

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

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**