

Menu

ITALIA LANE

Welcome

to **ITALIA LANE**

At Italia Lane, we blend the essence of traditional Italian cuisine with innovative modern flavours. Our menu is carefully crafted to reflect the best of the season, utilising fresh, local ingredients to create dishes that are both familiar and exciting.

We are pleased to accommodate most dietary requirements across all courses. Please note that some alterations may incur an additional charge. For more details, please ask one of our lovely staff.

Buon Appetito!

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, main, to dessert.

5 courses | 89 per person



SMALL BITES

Olive marinate della casa | 10

4 different varieties of olives, marinated in herbs and chilli oil

Housemade Focaccia | 15

48h proofing focaccia bread with onion and herbs, new season olive oil, balsamic vinegar

Gnocco alla romana | 16

Baked semolina gnocchi with butter and pecorino cheese

Impepata di cozze | 20

Kinkawooka mussels, caramelised lemon and black pepper, garlic bruschetta

Prosciutto e Melone | 19

Prosciutto di Parma, seasonal varieties of melons

Arancini ai funghi | 18

Mixed mushroom and mascarpone arancini, house made parmesan mayo



ENTREES

Burrata con pesto alla Siciliana | 23

Hand knocked burrata cheese, Sicilian pesto

Capesante, cavolfiore e zafferano | 30

Pancetta wrapped Canadian scallops, cauliflower and saffron puree

Polipo, ceci e broccolini | 29

Rosemary and lemon marinated grilled octopus, chickpea puree, broccolini

Carpaccio di Manzo | 29

Beef carpaccio, black garlic mayo, cured yolk, sprouts

Selezione di Formaggi e Salame | 28

Selection of Italian hard cheeses and salami, house flat bread

Prosciutto San Daniele | 26

Freshly sliced prosciutto, house flat bread

Fiori di zucca in pastella | 23

Ricotta and truffle filled zucchini flowers, gorgonzola and walnut sauce

Primi & Secondi

MAINS

Linguine alla Nerano | 34

Artisan linguini pasta, zucchini sauce, butter, basil, caciocavallo cheese

Fettuccine al sugo di costine | 38

House made egg fettuccine, slow cooked pork ribs, Napoli sauce, parmesan

Gnocchi Mari e Monti | 40

House made potato gnocchi, medley of seafood, cherry tomato, peas and mushrooms

Rigatoni alla Carbonara | 36

Rigatoni pasta, cured pork cheek, yolks, pecorino cheese, black pepper

Risotto Gamberi e Asparagi | 39

Vialone Nano risotto, asparagus purée, local garlic and chilli banana prawns, stracciatella cheese

Barramundi con schiacciata di patate | 47

Saltwater Barramundi, lemon crushed potatoes, fennel salad

350gr Costata senza Osso | 58

Grass fed Southern Ranger rib fillet Mb2+, mushroom sauce, rocket, shaved parmesan

Grigliata di pesce con Salmoriglio | 59

Grilled scallops, prawns, octopus, mussels and bugs, finished with citrus and parsley emulsion

200gr Filetto di Manzo | 56

150 days Southern Grain eye fillet Mb4+, grilled greens, Chianti jus

Cantorini

SIDES

Insalata di rucola, pere e gorgonzola | 18

Mixed leaf salad, rocket, macadamia, pear, gorgonzola cheese

Verdure alla griglia | 18

Grilled mixed greens, lemon dressing, fresh chilli and basil

Patatine fritte | 14

Shoestring fries, truffle mayo

Pizza

CLASSICA

Margherita | 23

Red base, fior di latte, basil, parmesan

Diavola | 26

Red base, fior di latte, spicy salami, basil, parmesan, house chilli oil

Contadina | 26

Red base, fior di latte, mushroom, zucchini, eggplant, red onion, capsicum, basil, parmesan

Mortadella | 27

White base, fior di latte, black pepper mortadella, stracciatella cheese, pistachio

Prosciutto di Parma | 29

White base, fior di latte, cherry tomato, parmesan, basil, prosciutto di Parma, wild rocket, shaved parmesan

Marinara con alici | 24

Red base, oregano, garlic, extra virgin olive oil, Mediterranean anchovies

gluten free base 4 | vegan cheese free of charge

DON'T WASTE YOUR CRUST

Pizza Crust Dipping Sauces

Rocket and spinach pesto | 6

Napoli sauce and parmesan | 6

Extra virgin olive oil and aged balsamic | 6

Pizza

DIFFERENTE

Friarielli | 29

White base, fior di latte, Italian baby broccolini, truffle salami, smoked provola, parmesan

Gamberi | 32

Red base, fior di latte, spicy cacciatore salami, prawns, mini burrata

Cotto | 29

White base, fior di latte, double smoked ham, oyster mushrooms, caciocavallo cheese, black garlic, parsley

Bresaola | 30

Asparagus puree base, fior di latte, cherry tomato, Asiago cheese, air dried beef, wild rocket

Caprese di Bufala | 27

Red base, fior di latte, buffalo bocconcini, cherry tomato, pesto, fresh basil

Salsiccia | 29

White base, fior di latte, Italian sausage, roast potatoes, oregano, pecorino cheese

Dolci

DESSERTS

Semifreddo nocciole e cioccolato | 16

Belgian chocolate and hazelnut semi-frozen, strawberries and anglaise

Tiramisu al bicchiere | 15

Classic Italian tiramisu

Tartella al cioccolato con arance al campari | 18

Callebaut chocolate brûlée tart, Campari marinated orange

Gelati e sorbetti | 16

Artisan ice cream and sorbet selection

Affogato | 18

Vanilla ice cream, Merlo espresso, Frangelico

What's On

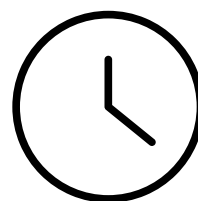
AT **ITALIA LANE**

MELBOURNE CUP



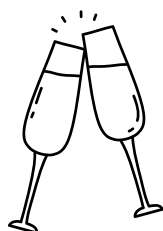
5 November 2024
11:30-2:30pm
all inclusive
\$189pp
bookings essential

EXPRESS LUNCH



Every Tuesday-Friday
11:30-2:30pm
Lunch menu updated regularly
from \$19

BOTTOMLESS BRUNCH



Every Saturday
11:30-2pm
\$79pp
Unlimited pizza, pasta,
arancini, Aperol Spritz, wine,
tap beer..and more!

CHRISTMAS PARTIES



BOOK NOW!
Email
functions@italialane.com.au
to enquire about our
function packages

Visit our website at www.italialane.com.au for more information