

ITALIAN CAFE RESTAURANT



// cocktails //

| | |
|---|------|
| Aperol Spritz // <i>Light, fresh & citrusy with a bittersweet finish</i> // Aperol, Prosecco and topped with Soda | 18.5 |
| Limoncello Collins // <i>Refreshing & zesty with a balanced sweetness</i> // Limoncello, Gin, Lemon Juice & Sugar Syrup | 22.0 |
| Dolce E Frizzante // <i>Sweet & tart raspberry & blackcurrants with an uplifting effervescence</i> // 7k Raspberry Gin, C rème de Cassis, Prosecco & Soda | 22.0 |
| Old Fashioned // <i>Spirit forward, smooth, rich & bold</i> // Rye & Bourbon Whiskies with Sugar & Bitters | 24.0 |
| Negroni // <i>Herbaceous & full bodied. A balanced of bitter & sweet with a citrus aroma</i> // Campari, Gin & Sweet Vermouth | 24.0 |
| Espresso Maldini // <i>Indulgent & uplifting espresso meets sweet liquors</i> // Vodka, Kahlua, Yellow Galliano, Espresso, Sugar Syrup | 23.0 |
| Mandorla Shake // <i>Rich & decadent almonds & hazelnuts in a frothy shake with drizzled honey</i> // Frangelico, Vanilla Galliano, Almond Milk & Honey | 17.5 |
| Amaretto Sour // <i>Sweet & sour with an almond twist & foamy texture</i> // Amaretto, Lemon, Aquafaba & Bitters | 23.0 |

// 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 |
| Spotty Dog Californian Haze (TAS) | 12.5 |
| Little Creatures Pale Ale (AUS) | 12.5 |
| Birra Moretti (ITA) | 12.5 |

// birra alla spina (on tap) //

| | | |
|-----------------------------|--------------|-------------|
| Cascade Lager (TAS) | 10 oz - 9.5 | Pint – 12.5 |
| Peroni Nastro Azzurro (ITA) | 10 oz - 11.5 | Pint – 14.5 |

ITALIAN CAFE RESTAURANT



MALDINI 2 COURSE SET MENU - \$55 pp
(Minimum 2 people
(All must select from the set menu)
(Vegan option available on request)

Entree:

Antipasti - cured meats, house pickle, buffalo mozzarella, marinated olives, white anchovies, basil pesto, ciabatta (Serves 2) (gfo, n)

Choice Of Mains:

Spaghetti alla boscaiola – pancetta, mushroom, cream, garlic, black pepper, shaved reggiano (gfo)

Risotto con pollo – chicken, asparagus, faba bean, butter, white wine, napoletana, shaved reggiano (vego, vo, gf)

Petto di Pollo – roasted chicken kiev, smashed potatoes, fried artichoke, rich velouté sauce

Main Extra: add \$12.5

Filetto di manzo – 250g prosciutto wrapped eye fillet, broccolini, sweet potato crisp, chianti jus (gfo)

Sides Included:

Insalata di rucola - wild rocket and parmesan salad, red wine vinaigrette (vo, gf)

Patatine fritte-crunchy rustic fries, house made salt blend, garlic aioli (v)

Terms and conditions:

For groups of 10 or more, you are required to choose from one of our set menu options.

Please inform wait staff of any allergies

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

ITALIAN CAFE RESTAURANT



MALDINI 3 COURSE SET MENU - \$70 pp

(Minimum 2 people

(All must select from the set menu)

(Vegan option available on request)

Entree:

Antipasti - cured meats, house pickle, buffalo mozzarella, marinated olives, white anchovies, basil pesto, ciabatta (Serves 2) (gfo, n)

Choice Of Mains:

Spaghetti alla marinara – mussels, prawns, market fish, calamari, white wine, garlic, butter (gfo)

Risotto con pollo – chicken, asparagus, faba bean, butter, white wine, napoletana, shaved reggiano (vego, vo, gf)

Petto di Pollo – roasted chicken kiev, smashed potatoes, fried artichoke, rich velouté sauce

Main Extra: add \$12.5

Filetto di manzo – 250g prosciutto wrapped eye fillet, broccolini, sweet potato crisp, chianti jus (gfo)

Sides Included:

Insalata di rucola - wild rocket and parmesan salad, red wine vinaigrette (vo, gf)

Patatine fritte-crunchy rustic fries, house made salt blend, garlic aioli (v)

Choice of Dessert:

Panna Cotta alle fragole – strawberry panna cotta, strawberry coulis, tuile (gfo)

Or

Valhalla's raspberry sorbet (gf, v)

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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 //

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|---|------|
| Pane – crusty sourdough, house made vincotto, extra virgin olive oil (v, gfo) | 9.0 |
| Olive miste – marinated mixed olives, roasted garlic, olive oil, grilled ciabatta (v, gfo) | 15.5 |
| Bruschetta con aglio (garlic bread) – toasted sourdough, garlic butter, mozzarella cheese, oregano, sea salt (veg, gfo) | 16.5 |
| Bruschetta al Pomodoro – toasted sourdough, cherry tomato, red onion, basil, buffalo mozzarella, vincotto, evoo (veg, gfo, vo) | 23.5 |
| Calamari fritti – crisp fried calamari, wakame seasoning, wild rocket, garlic aioli | 23.0 |
| Caspesante in Padella – pan seared scallops, crispy pancetta, romesco sauce, wild rocket, evoo (gf, n) | 24.5 |
| Arancini al 3 formaggi – 3 cheese arancini, mozzarella, parmesan, taleggio, garlic aioli (veg) | 19.5 |
| Antipasti – cured meats, house pickle, buffalo mozzarella, marinated olives, white anchovies, basil pesto, ciabatta (Serves 2) (gfo, n) | 42.5 |

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

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// pasta e risotto //

| | |
|---|------|
| Spaghetti alla marinara – mussels, prawns, market fish, calamari, white wine, garlic, butter (gfo) | 34.5 |
| Linguine al tonno – blue fin tuna, capers, chilli, rose sauce, garlic, wild rocket (gfo) | 33.0 |
| Spaghetti alla boscaiola – pancetta, mushroom, cream, garlic, black pepper, shaved reggiano (gfo) | 32.5 |
| Risotto con pollo – chicken, asparagus, faba bean, butter, white wine, napoletana, shaved reggiano (vego, vo, gf) | 32.0 |
| Penne alla bolognese – slow cooked beef, pork and tomato sugo, shaved reggiano (gfo) | 29.5 |
| Gnocchi al tartufo – mushroom ragu, black truffle, cream, shaved reggiano (veg) | 33.5 |

(Extra side of Parmigiano Reggiano for any pasta \$2.0)

// secondi //

| | |
|--|------|
| Petto di Pollo – roasted chicken kiev, smashed potatoes, fried artichoke, rich velouté sauce | 42.0 |
| Frutti di Mare – market fish, prawns, mussels, calamari, saffron, tomato broth, chilli flakes, fresh sourdough (gfo) | 48.5 |
| Filetto di manzo –250g prosciutto wrapped eye fillet, broccolini, sweet potato crisp, chianti jus (gfo) | 49.5 |
| Pesce del giorno – market fish, prosciutto wrapped asparagus, limoncello butter sauce, cauliflower puree (gf) | 47.5 |
| Spalla d’agnello pressata – compressed lamb shoulder, potato gratin, broccolini, truffle jus (gf) | 44.5 |

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// **contorni** //

| | |
|---|------|
| Insalata di rucola - wild rocket and parmesan salad, red wine vinaigrette (vo, gf) | 14.0 |
| Insalata di quinoa – quinoa, pumpkin, port soaked raisins, goat cheese, wild rocket, red wine vinaigrette (veg, vo, gf) | 16.5 |
| Insalata caprese - cherry tomatoes, buffalo mozzarella, basil, evoo (veg, vo, gf) | 22.0 |
| Patatine fritte - crunchy rustic fries, house made salt blend, garlic aioli (v) | 12.5 |
| Patate arrosto - smashed roasted potato, evoo, sea salt, garlic aioli (gf,v) | 15.5 |
| Cavoletti di bruxelles - Brussel sprouts, crispy pancetta, thyme, garlic, butter, vincotto (vego, vo, gf) | 16.5 |

// **dolci** //

| | |
|---|------|
| Tiramisu – layers of savoiardi sponge, espresso, chocolate, marsala, whipped mascarpone | 17.0 |
| Torta di formaggio – passionfruit cheesecake, fresh summer berries, passionfruit pulp | 16.5 |
| Panna Cotta alle fragole – strawberry panna cotta, strawberry coulis, tuile (gfo) | 16.0 |
| Liqueur Affogato - Valhalla's vanilla ice cream, espresso, frangelico liqueur, biscotti (n) | 21.5 |
| Valhalla's raspberry sorbet (gf, v) | 10.5 |

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// allergen information//

We aim to cater for all dietary requirements as we understand how restrictive they can be. Please discuss with us if there are any strict dietary issues you need us to be aware of and we will take great care to ensure your needs are met.

However, full responsibility cannot be taken by us during peak periods due to the size and staff capacity of our kitchen.

NUT + SEED ALLERGY

All our aiolis are made with chickpea and garlic.

Unless stated with an (n) indicator on the menu, your dish will be safe from nuts. However, there are a handful of those dishes we can also alter to suit your needs, and some we are unable to offer. Please speak to your wait staff in regards to which of these can be altered and which may still be unsafe.

GARLIC + ONION ALLERGY

Please advise your friendly waitstaff of any garlic or onion requirement.

Any dish with aioli will have this omitted

ITALIAN CAFE RESTAURANT



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> | 13.5/65 |
| Kreglinger Estate Sparkling NV | <i>Pipers Brook, TAS</i> | 15.5/75 |
| Bream Creek Sparkling Rosé | <i>Marion Bay, TAS</i> | 72.5 |
| Veuve Cliquot Yellow Label Brut NV | <i>Reims, France</i> | 149 |

// bianchi //

| | | |
|---|-----------------------------|---------|
| Chalk Hill Moscato | <i>McLaren Vale, SA</i> | 11.5/55 |
| Villa Trasqua Vermentino | <i>Tuscany, ITA</i> | 12/57.5 |
| Bream Creek Pinot Grigio | <i>East Coast, TAS</i> | 14.5/70 |
| Milton Estate Reserve Pinot Gris | <i>Freycinet Coast, TAS</i> | 87.5 |
| Back Paddock Chardonnay | <i>Coal Valley, TAS</i> | 14/67.5 |
| Sinapius Estate Chardonnay | <i>Pipers Brook, TAS</i> | 85 |
| Small Wonder Riesling | <i>Tamar Valley, TAS</i> | 13/62.5 |
| Kingston Estate Sauvignon Blanc | <i>Limestone Coast, SA</i> | 12/57.5 |
| Laurel Bank Sauvignon Blanc | <i>Granton, TAS</i> | 13.5/65 |
| Schild Estate Late Harvest Semillon (Dessert wine) | <i>Barossa Valley, SA</i> | 10/45 |

ITALIAN CAFE RESTAURANT



// **rossi** //

| | | |
|---|-----------------------------|---------|
| Milton Estate Rosé | <i>Freycinet Coast, TAS</i> | 13.5/65 |
| Tasmanian Icon Pinot Noir | <i>Coal River, TAS</i> | 13/62.5 |
| Kelvedon Estate Pinot Noir | <i>East Coast, TAS</i> | 14.5/70 |
| Laurel Bank Pinot Noir | <i>Derwent Valley, TAS</i> | 74.5 |
| Milton Estate Reserve Pinot Noir | <i>Freycinet Coast, TAS</i> | 95 |
| Bream Creek Estate Cabernet Merlot | <i>East Coast, TAS</i> | 13.5/65 |
| Kingston Estate Shiraz | <i>Clare Valley, SA</i> | 12.5/60 |
| Lost Buoy Shiraz | <i>McLaren Vale, SA</i> | 13.5/65 |
| Kalleske Greenock Shiraz | <i>Barossa Valley, SA</i> | 96 |
| Teusner Righteous Shiraz (<i>Limited Release</i>) | <i>Barossa Valley, SA</i> | 190 |
| Schild Estate Narrow Road Shiraz Cabernet | <i>Barossa Valley, SA</i> | 125 |
| Teusner Joshua GMS | <i>Barossa Valley, SA</i> | 75 |
| Querceto Sangiovese Toscana | <i>Tuscany, ITA</i> | 13/62.5 |
| Collefrisio Montepuciano d'Abruzzo | <i>Abruzzo, ITA</i> | 58 |
| Bricco Maiolica Langhe Nebbiolo | <i>Piedmont, ITA</i> | 85 |
| Villa Trasqua Chianti Classico DOCG | <i>Tuscany, ITA</i> | 78 |
| Marchesi Di Barolo DOCG | <i>Piedmont, ITA</i> | 185 |

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// single malts //

| | | |
|------------------------------------|-----------------|------|
| Balvenie 12 year old 'Double wood' | <i>Scotland</i> | 15.5 |
| Lark Classic Cask (award winner) | <i>TAS</i> | 25 |
| Remnant "The Scoundrel" | <i>TAS</i> | 22 |
| Aerstone 10 years old | <i>Scotland</i> | 13.5 |

// grappa e amaro //

| | | |
|--|------------------------|------|
| Luigi Francoli Riserva Grappa (layered with notes of vanilla, tobacco and subtle spice) | <i>Piedmont, Italy</i> | 12.5 |
| Fior D'Arancio (delicate hints of orange peel and rose petals) | <i>Veneto, Italy</i> | 14.5 |
| Montenegro Amaro (sweet, bitter orange and herbaceous) | <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 , Disaronno Amaretto, Frangelico, Kahlua, Cointreau, Campari, Aperol | | 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 Reposado | | 11.5 |
| Hendricks Gin, Johnnie Walker Black , Jameson Irish Whiskey, Jack Daniels, Canadian Club | | 12.5 |
| Forty Spotted Gin (TAS) | | 13.5 |
| 7K Distillery Raspberry Gin (TAS) | | 13 |
| Hartshorn Sheep Whey Vodka (TAS) | | 14 |
| Section 44 Gin (TAS) | | 13 |

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// cold drinks //

| | |
|---|------|
| Pure Tassie Mineral Water 750ml (Tas) | 10.5 |
| Soft drinks - Coke, Coke No Sugar, Lemonade, Soda, Lemon squash, Dry ginger ale, Raspberry lemonade, Tonic water, | 5.5 |
| Lemon lime and bitters | 6 |
| Italian soft drink- Aranciata, Limonatta, Chinotto | 5.8 |
| Juices - Apple, Orange | 5.8 |
| 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 | 4.8 |
| Large coffee | 6.5 |
| Hot chocolate with marshmallows | 5.5 |
| Corretto coffee with Sambuca | 9.5 |
| Extras - decaffeinated, soy milk, double shot, almond milk | 0.7 |

// 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

4.9

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