

TAKE AWAY MENU



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

Starters | Antipasti

CIABATTA Italian Ciabatta, extra virgin olive oil (evoo) (v) **5.5**

OLIVES Marinate mixed olives, evoo and herbs (v) **5.5**

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

SALSICCIA Grilled Italian sausage, served with ciabatta and salad garnish (evoo) (v) **11.5**

CALAMARI Fried baby calamari tubes lightly floured, dill, caper mayonnaise. **11.5**

CAPRESE & LOMBO Fior di latte bocconcini, tomato, basil leaves, herb salsa, evoo, baby capers, lombo ciabatta. (serves 2 to 4) **17.5**

GAMBERI ALLA BUSARA Prawns sauteed in garlic, chilli, fresh tomato & basil served with ciabatta **17.5**

CHILLI MUSSELS Mussels sauteed in garlic, chilli and parsley with ciabatta **17.5**

ANTIPASTO DELLA CASA Olives, lombo, grilled Italian sausage, baby calamari, fior di latte tomato and basil, served with ciabatta. (Serves 2 to 4) **31.5**

Salads | Insalata

INSALATA MISTA Green leaf lettuce, radish, cucumber, red onion, herbs, evoo, white wine vinegar, salt and pepper (gf) (v) (Individual serve) **7.5**

FIOR DI LATTE POMODORO BASILICO Bocconcini, tomato, red onion, basil, capers, herb salsa, evoo. (gf) (v) (Serves 2) **11.5**

MEDITERRANEAN SALAD. Goats feta, tomato, cucumber, herbs, red onion, mixed olives, capsicum, white wine vinegar, evoo, salt and pepper. **11.5** (gf) (v)

CHEFS SALAD Potato, broccoli and crispy pancetta **13.5**

Pasta

SPAGHETTI ALLA BOLOGNESE Spaghetti with ilpasto's beef and pork tomato ragu topped with Grana Padano cheese **21.5**

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**

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). **31.5**

FILETTO DI MANZO. Char grilled beef fillet served on a bed of rocket and parmesan salad with caponata and roasted potatoes. **37.5**

BARRAMUNDI CON FUNGHI. Grilled fresh barramundi (skin on), served with cherry tomatoes, caponata and roasted potatoes. **37.5**

Desserts | Dolce

TIRAMISU A traditional trifle of mascarpone cream cheese, espresso coffee, masala liqueur, Savoiardi biscuits. **\$11.5**

STICKY DATE AND ORANGE PUDDING Warm date, walnut and orange pudding with Rum toffee sauce. **\$11.5**

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