

# TAKE AWAY MENU

## Starters | Antipasti

**CIABATTA & OLIVE TAPENADE** Ciabatta served with our olive tapenade. (v) **8.0**

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

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

**CAPRESE & LOMBO** Fior di latte bocconcini, tomato, basil leaves, herb salsa, evoo, baby capers, lombo ciabatta. (serves 2 to 4) **17.0**

**SALUMI BOARD** Sicilian salami, rolled pancetta, lombo, provolone, shards of Grana Padano, semi sundried tomatoes, olives, pickles and ciabatta loaf. (Serves 2 to 4) **29.0**

**ANTIPASTO DELLA CASA** Olives, lombo, crumbed artichoke, peperonata, olive tapenade, baby calamari, fior di latte tomato basil, goat feta, marinated octopus, pickles, ciabatta. (Serves 2 to 4) **29.0**

## Salads | Insalata

**INSALATA MISTA** Green leaf lettuce, radish, cucumber, red onion, herbs, evoo, white wine vinegar, salt and pepper (gf) (v) (Individual serve) **5.0**

**FIOR DI LATTE POMODORO BASILICO** Bocconcini, tomato, red onion, basil, capers, herb salsa, evoo. (gf) (v) (Serves 2) **11.0**

## Pasta

**TAGLIATELLE CON RAGU.** iLPASTO's Pork, beef and tomato ragu, peas pecorino Romano topped with fresh parsley. **15.0**

**CASARECCE ARRABIATA** Fresh chilli, black olives, evoo, napoletana sauce topped with pecorino cheese and fresh basil. (v) **15.0.**

**SPAGHETTI CON CALAMARI AND COZZE** . Evoo, garlic, fresh chilli, white wine, cherry tomato and hints napolitana sauce, fresh mussels, baby calamari and fresh basil. **21.0**

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

**SPAGHETTI CARBONARA.** Guanciale (cured pork cheek), black pepper, white wine, eggs, pecorino romano, parsley. **24.0**

**SPAGHETTI AI GAMBERI.** Evoo, garlic, fresh chilli, prawns, white wine, hint of napoletana sauce, cherry tomatoes, fresh parsley. **27.0**

## Desserts | Dolce

**TIRAMISU** A traditional trifle of mascarpone cream cheese, espresso coffee, masala liqueur, Savoiardi biscuits. **\$11.0**

**STICKY DATE AND ORANGE PUDDING** Warm date, walnut and orange pudding with Rum toffee sauce. **\$11.0**

**PANNA COTTA DEL GIORNO** Panna cotta, homemade biscotto. Panna cotta flavour varies. **\$11.0**

**TRIPLE CHOCOLATE AND WALNUT BROWNIE** Warm moist cacao, dark chocolate, white chocolate and walnut brownie served mixed berry compote. **\$11.0**