

*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 //**

Pane – crusty sourdough, vincotto, extra virgin olive oil (v, gfo)	8.5
Olive miste – mixed olives, marinated with roasted garlic cloves, thyme & olive oil served with grilled ciabatta (v, gfo)	12.5
Bruschetta con aglio – garlic bruschetta, garlic butter, mozzarella cheese, oregano, sea salt (veg, gfo)	14.5
Bruschetta al pomodoro – tomato bruschetta, red onion, basil, buffalo mozzarella, drizzled with extra virgin olive oil, vincotto (vo, gfo)	16.5
Calamari fritti – crisp fried squid in fennel salt, wild rocket, garlic aioli (gf)	17.5
Carpaccio di carne – eye fillet carpaccio, cured egg yolk, parmesan aioli, garlic crisp, sage (gf)	24.5
Quaglia alla griglia – chargrilled Rannoch farm quail on a salad of watercress, wild rocket, gorgonzola, walnuts, poached pear, drizzled with vincotto (gf, n)	26.5
Antipasti – cured meats, housemade pickles, wild rocket, marinated anchovies, buffalo mozzarella, basil pesto, grilled ciabatta (Serves 2) (gfo, n)	32.5

gf – gluten free    gfo – gluten free optional    veg - vegetarian  
n – contain nuts    v – vegan    vo – vegan optional

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## // pasta e risotto //

Spaghetti alla marinara – mussels, clams, local fish, squid, prawns, garlic, white wine, butter, parsley (gfo)	34.5
Spaghetti alla carbonara – guanciale, egg yolk, cream, garlic, cracked black pepper, shaved reggiano (gfo)	29.5
Penne alla bolognese – slow cooked pork, beef and tomato sugo, shaved reggiano (gfo)	28.5
Linguine alle vongole – clams, chilli flakes, garlic, white wine, butter, wild rocket (gfo)	30.5
Gnocchi alla puttanesca – housemade confit garlic and potato gnocchi, tomato, olives, onion, capers, chilli, garlic, baby spinach, shaved reggiano (veg, vo)	28.5
Risotto al pollo – chicken, asparagus, peas, red onion, chickpeas, garlic, crisp basil (vo, gf, n)	29.5

## // secondi //

Pesce fresco – market fish, pea puree, slow roasted cherry tomatoes, crisp pancetta, wild rocket (gf) (See our extras board)	MP
Petto di pollo– pan roasted chicken breast, served on a charred corn, pumpkin, quinoa & pine nut salad, topped with gremolata and crisp basil (gf, n)	36.5
Filetto di manzo – prosciutto wrapped eye fillet, roast potato wedges, sage, broccolini, chianti jus (gf)	45.5
Fruitti di mare – mussels, clams, prawns, local fish, hot smoked salmon, fregola in a chilli tomato broth topped with crispy fried squid (gfo)	40.5
Peperone ripieno – capsicum stuffed with a tomato, herb, chilli & pine nut risotto with asparagus salad, goats cheese, crisp shallot, smoky chilli oil (gf, veg, vo)	29.5

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## // contorni //

Insalata con rucola - wild rocket and Parmesan salad, red wine vinaigrette (vo, gf)	14.5
Insalata di panzanella – cherry tomato, cucumber, red onion, olives, croutons, wild rocket (v, gfo)	16.5
Patate arrosto – potatoes wedges roasted in garlic, salt, pepper, truffle aioli (gf, vo)	12.5
Patatine fritte - crunchy rustic fries, house made salt blend, parmesan aioli (veg, vo)	11.5
Insalata di asparagi - asparagus, mint, peas, goats cheese, wild rocket, cracked black pepper (veg, gf vo)	12.5
- add smoked salmon	8.5

## // dolci //

Tiramisu – Layers of savoiardi sponge, espresso, chocolate, whipped mascarpone	15.5
Cheesecake al melograno – baked lemon cheesecake, pomegranate syrup, smashed rosewater meringue	15.5
Torta vegana al cioccolato – vegan chocolate custard tart, flaked almonds, fresh berries (v)	15.5
Panna cotta al cocco - coconut panna cotta with Bacardi lime syrup, toasted coconut, candied lime wheel (v, gf)	15.5
Affogato – valhalla’s vanilla ice cream, espresso, a shot of frangelico, biscotti	17.5
Formaggi – a choice of 1, 2, 3 cheeses accompanied by house made preserve, fresh apple, lavosh (See our wait staff)	MP

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## // aperitivi //

Espresso martini // <i>THE drink for classy caffeine fiends</i> //	21.5
espresso, vodka, Kahlua, Yellow Galliano	
Americano // <i>the classic</i> //	17.5
Campari, sweet vermouth and soda	
Negroni // <i>dangerously sippable</i> //	22.5
Campari, gin and sweet vermouth	
Aperol spritz // <i>light, refreshing and bitter</i> //	18.5
Aperol, Prosecco and soda	

## // birre e sidre //

James Boags Premium (Tas)	10.5
James Boags Premium Light (Tas)	9
James Boags Draught (Tas)	9.5
Willie Smith's Apple Cider (Tas)	12.5
Spreyton Sparkling Pear Cider (Tas)	12.5
James Squire 150 Lashes Pale Ale (NSW)	10.5
Spotty Dog California, Haze (Tas)	12.5
Peroni (On Tap) (Ita)	
10 oz	9.5
Pint	13.5

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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. Whether you choose to just sip away or pair with our food, there is definitely something here to satisfy all! We hope you enjoy exploring the list and find a few new favourites. Salute!*

**// frizzanti //**

Astoria Prosecco DOC	Treviso, Italy	12.5/59
Alexandra Sparkling	Lake Barrington, TAS	14 / 67
Milton Laura Sparkling Rosé	Freycinet Coast, TAS	59.5
Veuve Cliquot Yellow Label Brut NV	Reims, France	149

**// bianchi //**

Kris Pinot Grigio	Alto Adiege, Italy	11.5 / 55
Milton Pinot Gris	East Coast, TAS	12.5 / 59.5
Bream Creek Chardonnay	Marion Bay, TAS	12 / 57.5
Laurel Bank Riesling	Derwent Valley, TAS	11.5/ 56.5
Papa Nico Sauvignon Blanc	SA	10 / 47.5
Bream Creek Sauvignon Blanc	Marion Bay, TAS	12 / 57.5
Chalk Hill Moscato	McLaren Vale, SA	10/47.5

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**// rossi //**

Bream Creek Rosé	<i>Marion Bay, TAS</i>	11.5 / 55
Tasmanian Icon Pinot Noir	<i>TAS</i>	10.5/52.5
Bream Creek Pinot Noir	<i>Marion Bay, TAS</i>	12.5/59.5
Kelvedon Pinot Noir	<i>Freycinet, TAS</i>	64
Bream Creek Cabernet Merlot	<i>Marion Bay, TAS</i>	11.5 / 55
Heartland Director's Cut Cab Sav	<i>Langhorne Creek SA</i>	68.5
Teusner Joshua GMS	<i>Barossa Valley, SA</i>	69
Papa Nico Shiraz	<i>SA</i>	10 / 47.5
Longview Yakka Shiraz	<i>Adelaide Hills, SA</i>	12/57.5
Kalleske Greenock Shiraz	<i>Barossa, SA</i>	96
Toscolo Chianti Classico	<i>Tuscany, Italy</i>	10 / 47
Umani Ronchi Montepulciano D'Abruzzo	<i>Osimo, Italy</i>	10.5/49.5
Manzone Barolo Gramolere	<i>Piedmont, Italy</i>	185

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

Balvenie 12 year old 'Double wood' (40%)	<i>Scotland</i>	14.5
Lark's Single Cask (43%)	<i>TAS</i>	20
Yamazaki (12 years old) (43%)	<i>Japan</i>	18.5
Glenfarclas (10 years old) (40%)	<i>Scotland</i>	17.5

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

Questa Vera Viola Grappa	<i>Veneto, Italy</i>	12.5
Brancaia Riserva Grappa 2011	<i>Italy</i>	15.5
Nonino Amaro (Orange/Spices)	<i>Friuli, Italy</i>	11.5
Nonino Prunella(Prune and Almonds)	<i>Friuli, Italy</i>	11.5
Montenegro Amaro(Bitter Orange)	<i>Montenegro, Italy</i>	8.5

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

Grant Burge Tawny	<i>SA</i>	9.5
Rutherglen, Tokay	<i>VIC</i>	9.5
Penfolds Grandfather	<i>SA</i>	14.5

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

Courvoisier VSOP	<i>France</i>	15.5
Hennessy VSOP	<i>France</i>	13.5
St Remy Brandy	<i>France</i>	10.5
Bas-Armagnac	<i>France</i>	14.5

**// liqueurs //**

Tia Maria, Baileys, Galliano Sambuca Black, Galliano Original Vanilla, Galliano Sambuca, Galliano Amaretto, Frangelico, Kahlua	11
Cointreau, Dom Benedictine, Grand Marnier, Drambuie	11

**// spirits //**

Bombay gin, Tanqueray gin, Mount Gay rum, Absolut vodka, Canadian Club bourbon whisky, Southern Comfort, Johnnie Walker Black ,	11
Maker's Mark bourbon	10

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## // 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>Italian soft drink- Aranciata, Limonatta, Chinotto</b>	5.8
<b>Juices</b> - apple, orange	
<b>Iced drinks</b> (served with 2 scoops of house made semifreddo) -iced chocolate, iced coffee or iced mocha	9

## // hot drinks //

Espresso	3.5
Regular coffee / double espresso	4.2
Large coffee	6
Hot chocolate with marshmallows	4.8
Corretto with Sambuca	8
Extras - decaffeinated, soy milk, double shot, almond milk (Milk Lab)	.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

4.8

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