

BREADS

Crusty Italian Bread	3.50
Crusty Italian bread with pesto dipping oil	4.00
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

BRUSCHETTA

13.50

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
Lemon and oregano chicken with roasted capsicum, onion, rocket and aioli
Grilled zucchini, sun dried tomato, tallegio cheese and baby spinach

ANTIPASTI (ideal to share)

Calamari St. Andrea	18.50
Seasoned calamari with wild rocket leaves and lemon vinaigrette	
Piatto misto (v)	17.50
Assorted dips platter	
Gamberi alla diavola	19.90
Chargrilled king prawns marinated with chilli and garlic	
Polpi al pesto	17.50
Grilled baby octopus tossed with basil pesto	
Terrine di congilio	18.50
Rabbit terrine with pistachios and cognac, served with fig jam and sour dough croutons	
Antipasto misto	25.50
Tosolini's antipasto plate of cured meats, dips, marinated vegetables, seafood and bread	
Ostriche Naturali	
South coast rock oysters served natural with fresh lemon and lime wedges	½ doz 15.50
	F doz 22.50

ENTREES

Insalata di pollo	17.90
Marinated chicken, sun-dried tomatoes, baby spinach, rocket, kipfler potatoes and parmesan	
Insalata di Cesare	15.90
Baby cos lettuce, crispy prosciutto, parmigiano, garlic croutons, poached egg and anchovies (Additional chicken \$5)	
Frittata Ortolana (v)	15.90
Open basil infused frittata topped with artichokes, buffalo mozzarella and rocket leaves	
Insalata di pera	15.90
Balsamic poached pear tossed with rocket leaves, shaved pecorino cheese and Spanish onion	
Quaglia arrosto	18.50
Roasted quail stuffed with preserved lemon risotto, served with rocket salad and mandarin oil	
Zuppa di pesce alla livornese	19.90

Seafood soup with tomatoes, fish stock and saffron

Cozze alla veneziana

19.90

Black mussels steamed in tomato broth with chilli, garlic and white wine

Ravioli di zucca (v)

18.90

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 \$5

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 lasagne

Rich Bolognese layered with pasta sheets, 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

Orecchiette al ragu di vitello

Braised veal ragu tossed through orecchiette pasta with baby spinach leaves and winter vegetables

Fettuccine ai funghi porcini

Fettuccine tossed through creamy porcini mushroom sauce with fresh herbs and parmigiano

Spaghetti alle salsicce

Braised Italian pork sausages tossed through spaghetti with chilli, garlic, basil and cherry tomato compote

Entrée 16.90

Main 24.90

Spaghetti alla marinara

Mixed seafood, fresh basil, white wine, garlic, chilli, tomato napoletana

Entrée 18.90

Main 26.90

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 alla pizzaiola (v)

Ricotta gnocchi tossed in tomato napoletana and grilled with provolone and pecorino cheese

Risotto al pollo

Marinated chicken, mushrooms, sun-dried tomatoes, seeded mustard and fresh herbs

Risotto alla barbabietola (v)

Risotto of roasted beetroot, baby spinach leaves, almonds and goats cheese

Entrée 16.90

Main 24.90

Risotto alla pescatora

Fresh mixed seafood with saffron risotto and wild rocket leaves

Entrée 18.90

MAINS

Anatra arrosto	34.90
Balsamic glazed roasted duck served with warm salad of roasted chorizo, leeks and winter leaves	
Involtini di vitello	31.90
Tender slices of veal rolled with prosciutto, provolone and asparagus, served on creamy mashed potato and herb butter sauce	
Torta di coniglio	30.90
Rabbit, leek and portabello mushroom braise wrapped in handmade puff pastry. Served with garden salad	
Cotoletta di vitello	33.90
Crumbed veal backstrap atop carrot purree, sauteed green beans, lemon caper butter sauce	
Filetto di manzo	35.90
220g King Island eye fillet, chargrilled and served with hand cut potato chips, tomato and onion jam, beef jus and steamed brocolini	
Pollo arrosto	31.90
Cornfed chicken breast, oven roasted and served atop creamed spinach with red capsicum caponata and thyme infused jus	
Agnello al forno	33.90
Marinated lamb cutlets stacked with warm salad of roasted sweet potato, onions and rocket leaves, served with herb aioli	

SIDES**9.50**

Steamed green vegetables tossed with extra virgin olive oil
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
Hand cut potato chips with herb aioli