

## DOLCI

TIRAMISU layers of savoiardi sponge, espresso, chocolate, marsala, whipped mascarpone	\$17.0
LIQUEUR AFFOGATO valhalla's vanilla ice cream, espresso, frangelico liqueur, biscotti (n)	\$21.5
TORTA DI FORMAGGIO ALL'AMARETTO house baked chocolate amaretto cheesecake, chocolate ganache, amaretto caramel, toasted almond flakes (gf,n)	\$16.5
CANNOLI CON RICOTTA duo of traditional cannoli filled with limoncello infused ricotta, pistachio crumb & smooth chocolate ricotta, chocolate crumb (n)	\$16.0
VALHALLA SORBET LIMONE lemon sorbet (2 scoops) (gf)	\$9.5

## MALDINI SET COURSE MENUS

(MINIMUM 2 PEOPLE)  
(ALL MUST SELECT FROM THE SET MENU)  
(VEGAN & VEGETARIAN OPTION AVAILABLE ON REQUEST)

### 2 COURSE SET MENU ~ \$62

#### ENTRÉE

Antipasti ~ cured meats, house pickle, buffalo mozzarella, marinated olives, semi dried tomatoes, white bean dip, grissini breadstick, ciabatta (gfo)

#### CHOICE OF MAIN

Spaghetti alla Boscaiola ~ pancetta, mushroom, cream, garlic, shaved reggiano (gfo)

Risotto con Pollo ~ chicken, portobello mushroom, garlic, mascarpone, shaved reggiano (vego, gf)

Petto All'Aneto E Limone ~ lemon & dill marinated chicken breast, salmoriglio roasted potatoes, capers, creamy butter sauce (gf)

#### MAIN EXTRA: ADD \$12.5

Filetto di Manzo ~ 250gm prosciutto wrapped eye fillet, broccolini, chianti jus (gfo)

#### SIDES

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

Patatine fritte ~ crunchy rustic fries, house made paprika seasoning, garlic aioli (v)

### 3 COURSE SET MENU ~ \$72

#### ENTRÉE

Antipasti ~ cured meats, house pickle, buffalo mozzarella, marinated olives, semi dried tomatoes, white bean dip, grissini breadstick, ciabatta (gfo)

#### CHOICE OF MAIN

Spaghetti Marinara ~ spring bay mussels, prawns, market fish, calamari, white wine, garlic, butter (gfo)

Risotto con Pollo ~ chicken, portobello mushroom, garlic, mascarpone, shaved reggiano (vego, gf)

Petto All'Aneto E Limone ~ lemon & dill marinated chicken breast, salmoriglio roasted potatoes, capers, creamy butter sauce (gf)

#### MAIN EXTRA: ADD \$12.5

Filetto di Manzo ~ 250gm prosciutto wrapped eye fillet, broccolini, chianti jus (gfo)

#### SIDES

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

Patatine fritte ~ crunchy rustic fries, house made paprika seasoning, garlic aioli (v)

#### CHOICE OF DESSERT

Cannoli con ricotta al Cioccolato ~ traditional cannoli filled with smooth chocolate ricotta, chocolate crumb

Valhalla's lemon sorbet (gf)

# MALDINI

ITALIAN CAFE RESTAURANT



10% surcharge applies on sunday and 15% surcharge applies on public holidays

*"Benvenuti! Welcome to our home. We are all about sharing, laughing, eating and generosity, and we are so glad you're here.*

## PRIMI

PANE crusty sourdough, house made vincotto, evoo (v, gfo)	\$9.0
OLIVE MISTE mixed marinated olives, roasted garlic, evoo, grilled ciabatta (v, gfo)	\$15.5
BRUSCHETTA CON AGLIO (GARLIC BREAD) toasted sourdough, garlic butter, mozzarella cheese, oregano, sea salt (veg, gfo)	\$16.5
PATE DI FEGATO TOSCANO chicken liver pate, clarified butter, sage, blackberry conserva, grilled ciabatta (gfo)	\$21.5
CALAMARI FRITTI crispy fried calamari, fennel and lemon seasoning, wild rocket, garlic aioli	\$24.0
QUAGLIA ALLA GRIGLIA chargrilled quail, black barley, blue cheese, wild rocket, walnuts, vincotto (n)	\$25.0
BRUSCHETTA CON POMODORO toasted sourdough, cherry tomatoes, buffalo mozzarella, red onion, basil, evoo, vincotto (veg, gfo, vo)	\$22.5
ANTIPASTI cured meats, house pickle, buffalo mozzarella, marinated olives, semi dried tomatoes, white bean dip, grissini breadstick, ciabatta (serves 2) (gfo)	\$42.5

## PASTA E RISOTTO

SPAGHETTI ALLA MARINARA spring bay mussels, prawns, market fish, calamari, white wine, garlic, butter (gfo)	\$35.5
SPAGHETTI ALLA BOSCAIOLA pancetta, mushroom, cream, garlic, shaved reggiano (gfo)	\$33.5
RISOTTO CON POLLO chicken, portobello mushroom, garlic, mascarpone, shaved reggiano (vego, gf)	\$33.5
PENNE ALLA BOLOGNESE slow cooked beef and pork ragu, napoletana sauce, shaved reggiano (gfo)	\$32.0
FETTUCCHINE AI GAMBERI prawns, chilli, basil, garlic, white wine, butter, napoletana sauce, pangrattato (gfo)	\$35.0
PENNE AL COTECHINO pork sausage, snow peas, garlic, marsala wine, cream, crispy kale (gfo)	\$33.0
GNOCCHI GORGONZOLA pumpkin, gorgonzola cheese, spinach, garlic, cream, walnuts (veg, n)	\$34.0

(EXTRA PARMIGIANO REGGIANO \$2.0)

## SECONDI

PETTO ALL'ANETO E LIMONE lemon & dill marinated chicken breast, salmoriglio roasted potatoes, capers, creamy butter sauce (gf)	\$43.0
PANCETTA DI MAIALE twice cooked crispy pork belly, black barley, fennel & radicchio salad, honey balsamic dressing, vincotto (gfo)	\$44.0
PESCE DEL GIORNO market fish, prosciutto wrapped asparagus, limoncello butter sauce, cauliflower puree (gf)	\$48.0
FILETTO DI MANZO 250g prosciutto wrapped eye fillet, broccolini, chianti jus (gfo) <b>add dijon mustard \$2</b>	\$52.0
FRUTTI DI MARE fruits of the sea, spring bay mussels, prawns, market fish, calamari, saffron tomato broth, chilli, fresh sourdough (gfo)	\$48.5

## CONTORNI

INSALATA DI RUCOLA wild rocket and parmesan salad, red wine vinaigrette (vo, gf)	\$14.0
PATATINE FRITTE crunchy rustic fries, housemade celery & oregano seasoning, garlic aioli (v)	\$13.0
BROCCOLINI IN PADELLA sautéed broccolini, spinach, garlic, chilli, butter, white wine, pangrattato (gfo, vo)	\$16.5
PATATE ARROSTO crispy oven roasted potatoes, house blend paprika seasoning, garlic aioli (gf, v)	\$16.0

veg (vegetarian)  
vego (vegetarian optional)  
v (vegan)  
vo (vegan option)  
gf (gluten free)  
gfo (gluten free option)  
n (contains nuts)

