

### STUZZICHINI: starters

*(Our starters and antipasti are great sharing options)*

**Pane alla griglia** VN | 3

Chargrilled wood oven bread with garlic and local extra virgin olive oil

**Schiacciata al rosamarino** VN | 12

Thin pizza bread with rosemary, sea salt and olive oil

**Cacciatore alla griglia** GF | 8

Chargrilled continental sausage

**Olive Miste** VN | 9

Warm marinated mixed olives with ciabatta bread

**Olive Ascolane** | 13

Large green olives filled with veal, chicken mince and parmesan cheese, crumbed and deep fried with a tomato and roast capsicum salsa

**Acciughe Ortiz** GF | 16

Hand filleted artisan anchovies from the Cantabrian Sea

### ANTIPASTI

**Antipasto a modo nostro** | 39 for 2 | 17 per additional person

Chef's selection: prosciutto San Daniele, roasted and pickled vegetables, fresh bocconcini cheese, arancini, marinated olives, and house made grissini (vegetarian option available)

**Prosciutto e burrata** | 16pp | 25 for 2

San Daniele prosciutto, fresh mozzarella cheese parcel, marinated cherry tomatoes, toasted ciabatta and extra virgin olive oil

**Affettato Misto** | 19

A selection of South Australian produced cured meats

**Funghi alla griglia con taleggio e pesto di rucola** V | 18

Grilled portbello mushroom on grilled bread, with melted taleggio cheese and rocket pesto *(contains nuts)*

**Capesante al lardo** GF | 24

Large scallops wrapped in pancetta with a zucchini and leek puree and micro herbs

**Arancini con zucca e taleggio** V | 16

Pumpkin risotto balls filled with taleggio cheese, on a bed of rocket and pickled red onion

**Pancetta di maiale arrosto** GF | 19

Slow roasted, then grilled pork belly, with pickled vegetables and dark balsamic glaze

**Sarde alla Calabrese** | 16

Port Lincoln sardine fillets pan cooked with chilli, semi dried tomatoes, black olives, capers, garlic & olive oil

## **PASTA:** pasta

### **Spaghetti al sapore di mare** | 34

Spaghettoni, local prawns, mussels, calamari, whiting, crab meat in bianco

### **Linguine con polpa di granchio** | 33

Linguine with blue swimmer crab meat, fresh tomato and chilli

### **Penne della casa** | 27

Penne pasta, chicken breast pieces, Napoletana sauce, avocado, pesto and cream

### **Risotto ai funghi** GF | 29

Carnaroli rice with local button mushrooms, local porcini and parmigiano Reggiano

### **Fettuccine alla moda dell'Umbria** | 29

Enzo's fresh made fettuccine with porcini and swiss brown mushrooms, Italian sausage, black truffle paste and a touch of cream (*available in vegetarian*)

### **Gnocchi alla Sorrentina** V | 27

Homemade Royal blue potato dumplings, oven baked with Napoletana sauce, buffalo mozzarella and basil (*gluten free option available*)

### **Rigatoni con pomodoro e basilico** | 25

Enzo's fresh pasta tubes with fresh tomato sauce and fresh basil

### **Ravioli alla Bolognese** | 26

Enzo's own meat filled ravioli with Bolognese sauce

## **SECONDI:** mains

### **Saltimbocca** | 36

Veal scaloppine pan cooked with white wine, topped with San Jose` Kassler ham, Provoletta cheese and sage, served with roasted rosemary potatoes and green beans

### **Filetto di Bue ai porcini e tartufo** | 45

Pure Angus grass fed beef fillet, pan cooked with porcini, local mushrooms, truffle, brandy and a touch of cream, served with roasted rosemary potatoes and green beans (*National Winner of the Pepperjack battle of the steaks Australia*)

### **Quaglie in pancetta** GF | 39

Fully deboned quail, wrapped in pancetta, oven roasted and served with braised baby blue lentils, baby spinach and quail Jus

### **Gamberi alla Calabrese** | 42

South Australian Gulf king prawns pan cooked in garlic and chilli, flamed with brandy served with a side of mixed leaf salad

### **Calamari infarinati e fritti** | 32

South Australian calamari dusted in flour, salt and pepper, deep fried, with lemon aioli and a mixed leaf side salad

### **Controfiletto alla griglia** GF | 42

Chargrilled Riverine premium scotch fillet, served with roasted baby royal blue potatoes and spinach

### **Pollo alla Diavola** GF | 33

Chargrilled semi deboned spatchcock with a Sicilian caponata

### **Misto di mare a modo nostro** GF | 80pp | 150 for 2

Chargrilled local fresh seafood platter; King George whiting, SA Gulf prawns, calamari, Moreton Bay bug, and large scampi, served with a side of mixed leaf salad (*please allow up to 40 min. cooking time*)

## **SALSE:** sauces for meats

### **Funghi e tartufo** | 5

Local and imported mushrooms, truffle paste, brandy with a touch of cream

### **Al vino rosso** GF | 5

Red wine jus

### **Pepe verde** GF | 4

Green peppercorn sauce

## **CONTORNI:** sides

### **Insalata mista** VN | 10

Mixed leaf salad, dressed with chardonnay vinegar and extra virgin olive oil

### **Insalata di arugula** V GF | 12

Fresh rocket, pear, shaved parmesan, walnut, sea salt, lemon and extra virgin olive oil

### **Caponata alla Siciliana** V GF | 10

Sautee` of eggplant, capsicum, red onion, tomato, green olives

### **Insalata Calabrese al pomodoro** VN GF | 12

Seasonal tomatoes, cucumber, black olives, red onion, basil, oregano and extra virgin olive oil

### **Spinaci** VN GF | 12

Spinach, garlic and olive oil

### **Patate al Rosamarino** VN GF | 9

Royal baby blue potatoes roasted with rosemary and sea salt

## **BAMBINI:** Kids

### **Penne or Spaghetti** | 12

Napoletana (VN) or Bolognese sauce  
*(gluten free available)*

### **Patatine fritte** VN | 7

Hot chips

### **Cotoletta di pollo** | 15

Chicken schnitzel and chips

### **Filetto di pesce** | 18

Crumbed fish and chips

### **Pizza** | 12

Cheese and tomato or ham and pineapple  
*(gluten free available)*

## **SENZA GLUTINE:** gluten free

Gluten free spaghetti, penne, gnocchi and breads available  
*(Spaghetti and penne are also egg free)*

Please check with your waiter for other gluten free options on our menu

Charges for Gluten free pasta's, breads and pizza

Pasta \$2

Pizza \$3

Bread \$4