

ITALIAN CAFE RESTAURANT



Benvenuti! Welcome to our home. We are all about sharing, laughing, eating and generosity, and we are so glad you're here. Sit back, relax and enjoy. Buon appetito!

// primi //

Pane – crusty sourdough, house made vincotto, extra virgin olive oil (v, gfo)	8.5
Olive miste – mixed olives, roasted garlic, olive oil, grilled ciabatta (v, gfo)	14.0
Bruschetta con aglio – bruschetta, garlic butter, mozzarella cheese, oregano, sea salt (veg, gfo)	16.0
Coscia d'anatra – fried confit duck leg, black rice, raisins, puy lentil, black garlic aioli (gfo)	26.5
Calamari fritti – crisp fried calamari, wakame seasoning, wild rocket, garlic aioli	23.0
Asparagi saltati – pan seared asparagus, burrata cheese, pangrattato, evoo (veg)	18.5
Bruschetta con sardine – chargrilled sardine, red pepper & onion salsa, garlic aioli	21.5
Antipasti – cured meats, crispy fried quail, buffalo mozzarella, basil pesto, house made pickles, wild rocket, grilled ciabatta (Serves 2) (gfo, n)	36.5

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, prawns, market fish, calamari, white wine, garlic, butter (gfo)	34.5
Linguine ai gamberi – prawns, garlic, tomato sugo, basil, pangrattato	32.0
Spaghetti alla boscaiola – pancetta, mushroom, cream, garlic, black pepper, shaved reggiano (gfo)	29.5
Risotto al pollo – chicken, leek, smoked bacon, mascarpone, fried leek (gf)	30.5
Penne alla bolognese – slow cooked beef, pork and tomato ragu, shaved reggiano (gfo)	29.0
Gnocchi alla zucca – roast pumpkin, sage, spinach, gorgonzola cream, pepitas (veg)	30.5
Linguine al brasato di manzo – slow braised beef cheek, peas, cream, gremolata (gfo)	32.0

(Extra side of Parmigiano Reggiano for any pasta \$2.5)

(Side of fresh chopped chilli \$1.5)

// secondi //

Pesce del giorno – pan roasted market fish, lemon tomato sugo, orzo, prawns, mussels, wild rocket (gfo)	47.5
Pollo alla cacciatora – chicken Maryland braised in cacciatore sauce, creamy polenta (gf)	37.5
Filetto di manzo –250g prosciutto wrapped eye fillet, roast vegetable medley, chianti jus (gf)	48.5
Osso buco – slow braised veal shank, confit garlic mash potato, gremolata	38.5
Parmigiana di melanzane – crumbed eggplant, napoletana, mozzarella, dressed wild rocket (veg, vo)	29.5

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// contorni //

Insalata di rucola - wild rocket and Parmesan salad, red wine vinaigrette (vo, gf)	14.5
Misticanza – sautéed greens, garlic, chilli, white wine, butter, lemon (vo, gf)	16.0
Insalata con zucca – wild rocket, roasted pumpkin, pepita, parmesan (gf)	16.5
Patatine fritte - crunchy rustic fries, house made salt blend, garlic aioli (veg)	12.0
Patate arrosto – roasted potato wedges, sea salt, pepper, garlic aioli (gf, v)	14.0

// dolci //

Tiramisu – layers of savoiardi sponge, espresso, chocolate, marsala, whipped mascarpone	16.0
Bread and butter pudding – cointreau-soaked dried fruit, orange butterscotch, vanilla bean ice cream	16.5
Warm chocolate sago pudding – berry reduction, roasted nuts, beetroot sago crisp (gf, n, v)	15.5
Affogato - Valhalla's vanilla ice cream, espresso, a shot of frangelico, biscotti	18.5
Formaggi – a choice of 1, 2, 3 cheeses accompanied by spiced fruit chutney, lavosh (See wait staff)	MP

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// aperitivi //

Espresso Maldini // <i>THE drink for classy caffeine fiends</i> //	22.5
Vodka, Kahlua, Yellow Galliano, Espresso,	
Americano // <i>The Classic</i> // Campari, Sweet Vermouth and Soda	17.5
Negroni // <i>Dangerously sippable</i> // Campari, Gin and Sweet Vermouth	23.0
Aperol Spritz // <i>Light orange and pleasant bitterness</i> //	18.5
Aperol, Prosecco and Soda	
Amalfi Spritz // <i>Refreshing, crisp and perfectly balanced</i> //	20.5
Limoncello, Prosecco and Soda	

// birre e sidre //

James Boags Premium (TAS)	11.5
James Boags Premium Light (TAS)	10
James Boags Draught (TAS)	10.5
Willie Smith's Apple Cider (TAS)	13.5
Spreyton Sparkling Pear Cider (TAS)	12.5
Little Creatures Pale Ale (AUS)	12
White Rabbit Dark Ale (AUS)	12
Spotty Dog California Haze (TAS)	13
Peroni Nastro Azzurro (ITA), Cascade Lager (TAS) On Tap	
10 oz	10.5
Pint	14.5

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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	<i>Treviso, ITA</i>	13/62.5
Kreglinger Estate Sparkling NV	<i>Pipers Brook, TAS</i>	15/72.5
Bream Creek Sparkling Rosé	<i>Marion Bay, TAS</i>	68.5
Veuve Cliquot Yellow Label Brut NV	<i>Reims, France</i>	149

// bianchi //

Chalk Hill Moscato	<i>McLaren Vale, SA</i>	11/52.5
Kris Pinot Grigio	<i>Alto Adiege, ITA</i>	57.5
Milton Estate Pinot Gris	<i>East Coast, TAS</i>	13.5/65
Bream Creek Chardonnay	<i>Marion Bay, TAS</i>	12.5/59.5
Goaty Hill Riesling	<i>Tamar Valley, TAS</i>	12.5/59.5
Kingston Estate Sauvignon Blanc	<i>Limestone Coast, SA</i>	11.5/55
Laurel Bank Sauvignon Blanc	<i>Granton, TAS</i>	13/62.5
Kelvedon Estate Sauvignon Blanc	<i>Swansea, TAS</i>	63.5
Villa Trasqua Vermentino	<i>Tuscany, ITA</i>	11.5/55
Schild Estate Late Harvest Semillon (Dessert wine 90ml)	<i>Barossa Valley, SA</i>	11/45

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// **rossi** //

Milton Estate Rosé	<i>East Coast, TAS</i>	13/62.5
Tasmanian Icon Pinot Noir	<i>Coal River, TAS</i>	12/57.5
Milton Estate Pinot Noir	<i>East Coast, TAS</i>	14/67.5
Goaty Hill Pinot Noir	<i>Tamar Valley, TAS</i>	64.5
Bream Creek Reserve Pinot Noir (Awarded 8 Gold)	<i>Marion Bay, TAS</i>	95
Laurel Bank Cabernet Merlot	<i>Granton, TAS</i>	12.5/59.5
Heartland Director's Cut Cab Sav	<i>Langhorne Creek SA</i>	78
Teusner Joshua GMS	<i>Barossa Valley, SA</i>	70
Kingston Estate Shiraz	<i>Clare Valley, SA</i>	11.5/55
Lost Buoy Shiraz	<i>Mclaren Vale, SA</i>	13/62.5
Levantine Hill Estate Syrah	<i>Yarra Valley, VIC</i>	110
Kalleske Greenock Shiraz	<i>Barossa Valley, SA</i>	96
Toscolo Chianti Classico	<i>Tuscany, ITA</i>	12.5/59.5
Umani Ronchi Montepulciano D'Abruzzo	<i>Osimo, ITA</i>	55
Monte Antico Sangiovese, Merlot, Cabernet	<i>Tuscany, ITA</i>	13/62.5
Bricco Maiolica Langhe Nebbiolo	<i>Piedmont, ITA</i>	85
Marchesi Di Barolo DOCG	<i>Piedmont, ITA</i>	185
Tom Foolery Artful Dodger Shiraz	<i>Barossa Valley, SA</i>	155

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// single malts //

Balvenie 12 year old 'Double wood' (40%)	<i>Scotland</i>	15.5
Lark's Single Cask (43%)	<i>TAS</i>	20
Remnant "The Scoundrel" (44%)	<i>TAS</i>	22
Glenfarclas (10 years old) (40%)	<i>Scotland</i>	17.5

// grappa e amaro //

Questa Vera Viola Grappa (the true grappa)	<i>Veneto, Italy</i>	12.5
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>Bologna, Italy</i>	10.5

// 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 //

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

// liqueurs //

Limoncello, Tia Maria, Baileys, Galliano Sambuca Black, Galliano Vanilla, Galliano Sambuca, Disaronno Amaretto, Frangelico, Kahlua, Cointreau, Campari		11
Dom Benedictine, Grand Marnier, Drambuie		12

// spirits //

Bombay Gin, Bundaberg Rum, Vodka O, Southern Comfort, Famous Grouse, Bacardi Rum, Makers Mark Bourbon, Sailor Jerry Spiced Rum, Tequila Blu Reposado,		11.5
Hendricks Gin, Johnnie Walker Black , Jameson Irish Whiskey, Jack Daniels, Canadian Club		12.5
Forty Spotted Gin (TAS),		13.5
Hartshorn Sheep Whey Vodka (TAS)		14

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// cold drinks //

San Pellegrino mineral water 750ml	9.5
Soft drinks - Coke, Diet Coke, lemonade, soda, lemon squash, lime and soda, dry ginger ale, raspberry and lemonade, tonic water, lemon lime and bitters	5.2
Italian soft drink- Aranciata, Limonatta, Chinotto	5.8
Juices - apple, orange	
Iced drinks (served with 2 scoops of Valhalla's vanilla ice cream) -iced chocolate, iced coffee or iced mocha	9

// hot drinks //

Espresso	4.0
Regular coffee	4.5
Large coffee	6.5
Hot chocolate with marshmallows	5.0
Corretto with Sambuca	9.5
Extras - decaffeinated, soy milk, double shot, almond milk (Milk Lab)	.7

// 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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