



EST: 2006

RISTORANTE

## ENTREES, SHARED PLATES & SIDES

**Fresh Bread & Oil** (VG, GFO) **\$2.5**  
with Salute extra virgin olive oil & balsamic  
(per slice)

**Bruschetta** (V, GFO, VGO) **\$19.9**  
garlic bread topped with marinated tomato,  
rocket, parmesan & salmoriglio dressing.

**Garlic Bread** (V, GFO, VGO) **\$12.9**  
6 slices

**Antipasto** (GFO) **\$34.9**  
a plate to share, with a selection of House  
Made pâté, meats, pickled vegetables &  
gazpacho with toast.

**Mixed Vegetables** (V, GFO, VGO) **\$16.9**  
seasonal fresh vegetables tossed in butter.

**Deep fried Potatoes** (V) **\$15.9**  
tossed in rosemary, salt & garlic.

**Kalamata Olives** (V, GFO, VGO) **\$17.9**  
in tomato sugo, sage, parmesan, chilli & garlic,  
with toast.

**Herbed Crêpes** (V) **\$19.9**  
a spinach & ricotta filled crêpe, with pumpkin,  
spiced seeds & burnt butter sage sauce.

**Minestrone Soup** (V, GFO, VGO) **\$17.9**  
a classic tomato, vegetable medley soup with  
toast.

**Rocket Pear & Parmesan  
Salad** (V, GF, VGO) **\$15.9**  
a side salad with balsamic dressing.

**Green Salad** (V, GF, VGO) **\$15.9**  
a side salad of radicchio, butter lettuce,  
cucumber, onion & tomatoes with a sherry  
vinaigrette.

## MAINS

**Fish of the Day** (GFO) **\$33.9**  
fresh fish pan fried with roast vegetables, olive oil tuile & lemon butter sauce.

**Rotolo di Pollo** (GF) **\$31.9**  
a duxelles of mushroom & onion in a roll of roasted chicken with caramelized prosciutto, parsnip  
puree & roast baby vegetables.

**Pork Belly** (GF) **\$32.9**  
poached rolled pork belly with a sundried tomato stuffing, potato mash & an apple walnut salad.

**Saltimbocca** (GFO) **\$35.9**  
pan fried baby veal with prosciutto & sage in a white wine butter sauce, vegetables & potato mash.

**Pollo Parmigiana** **\$30.9**  
crumbed chicken breast with vegetables & potato mash.

## DESSERTS

**Lemon Tart** (V) **\$14.9**  
shortbread ice cream, lemon curd, topped with  
tuile & lemon balm.

**Tiramisù** (V) **\$14.9**  
traditional Italian coffee & liqueur dessert.

**Chocolate Jaffa Mousse** (GF) **\$14.9**

**Children's Vanilla Ice cream** (V) chocolate or strawberry topping and sprinkles  
**\$8.9**

topped with honeycomb & berries.

**Coconut Panna Cotta** (V, VG, GF) **\$14.9**  
with fresh passionfruit pulp, honeycomb, baby  
basil & orange segments.

*Dietary requirements carefully catered for - please ask our staff.*

**V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN O - OPTION  
AVAILABLE**

**15% SURCHARGE ON PUBLIC HOLIDAYS \* PRICES AND MENU SUBJECT TO CHANGE**

All served with fresh house shaved Grana

## RISOTTOS

<b>Risotto con Pollo</b> (GF)	<b>\$24.9</b>	<b>\$29.9</b>
chicken breast, mushrooms, garlic, spring onion & fresh herbs.		
<b>Risotto al Pesce</b> (GF)	<b>\$25.9</b>	<b>\$30.9</b>
mixed seafood, spring onion, garlic & fish stock.		
<b>Risotto alla Verdura</b> (V, GF, VGO)	<b>\$23.9</b>	<b>\$28.9</b>
seasonal fresh vegetables, garlic & basil in a vegetable stock.		

## PASTAS

<b>Spaghetti Mollica</b>	<b>\$24.9</b>	<b>\$29.9</b>
fish pieces, olive oil, garlic, chilli, breadcrumbs, stock, parmesan, parsley & anchovies.		
<b>Spaghetti Bolognese</b>	<b>\$22.9</b>	
<b>\$27.9</b> rich meat sauce.		
<b>Spaghetti Marinara</b>	<b>\$25.9</b>	<b>\$30.9</b>
fresh seafood, garlic, spring onion & napoli.		
<b>Spaghetti</b>		
<b>Alio e Olio</b> (V, VGO)	<b>\$22.9</b>	<b>\$27.9</b>
a traditional sauce of garlic, chilli, parsley & Salute extra virgin olive oil.		
<b>Spaghetti Napoli</b> (V, VGO)	<b>\$22.9</b>	
<b>\$27.9</b> napoli sauce finished with butter, parmesan & fresh basil.		
<b>Fettuccine Carbonara</b>	<b>\$24.9</b>	
<b>\$29.9</b> bacon, spring onion, cracked pepper & creamy sauce.		
<b>Fettuccine al Pollo e Funghi</b>	<b>\$24.9</b>	<b>\$29.9</b>
chicken, mushrooms, parsley in a creamy white wine sauce.		
<b>Fettuccine Valentino</b>	<b>\$24.9</b>	
<b>\$29.9</b> chicken, avocado, spring onion, cracked pepper, napoli, garlic & a touch of cream.		
<b>Fettuccine Salmone</b>	<b>\$24.9</b>	<b>\$29.9</b>
smoked salmon, green peppercorns, garlic, spring onion & cherry tomatoes in a cream base.		
<b>Penne Contessa</b>	<b>\$24.9</b>	<b>\$29.9</b>
chicken, snow peas, cherry tomato, garlic, spring onion & cracked pepper in a light white wine cream sauce.		
<b>Penne Amatriciana</b>	<b>\$24.9</b>	<b>\$29.9</b>
bacon, garlic, chilli, spring onion & napoli.		
<b>Penne Puttanesca</b>	<b>\$24.9</b>	<b>\$29.9</b>
olives, capers, anchovies, chilli, garlic, spring onion & napoli.		
<b>Penne Calabrese</b>	<b>\$24.9</b>	<b>\$29.9</b>
salami, bacon, spring onions, olives, chilli, garlic & napoli.		
<b>Penne alla Verdura</b> (V, VGO)	<b>\$23.9</b>	<b>\$28.9</b>
pan fried vegetables, napoli, garlic, spring onion & parmesan.		
<b>Gnocchi Quattro Formaggi</b> (V)	<b>\$25.9</b>	<b>\$30.9</b>
house made gnocchi, four cheeses (Parmesan, Gorgonzola, Meredith & Cheddar), parsley & cream.		
<b>Pasta Misto</b>		<b>\$56</b>
A Platter of any 3 Pastas &/or Risottos of your choice, to share for 2 people.		
<b>Gluten Free Pasta</b>		<b>extra\$5</b>
per serve		

Add: Chicken \$4 -  
Vegetarian \$4

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