

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). **6.0** (v)

OLIVES. Marinated mixed olives, evoo and herbs. **6.0** (gf) (v)

GARLIC BREAD. Toasted ciabatta with our homemade garlic butter. **9.5** (v)

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

CALAMARI. Fried baby calamari tubes lightly floured, served with tartare sauce. **12.0**

CAPRESE & LOMBO. Fior di latte bocconcini, tomato, basil leaves, herb salsa, evoo, baby capers, lombo (cured pork loin) and ciabatta. **18.0** (serves 2) (Minus ciabatta gf)

GAMBERI ALLA BUSARA. (Specialty of Venice) Prawns sauteed in garlic, chilli, fresh tomato and basil served with ciabatta. **18.0**

- Garlic Prawns available on request.

CHILLI MUSSELS. Mussels sauteed in garlic, chilli and parsley with ciabatta. **18.0**

ANTIPASTO DELLA CASA. Olives, lombo, grilled Italian sausage, baby calamari, fior di latte, tomato and basil, served with ciabatta. **32.0** (Serves 2)

Pasta | La Pasta

SPAGHETTI ALLA BOLOGNESE. Spaghetti with iLPASTO's beef and porktomato ragu topped with Grana Padano cheese. **22.0**

RIGATONI BROCCOLI & SALSICCIA. Rigatoni with steamed broccoli, Italian sausage sauteed in butter and white wine. **23.0**

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

FETTUCCINE AI FUNGHI. Fettuccine with iLPASTO's mushroom ragu topped with Grana Padano cheese and fresh parsley. **24.0** (v)

FETTUCCINE AL POLLO. Fettuccine with marinated chicken sauteed in seeded mustard, garlic, Italian herbs, semi dried tomatoes and spinach with a dash of cream. **24.0**

SPAGHETTI ALLA CARBONARA. (Traditional Italian Carbonara) Spaghetti with guanciale, egg yolks and pecorino. **25.0**

- Australian version: add cream on request

RIGATONI CON RAGU NAPOLETANO. Rigatoni with slow cooked beef with fresh Italian sausage in tomato sauce. **25.0**

SPAGHETTI AI GAMBERI. Spaghetti with evoo, prawns, garlic, chilli, cherry tomatoes sauteed in white wine with a hint of napolitana sauce. **28.0**

SPAGHETTI ALLO SCOGLIO. Spaghetti with mussels, clams, prawns, calamari, cherry tomatoes and fresh parsley. **28.0**

Seconds | Secondi

PETTO DI POLLO CON FUNGHI. Mount Barker chicken breast with mushrooms, cherry tomatoes, roast potatoes and caponata (Sicilian dish with fried eggplant, seasonal vegetables, tomato and capers). **32.0**

FILETTO DI MANZO. Char grilled beef fillet served on a bed of rocket and parmesan salad with caponata and roasted potatoes. **38.0**

BARRAMUNDI CON FUNGHI. Grilled fresh barramundi (skin on), served with cherry tomatoes, caponata and roasted potatoes. **38.0**

GRIGLIATA MISTA DI CARNE. Mixed grill of steak, chicken and fresh Italian sausage served with roasted potatoes and garden salad. **65.0** (Serves 2)

Sides | Contorni

INSALATA MISTA Lettuce, radish, cucumber, red onion, herbs, evoo, white wine vinegar, salt and pepper **8.0** (gf) (v) (Single serve)

ROASTED POTATOES. Seasoned roasted potatoes. **8.0**

MEDITERRANEAN SALAD. Goats feta, tomato, cucumber, red onion, mixed olives, capsicum and a white wine vinaigrette. **12.0**

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

CHEFS SALAD. Potato, broccoli and crispy pancetta. **14.0**

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 **3.5**

Still or Sparkling water 750ml **3.5**

Lemon Lime & Bitters **4.0**

Orange juice / Apple Juice **3.5 ea**

Chinotto **4.0**

Tap water, 500ml carafe. N/C

BYO wine bottle. **3.0**

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