

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. Toasted Italian ciabatta, extra virgin olive oil (evoo) (2 pc). **4.0** (v)

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

GARLIC BREAD. Toasted ciabatta with our homemade garlic butter (3 pc). **10.0** (v)

SALSICCIA E PROVOLONE AFFUMICATO. Grilled mild Italian cacciatore sausage, lightly baked smoked Provolone cheese, lemon, gherkins and evoo. **16.0**

BRUSCHETTA. Cherry tomatoes, bocconcini, basil and pepper served on toasted ciabatta (3 pc). **14.0**

CALAMARI. Crispy fried baby squid lightly floured seasoned with salt and pepper. Served with home made dill and capers mayonnaise, lemon and fresh parsley. **14.0**

Grilled calamari sauteed with garlic and chilli **14.0** (gf) (v)

CHILLI MUSSELS. Mussels sauteed in garlic, chilli, white wine and napoletana sauce served with garlic bread. **18.0**

ARANCINI Assorted arancini (4 pieces). **14.0**

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

POLPETTE. Traditional home made beef and pork meatballs (3 pieces) in Napoletana sauce, grana Padano cheese and toasted ciabatta. **16.0**

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. **36.0**

FILETTO DI MANZO. Char grilled scotch fillet (220g) served with roast potatoes, char grilled field mushrooms, green beans, spinach and jus. **38.0**

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, peas and sundried tomatoes. **36.0**

Pasta | La Pasta

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

SPAGHETTI CARBONARA. Spaghetti served with crispy flat mild pancetta, garlic, egg yolk, pecorino romano cheese, black pepper and fresh parsley. **24.0**

SPAGHETTI PUTTANESCA. Spaghetti served with garlic, chilli, anchovies, capers, kalamata olives, fresh basil and napoletana sauce. Topped with Grana Padano Cheese. **24.0**

FETTUCCINE AI FUNGHI. Fettuccine with butter and garlic, iLPASTO's mushroom ragu (porcini and portabello mushrooms), fresh herbs and Grana Padano cheese. **24.0** (v)

FETTUCCINE AL RAGU. Fettuccine with iLPASTO's pork and beef tomato ragu, peas, pecorino romano cheese topped with fresh parsley. **24.0**

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 **29.0** (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. **24.0** (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. **26.0**

LASAGNA. iLPASTO's pork and beef tomato ragu, white sauce (béchamel), Grana Padano cheese in between layers of pasta sheets. **26.0**

RISOTTO DEL GIORNO. Please see specials board for the Risotto of the day

Sides | Contorni

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

INSALATA GRECA. Danish feta, tomato, cucumber, red onion, mixed olives and a white wine vinaigrette. **12.0** (v)

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

FUNGHI E PATATE. Roasted royal blue potatoes in garlic, oregano, salt and pepper with char grilled field mushrooms. **14.0** (gf) (v) (Serves 2)

VERDURE MISTE. Mixed vegetables – see specials board. **9.0**

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. **4.0**

BYO beer 1 – 3 stubbies **2.0** 4-6 stubbies **4.0**