

# AFTERNOON MENU served 3-5pm

## Entrees

Bruschetta (V)

topped with marinated tomato, basil & Salute extra virgin olive oil  
for 2 16.5

Garlic Bread (V) 4 slices 9.5

Soup of the day 14.5

Kalamarta Olives (can be GF,V)

cooked in tomato sugo, sage, chilli & garlic 15.5

Herbed Crepes (V)

filled with spinach & ricotta, roast pumpkin, spiced se  
burnt

butter sage sauce 16.5

Antipasto

a plate to share of House Made & Local Produce 29.5

## Risotto

Risotto con Pollo (GF)

chicken breast, mushrooms, spring onion & fresh  
herbs 20.5 25.5

Risotto al Pesce (GF)

mixed seafood, spring onion, garlic & fish stock 21.5 24.5

Risotto alla Verdura (V,GF)

seasonal fresh vegetables & basil in a vegetable stock

24.5

## Pasta

Spaghetti Bolognese

rich meat sauce 17.5 22.5

Fettuccine Carbonara

Bacon, spring onion & creamy sauce 19.5 24.5

Penne Contessa

pan fried chicken with snow peas, cherry tomato & cra  
pepper in a

in a light white wine cream sauce 20.5 25.5

Penne Puttanesca

olives, capers, anchovies, chilli, spring onion & napoli

25.5

Penne Calabrese

Salami, bacon, spring onion, olives, chill & napoli 20.5

## Dessert

**Borchelli**

RISTORANTE EST 2006

Lemon Tart

with shortbread ice cream & chilli sugar 12.9

Tiramisù

traditional Italian coffee & liqueur dessert 12.9