

# IL PRANZO

Lunch menu

## **ANTIPASTI/SHARE**

### **ARANCINI**

Roasted tomato and pecorino cheese risotto balls with roasted garlic aioli \$12

### **FRITTO DI CALAMARI**

Fried baby squid and crispy jalapeno, served with home made tartare sauce \$16

### **SCOTTATA**

Marinated seared beef tenderloin thinly sliced with mix Italian herbs, served with rucola, parmigiano and olive oil \$15

### **CROCCHETTE AL FUNGHI**

Crumbed Italian style mushroom and truffle oil cake in a Sorrento sauce \$13

## **SALADS**

### **INSALATA D'ANATRA**

Smokey duck breast with radicchio leaves, crostini, Pecorino with an aged balsamic dressing \$16

### **CAPRESE**

Fresh buffalo mozzarella, heirloom and rosso verace tomatoes, oregano, basil and extra virgin olive oil \$16

### **INSALATA DI SALMONE**

Smoked king salmon with crispy mescaline, Spanish onion, cherry tomato, Roasted with a shredded lemon, mustard, fresh dill and olive oil dressing \$16

## PASTAS

### GNOCCHI FUNGHI E SALSICCIA

House made gnocchi, sautéed with mix wild mushroom, pork sausages in a white wine sauce, finished with Italian smoked provola

\$24

### SPAGHETTI AI FRUTTI MARE

Fresh pipis, king prawns, scallops and baby squid, sautéed with chilli, garlic, cherry tomato, and bisque

\$25

### FUSILLI ALLA BOLOGNESE

Traditional “Nonna’s” three meat Bolognese sauce, served hot & spicy

\$22

### CREPELLE

Italian style crepe stuffed with Italian besciamella, porcini mushroom, asiago cheese and truffle oil

\$24

## PIZZA

### MARGHERITA

Tomato sauce, buffalo mozzarella, basil, dried oregano leaves.

\$20

### DIAVOLA

tomato sauce, mozzarella, salami, mushroom, chilli and parmesan scales

\$23

### CAPRICCIOSA

Tomato sauce mozzarella, double smoked ham, artichokes, mushroom, olives and basil

\$22

### VEGETARIANA

Mozzarella, pumpkin, spinach and ricotta topped with rocket and pine nuts

\$21