

# 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, 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**

Mix mushroom and mascarpone arancini, house made parmesan mayo



## ENTREES

### **Burrata con pesto alla Siciliana | 23**

Hand knocked burrata cheese, dry tomato, basil, ricotta, 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 flower, gorgonzola and walnut sauce

# Primi & Secondi

## **MAINS**

### **Linguine alla Nerano | 34**

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

### **Fettuccine al sugo di costine | 38**

House made egg fettuccine, slow cooked pork ribs in 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+, mushrooms sauce, rocket, shaved Parmesan

### **Grigliata di pesce con Salmoriglio | 59**

Scallops, prawns, octopus, mussels and bugs grilled finished, citrus and parsley emulsion

### **200gr Filetto di Manzo | 56**

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

# Contorini

## **SIDES**

### **Insalata di rucola, pere e gorgonzola | 18**

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

### **Verdure alla griglia | 18**

Grilled mixed greens, lemon dressing, fresh chilli and basil

### **Patatine fritte | 14**

Lamb Weston 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 hazelnuts semi-frozen, strawberries and anglaise

### **Tiramisu al bicchiere | 15**

Classic Italian tiramisu served in a glass

### **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

 [\*@italia\\_lane\\_brisbane\*](https://www.instagram.com/italia_lane_brisbane)

 [\*facebook.com/italialane\*](https://www.facebook.com/italialane)

 [\*www.italialane.com.au\*](http://www.italialane.com.au)

 [\*hi@italialane.com.au\*](mailto:hi@italialane.com.au)