



I SAPORI
Autum and Winter 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 Calda

\$12.50

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

Olive

\$12.50

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

Rucola Salad

\$16.50

Wild rocket, roasted walnuts, pear, shaved parmesan cheese and a drizzle of honey mustard dressing

ENTREE

Arancini

\$22.50

Italian rice balls filled with mushrooms and cheese, served with salsa Verde and a traditional Italian tomato sauce

Ravioli di Zucca

\$24.50

Ravioli pasta filled with ricotta and pumpkin served with a creamy walnut, sage and nutmeg sauce

Tagliere

\$33.50

Selection of Italian cured meats including Prosciutto, salami, Coppa, and Bresaola served with Italian breads

Polipetti

\$26.50

Grilled whole baby octopus served on a bed of rocket with a balsamic and chili dressing

Totani

\$28.50

Sizzling cuttlefish cooked in a hotpot with olive oil, garlic, chili, mushrooms and served with pane di casa

PASTA

Pappardelle con salsicce

\$31.50

Pappardelle pasta with Italian sausage, gorgonzola, rocket and cream

Penne Norma

\$31.50

Penne pasta with roasted eggplant and ricotta cheese in a rich tomato and basil sauce

Gnocchi Quattro Formaggi

\$33.50

House-made potato gnocchi with gorgonzola, pecorino, parmigiano, and mozzarella cheese

Pappardelle Ragù'

\$33.50

Pappardelle pasta with a slow-cooked lamb shoulder ragù'

Spaghetti Portofino

\$33.50

Spaghetti with Australian king prawns, olive oil, garlic, chili and parsley

Nero di Seppia

\$37.50

Squid ink spaghetti with fresh Australian crab, garlic, cream, and pomegranate

Risotto Marinara

\$39.50

Arborio rice with fresh seafood cooked in white wine

MAIN

Pollo Cacciatore

\$35.50

Chicken breast cooked with onion, capsicum, olive in a creamy tomato sauce, served with seasonal vegetables.

Vitello ai Funghi

\$39.50

Tender veal in a truffle, mushroom and cream sauce, served with seasonal vegetables

Agnello

\$37.50

Slow-cooked lamb shank in a rich tomato sauce with sweet peas, served with crushed potato

Filetto di Manzo

\$46.50

250g premium eye fillet served with potato gratin and spinach, finished with a truffle mushroom sauce

Fish of the Day

MP

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

Gamberoni

\$49.50

South Australian butterflied king prawns cooked in a garlic, chili and tomato sauce, served with seasonal vegetables

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**

Limoncello panna cotta served with almond praline

Torta Caprese **\$14.50**

Flourless dark chocolate and almond meal cake with mascarpone

Affogato **\$18.50**

Espresso coffee served with vanilla gelato and Frangelico liqueur

Caffe` e Biscotti **\$21.50**

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

Gelato each scoop \$5

Coffee	Chocolate(gf)	Lemon(df,gf)
Vanilla(gf)	Pistachio	Hazelnut

