINE. 24 hour marinated T-Bone in herbs and garlic on a bed of pecorino romano sauce served with seasonal vegetables and potato croquette. **36.0**

FILETTO DI MANZO. Black Angus beef fillet (200 grams), sautéed spinach, infused with herbs demi-glace red wine jus, seasonal vegetables and potato croquette. **38.0**

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

GROPPA D'AGNELLO. Twice cooked lamb rump, sautéed spinach, marsala wine sauce, cherry tomato, seasonal vegetables, potato croquette. **38.0**

MISTO DI MARE ALLA GRIGLIA. Grilled skewered 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 Lettuce, radish, cucumber, red onion, herbs, evoo, white wine vinegar, salt and pepper **6.0** (gf) (v) (Single serve)

CROQUETTE DI PATATE. Fried potato croquette crumbed in our herb parmesan crust. **8.0** (v) (3 pieces)

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

INSALATA DI ARANCE E SPINACI E CECI Fresh spinach tossed with orange, fried chick peas, shaved parmesan, cherry tomatoes with a balsamic dressing. (v) (Serves 2) **12.0**

INSALATA CON POLIPO E PATATE. Shallow fried potato, onions, marinated octopus, tossed with herbs, white wine vinegar dressing (Serves 2) **12.0**

VEGETABLES. Side plate of seasonal vegetables (v) **12.0**

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. **12.5**

CRÈME BRULÉE. Cointreau liqueur and vanilla bean custard, crisp caramel crust, homemade biscotto. **12.5** (minus biscotto gf)

STICKY DATE AND ORANGE PUDDING. Warm date, walnut and orange pudding with Rum toffee sauce and vanilla bean ice cream. **12.5**

PANNA COTTA DEL GIORNO. Panna cotta, homemade biscotto. Please see specials sheet or blackboard for today's panna cotta. **12.5** (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. **12.5**

GELATO. Chocolate, pistachio, vanilla bean Italian ice cream. 1 scoop, **5** 2 scoops, **9** 3 scoops, **12.5** (gf)

AFFOGATO AND FRANGELICO. Espresso coffee, vanilla ice-cream, shot of Frangelico liqueur. **12.5**

AFFOGATO. Espresso coffee, vanilla ice-cream. **6.5**

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

Coffee & Tea | Caffè & The

Caffè. **4.0**

Caffè & Baci. **5.5**

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

Coke **3.0**

Diet Coke **3.0**

Sprite **3.0**

Lemon Lime & Bitters **3.5**

Orange and Mango **3.5**

Orange juice / Apple Juice **3.5 ea**

Chinotto **4.0**

Still or Sparkling water 750ml **3.5**

Tap water, 500ml carafe. N/C

BYO wine bottle. **3.0**

BYO beer 1 – 3 stubbies **1.5** 4-6 stubbies **3.0**



www.ilpasto.com.au

Open Monday to Saturday from 5:30PM
dine in - take-away – available for private function
BYO wine and beer only

We will do our best to accommodate your requests with regards to changes on the menu. (gf) gluten free, (v) vegetarian.