

TAKE AWAY MENU



To order your take away
9271 7870
or online
www.ilpasto.com.au

Starters | Antipasti

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

GARLIC BREAD Toasted ciabatta bread spread with our homemade butter, garlic and herb mix. **9.5** (v)

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**

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

Pasta

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

PENNE CON CAVOLFIORRE. Cauliflower, evoo, chilli, garlic, olives, crispy pancetta, parsley & Grana Padano. **15.0** (Minus pancetta v)

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 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**

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