

Menu Fisso

Two Courses | grazing board, main & salad | \$55pp

Three Courses | grazing board, main, salad & dessert | \$65pp

Minimum 4 adults | Groups of 10 or more adults are required to experience the Menu Fisso
If choosing to experience the Menu Fisso all guests on your table must have the Menu Fisso. Note:
Children do not need to be included

Please ask for today's Menu Fisso selections

Stuzzichini

pane, olio e olive [Ⓟ] mixed olives, provolone cheese, bread, e.v.o.o, balsamic vinegar	12.90
croquettes [Ⓟ] scamorza, mozzarella, parmesan cheese, arborio rice, crumbed & lighty fried, pomodoro sauce (4)	15.90
bruschette miste chef selection of mixed bruschetta (6)	16.90
frittelline di neonata white bait fritters in a traditional batter of egg, cheese, garlic, parsley, golden fried (3)	14.90
pane baguette, balsamic, e.v.o.o	4.90

Antipasti

grazing board to share (minimum 4 people) italian cured meats, cheese, marinated grilled vegetables, mixed olives, croquettes, frittelline di neonata, polpette *	24.90pp
frittura di calamari lightly floured & fried calamari with sea salt, cracked pepper, aioli	23.90
panella [Ⓟ] ^{GF} chickpea fritter, grilled capsicum, zucchini & eggplant, vincotto, capsicum sauce & parmesan	23.90
burrata burrata mozzarella, san danielle prosciutto, tomatoes with e.v.o.o & basil, balsamic pearls, bread *	29.90
fiori di zucchini zucchini flowers filled with ricotta, mozzarella, blue swimmer crab, lightly fried in a white wine batter (3)	25.90
capesante ^{GF} scallops, parsnip creme, dry fruit & pine nut pumpkin caponatina (3)	25.90

* can be accommodated gluten free

Pasta

spaghetti con aragosta bay lobster, cherry tomato, garlic, e.v.o.o, lobster butter bisque, citrus almond pesto	38.90
gnudi di ricotta ⑤ ricotta dumplings, basil butter, caramlised cherry tomato, silverbeet cream, ricotta salata	29.90
pappardelle ragu pork & veal ragu	29.90
spaghetti di mare prawns, calamari, mussels, blue swimmer crab meat, garlic, chilli, white wine, pomodoro sauce, e.v.o.o	37.90
spaghetti aglio olio e peperoncino ⑤ garlic, chilli, parlsey, e.v.o.o	23.90
rigatoni amatriciana guanciaie, pomodoro sauce, pecorino cheese, e.v.o.o, black pepper	26.90
spaghetti carbonara gunaciale, egg, pecorino cheese, e.v.o.o, black pepper	26.90

gluten free penne available extra \$3.00

Insalata

italian ⑤⑥ mixed lettuce, cucumber, cherry tomatoes, spanish onion, red capsicum, olives, e.v.o.o & balsamic dressing	14.90
rucola ⑤⑥ rocket, aged parmesan, cherry tomatoes, spanish onion, sea salt, e.v.o.o & balsamic dressing	15.90
panzanella ⑤ tomatoes, cucumber, goats cheese, croutons, basil, garlic, spanish onion, e.v.o.o *	21.90

* gluten free no bread

Secondi

galletto diavola spatchcock deboned & marinated in cayenne, paprika & basil, roast potatoes, capsicum, zucchini, red onion, spatchcock jus *	39.90
scaloppine di vitello ^{GF} veal cooked in a white wine, wild mushroom, garlic & parsley sauce, seasoned vegetables, potato parmesan cheese millefoglie	36.90
barramundi scottato ^{GF} seared wild barramundi, cauliflower creme, carrots, roast potatoes, citrus broccoli	39.90
carre di agnello herb crusted rack of lamb served medium rare, roasted potatoes, eggplant, zucchini, tomato, red wine reduction	42.90
bistecca ^{GF} charcoal grilled 400g premium Australian rib eye steak on the bone, roasted potatoes, dutch carrots, parsnip, asparagus, infused green peppercorn & e.v.o.o	48.90

* gluten free with no jus || please allow 40 minutes for medium well & well done steaks

Contorni

seasonal vegetables ^V ^{GF} garlic & e.v.o.o	9.90	potato millefoglie ^V ^{GF} baked potato & parmesan cheese	9.90
shoestring fries ^V sea salt, grated parmesan, aioli	9.90	roasted potatoes ^V ^{GF} garlic, sea salt, e.v.o.o	9.90

Bambino

spaghetti pomodoro ^V house made tomato sauce	12.90	gnocchi pomodoro ^V house made gnocchi with pomodoro sauce	14.90
rigatoni pesto ^V house made basil pesto	13.90	rigatoni ragu pork & veal ragu	14.90
pollo cotoletta chicken schnitzel served with shoestring fries	14.90		

Dolce

tiramisu	15.90
torta di cioccolato e pere warm chocolate & pear cake, chocolate ganache, sugar spun toffee, vanilla bean gelato	17.90
pannacotta chef ^{GF} chef selection	15.90
torta di formaggio ^{GF} goats cheese, honey & pistachio cheesecake, lemon cream curd	18.90
formaggi platter selection of Italian cheese	32.90
affogato ^{GF} vanilla gelato, espresso, liqueur of choice (Frangelico / Baileys / Nocello)	15.90
gelato & sorbet ^{GF} single or double scoop with a choice of chocolate, vanilla, hazelnut, lemon, mango	s 5.00 d 9.50

Coffee & Tea

espresso	3.50
macchiato, piccolo	3.90
cappuccino, long black, flat white, latte, moccha, hot chocolate, chai latte	4.00
LMDT tea english breakfast, earl grey, peppermint, green, chamomile	4.00
oolong tea	4.50
soy milk	50c
almond milk	50c

Dessert Cocktails

Entrata's Espresso Martini house made vanilla infused vodka, Mr. black, espresso coffee, sugar syrup	18.00
Sgroppino prosecco, vodka & lemon sorbet	17.00
Dolce Finale grand marnier, baileys, chocolate gelato, chocolate bitters, cream	18.00

Dessert Wine

Yalumba FSW8B Botrytis Viognier 375ml 2017 Wrattenbully SA	g. 12.90 b. 59.90
Joseph 'La Magia' Botrytis Riesling & Traminer 375ml 2016 McLaren Vale SA	g. 14.90 b. 69.90

Digestif

Fernet-Branca	10.50
Amaro Montenegro	10.50
Averna Amaro	9.50
Grappa	9.00

Port

Galway Pipe Grand Tawny 12 years	11.90
El Candado Pedro Ximenez Valdespino	10.90