

## 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

### TOASTED PANINI

**7.50**

Spicy salami and provolone cheese
Tomato and provolone cheese (v)
Ham and swiss cheese

### EGG BENEDICT ROLLS

**9.50**

Ham, tomato, cheese with egg and hollandaise sauce
Smoked salmon, mushroom and feta with egg and hollandaise sauce

### FOCACCIAS served with chips

**10.90**

Marinated vegetables, basil pesto, wild rocket (v)
Smoked salmon, caper cream cheese and mixed leaves
Marinated chicken breast, wild rocket leaves and lemon chilli aioli
Bacon, fresh tomato, mixed leaves and aioli

### 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

**17.50**

Filled with chorizo, mushroom, bocconcini, basil served with garden salad
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### 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)

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

## ENTREES

<b>Insalata di pollo</b>	<b>17.90</b>
Marinated chicken, sun-dried tomatoes, baby spinach, rocket, kipfler potatoes and parmesan	
<b>Insalata di Cesare</b>	<b>15.90</b>
Baby cos lettuce, crispy prosciutto, parmigiano, garlic croutons, poached egg and anchovies (Additional chicken \$5)	
<b>Frittata Ortolana (v)</b>	<b>15.90</b>
Open basil infused frittata topped with artichokes, buffalo mozzarella and rocket leaves	
<b>Insalata di pera</b>	<b>15.90</b>
Balsamic poached pear tossed with rocket leaves, shaved pecorino cheese and Spanish onion	
<b>Quaglia arrosto</b>	<b>18.50</b>
Roasted quail stuffed with preserved lemon risotto, served with rocket salad and mandarin oil	
<b>Zuppa di pesce alla livornese</b>	<b>19.90</b>
Seafood soup with tomatoes, fish stock and saffron	
<b>Cozze alla veneziana</b>	<b>19.90</b>
Black mussels steamed in tomato broth with chilli, garlic and white wine	
<b>Ravioli di zucca (v)</b>	<b>18.90</b>
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

Main 26.90

## **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