



TOSOLINI'S  
ristorante • caffè • bar

DINNER

[www.tosolinis.com.au](http://www.tosolinis.com.au)



## DINNER MENU

### BREADS

- Crusty Italian Bread **3.50**
- Pesto, sun-dried tomato, garlic, olive, or parmesan breads **4.50**
- Selection of breads **8.00**
- Rosemary and sea salt focaccia flat bread **7.50**
- Roasted garlic and balsamic pull-apart bread, served warm **8.00**
- Crusty Italian bread with pesto dipping oil **4.50**

### BRUSCHETTA

**15.50**

- Tomato and Basil (v)
- Mushroom, rosemary and fetta cheese (v)
- Tomato, olive, basil and haloumi cheese (v)
- Grilled provolone cheese topped with shaved prosciutto and fresh basil

### ROMAN-STYLE PIZZA SQUARES

**11.50**

- Tomato, bocconcini, fresh basil (v)
- Prawns, calamari, tuna and chilli
- Prosciutto, fresh tomato, kalamata olives, fontina cheese
- Sliced pepperoni, mushrooms, onions, chilli, oregano
- Shaved leg ham, mushrooms, anchovies, oregano
- Mushrooms, sage leaves, béchamel sauce, Bulgarian feta (v)

### ANTIPASTI (ideal to share)

**Calamari St. Andrea 19.50**

Seasoned calamari with wild rocket leaves and lemon vinaigrette

**Piatto misto (v) 17.90**

Assorted dips platter

**Gamberi alla diavola 20.90**

Chargrilled king prawns marinated with chilli and garlic

**Antipasto misto 25.50**

Tosolini's antipasto plate of cured meats, dips, marinated vegetables, seafood and bread

**Cozze alla veneziana 18.90**

Mussels with tomato, chilli, white wine and basil

**Salumi misto 26.50**

Selection of cured Italian meats, tallegio cheese, mixed olives and rosemary and sea flat bread

**Ostriche Naturali ½ doz 16.50 F doz 24.50**

South coast rock oysters served natural with fresh lemon and lime wedges

**Ostriche Grigliata ½ doz 17.50 F doz 26.50**

South coast rock oysters grilled with pancetta and kilpatrick sauce

### ENTRÉES

**Insalata di pollo 18.90**

Marinated chicken, sun-dried tomatoes, baby spinach, rocket, kipfler potatoes and parmesan

**Insalata di Cesare 16.90**

Baby cos lettuce, crispy prosciutto, parmigiano, garlic croutons, poached egg and anchovies  
(Additional chicken \$4)

**Frittata Ortolana (v) 16.90**

Open basil infused frittata topped with artichokes, buffalo mozzarella and rocket leaves

**Crespelle ai funghi (v) 17.90**

Crepes filled with sautéed mushrooms, leek and tallegio cheese

**Zuppa di pesce alla livornese 19.90**

Seafood soup with tomatoes, fish stock and saffron

**Ravioli di zucca (v) 19.90**

Handmade butternut-pumpkin and goat's cheese ravioli served with burnt butter sauce

### PASTA

*Gluten free pasta available by request  
Additional ingredients \$2 each, additional chicken or seafood \$4*

**Fettuccine alla carbonara**  
Bacon, cracked pepper, parmesan, garlic cream sauce (available without cream sauce)

**Penne amatriciana**  
Bacon, kalamata olives, chilli, garlic, fresh basil and tomato napoletana

**Spaghetti Bolognese**  
Traditional pork and veal Bolognese with rich tomato ragu and fresh herbs

**Fettuccine al pollo**  
Chicken, bacon, mushrooms, roasted capsicum, fresh herbs, garlic cream sauce

**Penne al Pesto (v)**  
Sun-dried tomatoes, toasted pinenuts, fresh basil, white wine, pesto cream sauce

**Mamma Tosolini's traditional lasagne**  
Bolognese sauce layered with pasta, shaved ham, mozzarella, parmesan and provolone cheeses

**Cannelloni di ricotta e spinaci (v)**  
Pasta tubes filled with spinach and ricotta, layered with creamy mustard béchamel, provolone and parmesan cheese

**Parpadelle al ragu di maiale**  
Parpadelle tossed with braised pork shoulder, capers, fennel and onions in tomato ragu

**Parpadelle di cervo**  
Braised venison with red wine, tomato and mushroom, tossed through pasta ribbons.

**Entrée 16.90**  
**Main 25.90**

**Spaghetti alla marinara**  
Mixed seafood, fresh basil, white wine, garlic, chilli, tomato napoletana

**Entrée 17.90**  
**Main 27.90**

### RISOTTO AND GNOCCHI

**Gnocchi al burro e salvia (v)**  
Ricotta gnocchi served with burnt butter and fresh sage, topped with shaved parmigiano

**Gnocchi al gorgonzola (v)**  
Ricotta gnocchi tossed with rich gorgonzola cream sauce and served with tomato napoletana

**Gnocchi al Funghi (v)**  
Ricotta gnocchi with porcini mushroom cream sauce, fresh chives and pecorino

**Risotto al Giardino (v)**  
Risotto of roasted sweet potato, caramelized onions, gorgonzola and baby spinach

**Risotto al pollo**  
Marinated chicken, mushrooms, sun-dried tomatoes, seeded mustard and fresh herbs

**Entrée 16.90**  
**Main 25.90**

**Risotto alla pescatora**  
Fresh mixed seafood with saffron risotto and wild rocket leaves

**Entrée 17.90**  
**Main 27.90**

### MAINS

**Involtini di vitello 33.90**

Tender slices of veal rolled with prosciutto, provolone and asparagus, served on creamy mashed potato and herb butter sauce

**Coscia d'anatra 35.90**

Duck legs braised with leek and porcini mushrooms, served with creamy mash potato and sautéed silverbeet

**Stinco di vitello 33.90**

Slow roasted bobby veal shank with winter vegetable ragu, soft polenta and green beans

**Lombata di agnello arrosto 35.90**

Roast rolled lamb loin atop potato and celeriac gratin with rosemary jus and sugar snap peas

**Filetto di manzo alla griglia 37.90**

Grilled 220g King Island fillet steak with parsnip chips, peppercorn jus and brocolini

**Torta di capra 33.90**

Goat pie with rosemary and shallots, wrapped in butter pastry and served with garden salad

**Arrosto ripieno di pollo 33.90**

Free range chicken stuffed with sun dried tomato and fontina cheese, served with creamy mash potato and sautéed spinach

### SIDES

- Steamed green vegetables tossed with extra virgin olive oil **8.50**
- Crisp garden salad dressed with lemon vinaigrette
- Rocket salad with balsamic vinaigrette and shaved parmigiano
- Creamy potato mash
- Rosemary roasted chat potatoes tossed with sea salt **9.50**
- Hand cut potato chips with herb aioli

“ADESSO MANGIAMO BENE.”

‘NOW WE EAT WELL’

— MAMMA TOSOLINI

