

TAKE AWAY MENU



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

Starters | Antipasti

OLIVES. Warm mixed olives marinated in garlic, lemon zest, evoo & herbs, with ciabatta bread **8.0**
(v) (gf – minus bread)

GARLIC BREAD Toasted ciabatta bread spread with our homemade butter, garlic & herb mix. **10.0** (v)

CALAMARI. Crispy fried baby squid lightly floured seasoned with salt and pepper. Served with home made dill and capers mayonnaise, lemon and fresh parsley. **13.5**

POLPETTE. Traditional home made beef and pork meatballs (3 pieces) in Napoletana sauce, grana Padano cheese and toasted ciabatta. **15.5**

Salads | Insalata

INSALATA MISTA Lettuce, tomatoes, cucumber, red onion, herbs, evoo, white wine vinegar, salt and pepper **7.5** (gf) (v) (Single serve)

INSALATA GRECA. Danish feta, tomato, cucumber, red onion, mixed olives and a white wine vinaigrette. **11.5** (v)

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

FUNGHI E PATATE. Roasted royal blue potatoes in garlic, oregano, salt and pepper with char grilled field mushrooms. **13.5** (gf) (v) (Serves 2)

Pasta

SPAGHETTI AI GAMBERI. Spaghetti with prawns, garlic, chilli, cherry tomatoes sauteed in white wine with a hint of napolitana sauce and fresh parsley. **27.5** (v)

SPAGHETTI PUTTANESCA. Spaghetti served with garlic, chilli, anchovies, capers, kalamata olives, fresh basil and napolitana sauce. Topped with Grana Padano Cheese. **23.5**

FETTUCCINE AI FUNGHI. Fettuccine with butter and garlic, iLPASTO's mushroom ragu (porcini and portabello mushrooms), fresh herbs and Grana Padano cheese. **23.5** (v)

FETTUCCINE AL RAGU. Fettuccine with iLPASTO's pork and beef tomato ragu, peas, pecorino romano cheese topped with fresh parsley. **23.5**

FETTUCCINE CON GAMBERI E ZUCCA Fettuccine with garlic and chilli, prawns with white wine, sage, aromatic pumpkin cream and sundried tomatoes. Topped with fresh rocket & drizzled with evoo **28.5** (v)

PENNE E CAVOLFIORI. Penne served traditional Naples style softened cauliflower sauce with garlic and chilli, kalamata olives. Topped with Grana Padano and grated smoked Provolone Cheese. **23.5** (v)

PENNE ALLA BOSCAIOLA. Penne served garlic, brown onions, flat mild pancetta, portabello mushrooms, peas, white wine, herbs and cream. Topped with grana Padano cheese and fresh parsley. **25.5**

LASAGNA. iLPASTO's pork and beef tomato ragu, white sauce (béchamel), Grana Padano cheese in between layers of pasta sheets. **25.5**

SECONDS | Secondi

POLLO ALLA PIZZAIOLA . Pan fried chicken breast in evoo, garlic, white wine, capers, kalamata olives, oregano and napoletana sauce. Topped with fior di latte mozzarella, fresh basil and grana Padano. Served with creamy mash potatoes, green beans and ciabatta bread. **35.5**

FILETTO DI MANZO. Char grilled scotch fillet (220g) served with roast potatoes, char grilled field mushrooms, green beans, spinach and jus. **37.5**

STINCO D'AGNELLO. Slow cooked lamb shank in a lemon and mint sauce served on a bed of creamy mash potato, peas and sundried tomatoes. **35.50**

Desserts | Dolce

TIRAMISU Traditional trifle of mascarpone cream cheese, espresso coffee, marsala, 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.