

*Benvenuti! Welcome to our home. We are all about sharing, laughing, eating and generosity, and we are so glad you're here. This menu contains food at the front, and vino and other drinks towards the back. Sit back, relax and enjoy. Buon appetito.*

**// primi //**

Olive miste – mixed marinated olives, roasted garlic, rosemary, grilled ciabatta	13.5
Esca fritta – fried whitebait, wild rocket, dill & caper aioli	16.5
Bruschetta ai funghi – sautéed mushrooms, thyme, scamorza, wild rocket, balsamic reduction, grilled ciabatta	17.5
Arancini – crumbed saffron & pea risotto balls, buffalo mozzarella, wild rocket, garlic aioli	14.5
Antipasti – cured meats, housemade pickles, wild rocket, marinated anchovies, buffalo mozzarella, basil pesto, grilled ciabatta	29.5

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## // pasta e risotto //

Spaghetti alla marinara – mussels, clams, local fish, squid, prawns, garlic, white wine, butter, parsley	34.5
Bucatini alla carbonara – guanciale, egg yolk, cracked black pepper, reggiano	28.5
Penne alla Bolognese – pork, beef and tomato ragu, shaved reggiano	26.5
Penne alla norma – fried eggplant, napoli sauce, basil, ricotta	26.5
Gnocchi con crema di gorgonzola – housemade confit garlic and potato gnocchi, creamy gorgonzola sauce, baby spinach, roasted walnuts	27.5
Risotto ai funghi– risotto, local mushrooms, thyme, pinenuts, shaved pecorino	27.5

## // secondi //

Filetto di kingfish – pan roasted kingfish fillet, potato puree, green beans, hazelnuts, brown butter	40.5
Pollo all'arrabbiata – chilli marinated chicken breast in a tomato, chilli, olive and basil sauce, creamy polenta	34.5
Filetto di manzo – prosciutto wrapped eye fillet, parmesan & potato gratin, sautéed greens, Chianti jus	42.5
Pancetta di maiale – twice cooked crispy pork belly, braised purple cabbage, raisins, mustard & potato puree	35.5
Guancia di manzo – slow braised beef cheek, cauliflower purée, salsa verde	37.5

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## // contorni //

Insalata con rucola – wild rocket and Parmesan salad, red wine vinaigrette	13.5
Misticanza – sautéed greens, chilli, garlic, lemon	13.5
Patate arrosto – duck fat roasted potatoes, garlic aioli	13.5

We will try our best to accommodate changes to the menu, however during busy periods unfortunately this may not be possible. We hope you understand.

Please chat to us about your dietary requirements – we are more than happy to help.

10% surcharge on public holidays,  
3% surcharge on American Express credit cards.

One account per table.

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## // aperitivi //

Villaga Viola // <i>a naughty but nice concoction</i> // grappa, Aperol, lime juice, sugar syrup	18.5
Americano // <i>the classic</i> // Campari, sweet vermouth and soda	15.5
Negroni // <i>dangerously sippable</i> // Campari, gin and sweet vermouth	18.5
Aperol spritz // <i>light, refreshing and bitter</i> // Aperol, Prosecco and soda	15.5
Don Bruno // <i>our ode to everyone's favourite "godfather" of Maldini</i> // gin, lemon juice, sugar syrup and Aranciata Rossa	18.5
Caffè shakerato // <i>a boozy coffee delight</i> // sweetened coffee, disaronno, nonino amaro	18.5
Donna Limone // <i>creamy, lemony perfection</i> // vodka, limoncello, cream, sugar syrup, freshly squeezed lemon juice and freeze dried raspberries	18.5

## // birre e sidre //

James Boags Premium (Tas)	9.5
James Boags Premium Light (Tas)	7
James Boags Draught (Tas)	8
Stone and Wood Pacific Ale (NSW)	10
White Rabbit Pale Ale (Vic)	10
Peroni Lager Nastro Azzurro (Italy)	10
Menabrea (Italy)	10
Frank Apple Cider (Tas)	10
Frank Pear Cider (Tas)	10
Spotty Dog Summer Pale Ale (Tas)	9.5

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*Our wine list is designed to be a blend of great Tasmanian discoveries, Italian treasures and a few special finds in between. Our staff love chatting about our wines, and we are more than happy for you to taste some of the goodies below. We hope you enjoy exploring the list and find a few new favourites. Salute!*

**// frizzanti //**

Canella Prosecco di Conegliano DOC 2013	Veneto, Italy	12 / 54.5
Sugarloaf Ridge Lara Sparkling	Carlton River, TAS	14 / 65
Milton Laura Sparkling Rosé	Freycinet Coast, TAS	12 / 56.5
Veuve Cliquot Yellow Label Brut NV	Reims, France	149

**// bianchi //**

Kris Pinot Grigio	Alto Adiege, Italy	10.5 / 47
Milton Pinot Gris	East Coast, TAS	12 / 56
Bollini Pinot Grigio DOC	Trentino, Italy	47.5
Coal Valley Riesling	CoalValley, TAS	10.5/ 49
Papa Nico Sauvignon Blanc	SA	9.5 / 45
Bream Creek Sauvignon Blanc	Marion Bay, TAS	11 / 52
Laurel Bank Sauvignon Blanc	Derwent Valley, TAS	10.5 / 48.5
Bream Creek Chardonnay	Marion Bay, TAS	12 / 53.5
Sinapius Chardonnay	Pipers Brook, TAS	75
Waterton half dry Riesling	Tamar Valley, TAS	8.5 /

**ITALIAN CAFE RESTAURANT**



ITALIAN CAFE RESTAURANT



**// rossi //**

Bream Creek Rosé	<i>Marion Bay, TAS</i>	10.5 / 48.5
Tasmanian Icon Pinot Noir	<i>TAS</i>	9.5/45
Bream Creek Pinot Noir	<i>Marion Bay, TAS</i>	12/57
Kelvedon Pinot Noir	<i>Freycinet, TAS</i>	59
Winstead "Lot 16" Pinot Noir	<i>Bagdad, TAS</i>	64
Milton Dunbabin Family Reserve Pinot Noir	<i>East Coast, TAS</i>	
Bollini Merlot	<i>Trentino, Italy</i>	9/48
Laurel Bank Cabernet Merlot	<i>Derwent Valley, TAS</i>	11.5 / 52.5
Turners Crossing Cabernet Sauvignon	<i>Bendigo, Vic</i>	9.5 / 45
Heartland Director's Cut Cabernet Sauvignon	<i>Langhorne Creek, SA</i>	65
Teusner Joshua GMS	<i>Barossa Valley, SA</i>	62
Papa Nico Shiraz	<i>SA</i>	9 / 42.5
Longview Yakka Shiraz	<i>Adelaide Hills, SA</i>	
Waterton Shiraz	<i>Tamar Valley, TAS</i>	65
Kalleske Greenock Shiraz	<i>Barossa, SA</i>	97
Moss Wood "Amy's Blend"	<i>Margaret River, WA</i>	68
Matané Negroamaro	<i>Puglia, Italy</i>	9.5 / 46
Castello di Querceto Chianti DOCG	<i>Tuscany, Italy</i>	10 / 47
Poggerino Chianti Classico DOCG 2013	<i>Tuscany, Italy</i>	70
Umani Ronchi Montepulciano D'Abruzzo	<i>Osimo, Italy</i>	10 /

**ITALIAN CAFE RESTAURANT**





DOC		47.5
Tenuta San Leonardo "Terre" 2011	<i>Trentino, Italy</i>	65
Manzone Barolo Gramolere	<i>Piedmont, Italy</i>	185
Elena Fucci "Titolo" Brunello 2010	<i>Basilicata, Italy</i>	165

ITALIAN CAFE RESTAURANT



### **// single malts //**

Balvenie 12 year old 'Double wood' (40%)	<i>Scotland</i>	13.5
Lark's Single Cask (43%)	<i>TAS</i>	15.5
Lark's Single Cask (58%)	<i>TAS</i>	28.5
Sullivans Cove 'Double Cask' (40%)	<i>TAS</i>	28.5
Yamazaki (43%)	<i>Japan</i>	14.5
Nant American Oak Sherry (43%)	<i>TAS</i>	20
Nant Port Cask (43%)	<i>TAS</i>	20

### **// grappa e amaro //**

Questa Vera Viola Grappa	<i>Veneto, Italy</i>	12.5
Nonino il Moscato Friuli	<i>Italy</i>	11.5
Nonino Amaro	<i>Friuli, Italy</i>	11.5
Nonino Prunella	<i>Friuli, Italy</i>	11.5
Montenegro Amaro	<i>Montenegro, Italy</i>	8.5
Brancaia Riserva Grappa 2011	<i>Italy</i>	15.5

### **// port and tokay //**

Grant Burge Tawny	<i>SA</i>	9.5
Penfolds Reserve Club Port	<i>SA</i>	9.5
Penfolds Grandfather	<i>SA</i>	12.5
Baileys of Glenrowan, Tokay	<i>SA</i>	9.5

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## **// cognac, armagnac and brandy //**

Courvoisier VSOP	<i>France</i>	15.5
Hennessy VSOP	<i>France</i>	13.5
Sempré Vieil Armagnac	<i>France</i>	14.5
St Remy Brandy	<i>France</i>	9.5
Calvados Domfrontais	<i>France</i>	10

## **// liqueurs //**

Tia Maria, Baileys, Galliano Sambuca Black, Galliano Original Vanilla, Galliano Sambuca, Galliano Amaretto, Frangelico, Kahlua		9.5
Cointreau, Dom Benedictine, Grand Marnier, Drambuie		10.5

## **// spirits //**

Bombay gin, Tanqueray gin, Mount Gay rum, Absolut vodka, Canadian Club bourbon whisky, Southern Comfort, Johnnie Walker Black		9.5
Forty Spotted gin		10.5
Maker's Mark bourbon		10

**ITALIAN CAFE RESTAURANT**



## // cold drinks //

San Pellegrino <b>mineral water</b> 750ml	9.5
<b>Soft drinks</b> - Coke, Diet Coke, lemonade, soda, lemon squash, lime and soda, dry ginger ale, raspberry and lemonade, tonic water, lemon lime and bitters	5
<b>Juices</b> - apple, orange or tomato	5
<b>Iced drinks</b> (served with 2 scoops of house made semifreddo) -iced chocolate, iced coffee or iced mocha	7.5

## // hot drinks //

Espresso	3.5
Regular coffee / double espresso	4
Large coffee	6
Hot chocolate with marshmallows	4.8
Corretto with Sambuca	8
Extras - decaffeinated, soy milk, double shot, almond milk	.5

## // loose leaf tea //

Black and green - English breakfast, Mount Wellington, French earl grey, Australian green

Herbal and non-caffeinated - Australian peppermint, lemongrass and ginger, chamomile, rooibos chai, liquorice and peppermint

4.5

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