

## 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)

**BRUSCHETTA.** Fresh roma tomato, red onion and basil served on toasted ciabatta. **14.0**

**CALAMARI.** Fried baby calamari tubes lightly seasoned with lemon and oregano. **12.0**

Grilled calamari sauteed with garlic and chilli **12.0** (gf) (v)

**CHILLI MUSSELS.** Mussels sauteed in garlic, chilli and napolitana sauce served with garlic bread. **15.0**

**ANTIPASTO DELLA CASA.** Olives, salami, grilled Italian sausage, fried baby calamari, fior di latte, tomato and basil, goats feta served with garlic bread. **32.0** (Serves 2)

## Pasta | La Pasta

**SPAGHETTI ALLA BOLOGNESE.** Spaghetti with iLPASTO's beef and pork tomato ragu. **23.0**

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

**LASAGNA.** iLPASTO's pork and beef tomato ragu, white sauce (béchamel), Grana Padano cheese in between layers of pasta sheets. **24.0**

**FETTUCCINE AI FUNGHI.** Fettuccine with iLPASTO's mushroom ragu. **24.0** (v)

**FETTUCCINE ALLA ZUCCA** Fettuccine with roast pumpkin, semi-dried tomatoes, rocket, chilli & evoo **25.0** (v)  
 Add chicken **4.0**                      Add prawns **6.0**

**PENNE ARRABIATA.** Penne served with a spicy sauce of tomatoes, chilli, garlic and cooked in EVOO. **24.0**  
 Add chicken **4.0**                      Add prawns **6.0**

**POLLO PUTTANESCA.** Penne with chicken, capers, olives and char grilled capsicum. **26.0**

**SPAGHETTI CABONARA.** Spaghetti served with mushroom, bacon and egg yolk. **24.0**  
 Add chicken **4.0**

**RISSOTTO.** Please see specials board for the Risotto of the day

## Seconds | Secondi

**POLLO ALLA CACCIATORA.** Grilled chicken breast (bacon, kalamatta olives, semi dried tomatoes, char grilled capsicum in a napolitana sauce) served with seasonal roast vegetables. **32.0**

**FILETTO DI MANZO.** Char grilled beef fillet served with seasonal roast vegetables. **36.0**  
- Add creamy garlic prawns (3) **5.0**

**FISH OF THE DAY.** See specials board for the Fish of the Day

**STINCO D'AGNELLO.** Slow cooked lamb shank in a lemon and mint sauce served on a bed of creamy mash potato. **34.0**

## Sides | Contorni

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

**GOAT FETTA 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)

## 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 **3.5**

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. **3.5**

BYO beer 1 – 3 stubbies **1.5** 4-6 stubbies **3.5**