

# Menu

**ITALIA LANE**

# Leave it to Chef

## CAN'T DECIDE?

Indulge in a culinary journey through our current menu, curated by Chef Rino Avellini.

Experience five meticulously crafted dishes, showcasing our culinary artistry from entrees, pizza, pasta, to dessert.

**5 courses** | 89 per person

## Sfizi

### SMALL BITES

|  |    |
|--|----|
| <b>Olive marinate della casa</b><br>House marinated Italian and Greek olives – signature chef's blend                                  | 10 |
| <b>Prosciutto di Parma e fichi</b><br>Fried gnocchi, prosciutto di Parma, figs, parmesan, aged balsamic                                | 19 |
| <b>Focaccia con pomodorini</b><br>Focaccia bread, cherry tomato, olives, herbs, new season extra virgin olive oil and balsamic dipping | 15 |
| <b>Arancini broccoli e salsiccia</b><br>Broccoli and Italian sausage arancini, pecorino cheese mayo                                    | 18 |
| <b>Fiori di zucca in pastella</b><br>Ricotta and truffle filled zucchini flowers, gorgonzola and walnut sauce                          | 21 |

## Antipasti

### ENTREES

*served with oregano, flake salt, house baked flat bread*

|  |    |
|--|----|
| <b>Prosciutto San Daniele</b><br>House marinated Italian and Greek olives - signatures chefs blend                     | 25 |
| <b>Selezione di formaggi Italiani</b><br>House baked bruschetta, heirloom tomato, mozzarella pearls, basil             | 28 |
| <b>Mozzarella di bufala e salmone</b><br>Mushroom and mascarpone cheese arancini, housemade truffle mayo               | 26 |
| <b>Risotto ai funghi misti, capesnte e tartufo</b><br>House baked foccacia, new seasoned EVOO, 8yo cabernet balsamic   | 32 |
| <b>Battuto di manzo</b><br>Hand knotted burrata, zucchnie, balsamic emulsion, mint                                     | 30 |
| <b>Polipo grigliato, broccolini e ceci</b><br>Rosemary and lemon marinated grilled octopus, chickpea puree, broccolini | 29 |

# Primi & Secondi

## **MAINS**

|   |    |
|---|----|
| <b>Tagliatelle con farina di castagna al sugo di carne</b><br>Chestnut flour tagliatelle, slow cooked brisket ragout, parmesan                  | 37 |
| <b>Bucatini all' Amatriciana</b><br>Thick hollow spaghetti, guanciale, tomato, pecorino cheese  | 36 |
| <b>Rigatoni alla carbonara</b><br>Fresh rigatoni pasta, cured pork cheek, yolk, pecorino cheese, black pepper                                   | 36 |
| <b>Spaghettoni gamberi, zucchine e stracciatella</b><br>Artisan spaghetti with local prawns, zucchini puree, stracciatella cheese, fresh chilli | 39 |
| <b>Gnocchi alla Norma</b><br>Hand made potato gnocchi, fried eggplant, slow cooked napoli sauce, salted ricotta                                 | 35 |
| <b>Filetto di manzo</b><br>Mb3 Angus eye fillet, king oyster mushroom, pancetta, brussels sprout, chianti jus                                   | 52 |
| <b>Barramundi e ciabattoni in umido</b><br>Saltwater barramundi, flat beans, olives, basil, tomatoes  | 46 |

# Contorini

## **SIDES**

|   |    |
|---|----|
| <b>Verdure alla griglia</b><br>Grilled mixed greens, lemon dressing, basil and fresh chilli     | 18 |
| <b>Rucola, gogonzola e pere</b><br>Mixed leaf salad, rocket, macadamia, pear, gorgonzola cheese | 16 |
| <b>Patate doppia cottura</b><br>Twice cooked chat potatoes, rosemary salt, cream of parmesan    | 12 |

# Pizza

## CLASSICA

### **Margherita**

Red base, mozzarella, basil, extra virgin olive oil 23

### **Diavola**

Red base, mozzarella, spicy salami, chilli oil, parmesan 26

### **Prosciutto Mozzarella**

cherry tomato, prosciutto di Parma, rocket, parmesan 29

### **Contadina**

Red base, mozzarella, zucchini, eggplant, mushroom, capsicum, basil, parmesan 26

### **Salsiccia e patate**

Mozzarella, baked potatoes, Italian sausage, oregano, parmesan, garlic oil 28

## DIFFERENTE

### **Bolognese**

Slow cooked bolognese sauce, mozzarella, cream of parmesan 29

### **Pollo alla cacciatora**

Napoli sauce, mozzarella, chicken, red capsicum, olives, herbs, garlic, onion 29

### **Polipo e carciofi**

Red base, red wine poached octopus, cherry tomato, rocket, chargrilled artichoke, lemon zest 30

### **Gamberi e salame**

Red base, mozzarella, prawns, spicy salame, burrata, basil 32

### **BBQ and bufala**

House BBQ sauce, red onion, red capsicum, creamed corn, pancetta, buffalo mozzarella 29

## DON'T WASTE YOUR CRUST

### **Choose from our dipping sauces for your pizza crust**

Rocket and spinach pesto 8  
Napoli sauce and parmesan  
Extra virgin olive oil and aged balsamic  
House bolognese sauce

*gluten free base 4 | vegan cheese free of charge*

# Desserts del Giorno

## DESSERTS

### **Selezione Italiana**

Bomba, tiramisu, meringata alla strega 24

### **House Crème Brûlée**

Rum, chocolate and pear crème brûlée 16

### **Gelati e sorbetti**

Artisan icecream and sorbet selection 16