

## 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)

**GARLIC BREAD.** Toasted ciabatta bread spread with our homemade butter, garlic and herb mix. **9.5** (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, served with tartare sauce. **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) (Minus ciabatta gf)

**GARLIC PRAWNS.** Prawns sautéed in garlic, white wine, fresh cream and basil. Served with rice or garlic bread. **18.0**

**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) (Minus ciabatta gf)

**ANTIPASTO DELLA CASA.** Olives, lombo, crumbed artichoke hearts, Sicilian style peperonata, olive tapenade, baby calamari, fior di latte tomato basil, goats feta, marinated octopus, pickles and ciabatta. **30.0** (Serves 2)

## 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**

**PENNE CON CAVOLFIORRE.** Cauliflower, evoo, chilli, garlic, olives, crispy pancetta, parsley and Grana Padano. **22.0** (Minus pancetta v)

**PENNE ALFREDO CON POLLO.** Chicken, penne, garlic, onions, chilli, cream, Grana Padano and parsley. **22.0**

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

## Seconds | Secondi

**PETTO DI POLLO CON FUNGHI.** Mount Barker chicken breast dusted in flour, pan seared in butter, garlic and mushroom, marsala wine, fresh cream served with seasonal vegetables and potato croquette. **32.0**

**BRACIOLO DI MAIALE.** Grilled 24 hour marinated pork ribeye, fennel seeds, rosemary, olive oil, salt & pepper. Served on wilted spinach and topped with butter lemon herb sauce, seasonal vegetables and potato croquette. **36.0**

**FILETTO DI MANZO.** Herb crusted Black Angus beef fillet (200 grams), wilted spinach, red wine demi-glace, 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 seasonal vegetables and potato croquette. **38.0**

**GROPPA D'AGNELLO.** Twice cooked lamb rump, wilted spinach, marsala wine sauce, cherry tomato, seasonal vegetables and 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 tartare sauce, 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 and evoo. **12.0** (gf) (v) (Serves 2)

**GOATS FETA SALAD.** Goats feta, tomato, cucumber, herbs, red onion, mixed olives, capsicum, white wine vinegar, evoo, salt and pepper. **12.0** (gf) (v)

## Beverages | Bevande

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

Coke, Diet Coke, Sprite **3.0**

Still or Sparkling water 750ml **3.5**

Lemon Lime & Bitters **3.5**

Orange juice / Apple Juice **3.5 ea**

Chinotto **4.0**

Tap water, 500ml carafe. N/C

Orange and Mango **3.5**

BYO wine bottle. **3.0**

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