



**I SAPORI**  
**Spring and summer menu**

Credit card surcharge 1.5%  
BYO wine only \$10 per bottle  
**Gluten free options available \$4**



## **PANE E INSALATE**

### **Garlic Bread**

**\$8.50**

Toasted pane di casa with garlic butter, finished with a touch of fresh parsley

### **Bruschetta**

**\$12.50**

Toasted pane di casa topped with fresh tomato, garlic, basil, olive oil, and grilled mozzarella cheese

### **Olive**

**\$12.50**

Warm olives with garlic, chilli, and herbs served with fresh pane di casa

### **Rucola Salad**

**\$16.50**

Wild rocket, roasted pumpkin, pine nuts, shaved parmesan cheese, drizzled with a balsamic dressing

## ENTREE

### **Fiori di Zucchine**

**\$24.50**

Tempura battered Zucchini flowers filled with ricotta and spinach

### **Burrata**

**\$24.50**

Burrata cheese with roasted tomatoes served with pane di casa

### **Gamberi con Katifi**

**\$24.50**

King prawns wrapped in katifi pastry and served with tartar sauce

### **Carpaccio di pesce**

**\$27.50**

Thinly sliced Salmon carpaccio served with a zesty lemon dressing  
finished with capers and fresh dill

### **Antipasto**

**\$33.50**

A selection of cured Italian meats, vegetables and cheese

### **Cozze**

**\$29.50**

Australian local mussels cooked in rich tomato sauce, white wine, garlic and chilli Served with pane di casa



## PASTA

- Penne Pesto** **\$31.50**  
Penne pasta served with creamy pesto and roasted pine nut sauce
- Tortelloni Burro e Salvia** **\$31.50**  
Tortelloni pasta filled with ricotta and spinach topped with burnt butter sage and nutmeg
- Penne Puttanesca** **\$31.50**  
Penne pasta in tomato sauce with mushrooms, capers, olives, garlic, chilli and shallots
- Spaghetti Portofino** **\$33.50**  
Spaghetti with fresh Australian king prawns, olive oil, garlic, chilli and parsley
- Gnocchi Ragu** **\$33.50**  
House made potato gnocchi traditionally served with Italian sausage ragu
- Nero di Seppia** **\$37.50**  
Squid ink spaghetti with fresh Australian crab, garlic, cream, and pomegranate
- Spaghetti Marinara** **\$39.50**  
Spaghetti with fresh seafood cooked with garlic, chilli and Napolitana sauce



## MAIN

**Vitello Valdostana** **\$39.50**

Tender veal scallopini topped with prosciutto, sage, melted mozzarella cheese in a white wine sauce

**Spiedini di carne** **\$39.50**

Italian pork sausage, chicken and lamb grilled on skewers with capsicum and bay leaf accompanied with roasted potato

**Filetto di Manzo** **\$46.50**

250g premium eye fillet served with potato gratin and spinach, finished with a red wine jus

**Pollo Ripieno ai Due Sapori** **\$33.50**

Chicken breast filled with mushroom and mascarpone cheese, cooked in a creamy tomato sauce, served with seasonal vegetables.

**Pesce del giorno** **\$MP**

Pan-fried fish of the day with Lemon and butter sauce, served with seasonal vegetables

**Gamberoni** **\$49.50**

South Australian butterflied king prawns cooked in a garlic butter sauce, served with salad



**DOLCI**

**Tiramisu \$14.50**

Layers of Savoiardi biscuits soaked in espresso and coffee liqueur, with smooth mascarpone cream and a sprinkle of chocolate

**Torta Di Pera e Ricotta \$14.50**

Hazelnut cake delicately infused with pear poaching liquor, and a creamy ricotta and pear filling

**Panna cotta \$14.50**

Chocolate panna cotta served with raspberry coulis

**Torta Caprese al Limone \$14.50**

Flourless lemon, white chocolate and almond cake served with mascarpone cream

**Affogato \$18.50**

Espresso coffee served with vanilla gelato and Frangelico liqueur

**Caffe` e Biscotti \$19.50**

Italian Moka pot coffee for two, served with a selection of traditional Italian biscotti

**Gelato (3 scoops)**

**\$12.50**

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|---------|-----------|----------|
| Coffee  | Chocolate | Lemon    |
| Vanilla | Pistachio | Hazelnut |





















