

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

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**