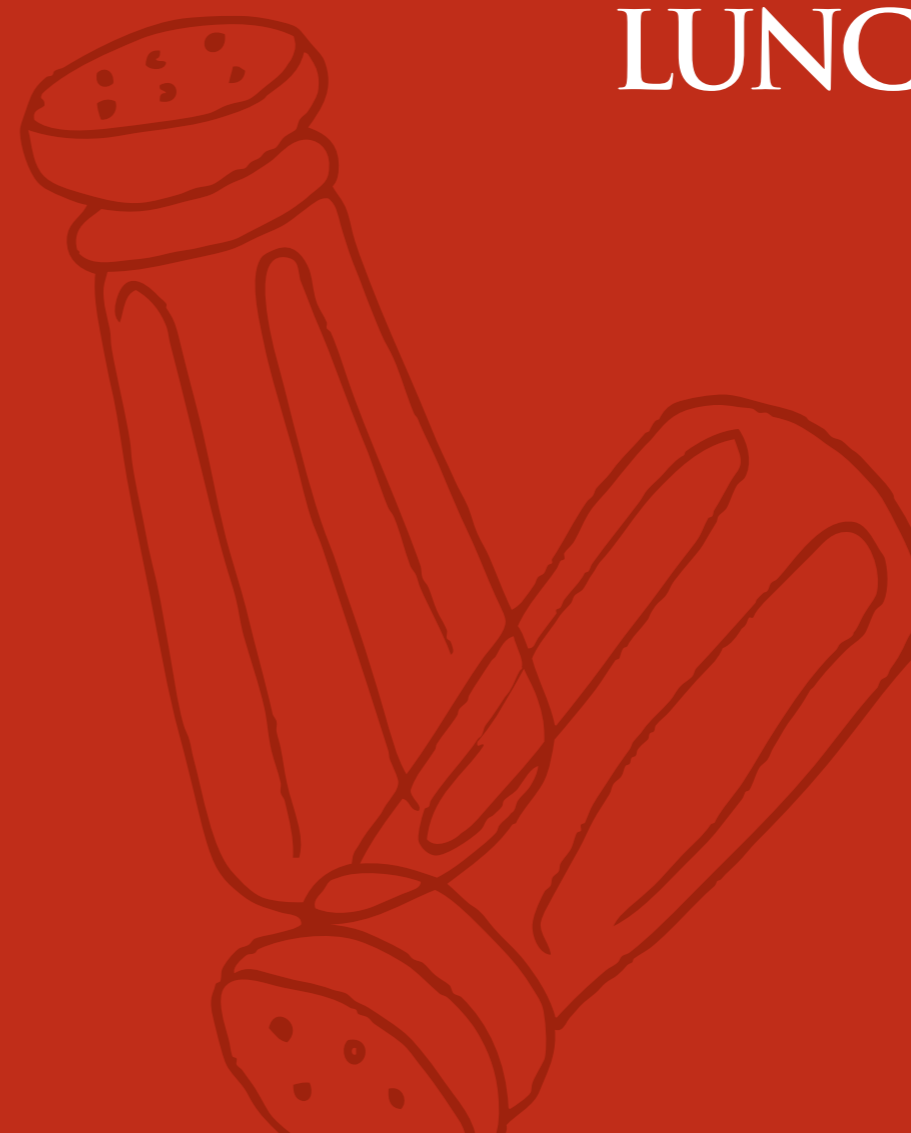




TOSOLINI'S
ristorante • caffè • bar

LUNCH



www.tosolinis.com.au

LUNCH 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

- Tomato and Basil (v) **15.50**
- Mushroom, rosemary and fetta cheese (v)
- Tomato, olive, basil and haloumi cheese (v)
- Grilled provolone cheese topped with shaved prosciutto and fresh basil

TOASTED PANINI

- Spicy salami and provolone cheese **7.90**
- Tomato and provolone cheese (v)
- Ham and swiss cheese

EGG BENEDICT ROLLS

- Ham, tomato, cheese with egg and hollandaise sauce **9.50**
- Smoked salmon, mushroom and fetta with egg and hollandaise sauce

FOCACCIAS served with chips

- Roast pumpkin, basil pesto, feta cheese and baby spinach leaves **10.90**
- Smoked salmon, caper cream cheese and mixed leaves
- Marinated chicken breast, wild rocket leaves and lemon chilli aioli
- Prosciutto, bocconcini, sun dried tomato and rocket leaves

OPEN GRILLED FOCACCIAS served with chips **17.50**

- Grilled veal steak, beetroot dip, fresh tomato, mixed leaves and grilled onions
- Crumbed chicken breast, prosciutto, provolone, rocket leaves, chilli aioli

CALZONE

Filled with chorizo, mushroom, bocconcini, basil served with garden salad **17.50**

ROMAN-STYLE PIZZA SQUARES

- Tomato, bocconcini, fresh basil (v) **11.50**
- 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** **1/2 doz 16.50 F doz 24.50**
South coast rock oysters served natural with fresh lemon and lime wedges
- **Ostriche Grigliata** **1/2 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