

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 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, chilli, and herbs served with fresh pane di casa

Rucola Salad

\$16.50

Wild rocket, roasted walnuts, pears, shaved parmesan cheese, drizzled with a honey mustard dressing

ENTREE

Fiori di Zucchini

\$24.50

Tempura battered Zucchini flowers filled with ricotta and spinach

Insalata Caprese

\$22.50

Bocconcini cheese with tomatoes, basil, rocket and balsamic

Gamberi con Kataifi

\$25.50

King prawns wrapped in kataifi 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 dill

Tagliere

\$33.50

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

Insalata polipo

\$29.50

Marinated Octopus and potato salad served cold in a lemon vinaigrette dressing

PASTA

Spaghetti Carbonara

\$31.50

Spaghetti served with pancetta, egg and cream

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

Rib eye \$49.50

350g premium rib eye served with mash and Vegetable, finished with a red wine jus

Pollo Cacciatore**\$35.50**

Chicken breast cooked with onion, capsicum, olive 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****\$15.50**

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

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Torta Di Pera e Ricotta \$15.50

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

Panna cotta**\$15.50**

Chocolate panna cotta served with raspberry coulis

Torta Caprese al Limone \$15.50

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

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- • **Affogato** **\$18.50**
- • Espresso coffee served with vanilla gelato and
Frangelico liqueur
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- • **Caffe` e Biscotti** **\$21.50**
- Italian Moka pot coffee for two, served with a selection of traditional Italian
biscotti
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- • **Gelato each scoop \$5**
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- • Coffee Chocolate (gf) Lemon (df,gf)
- • Vanilla (gf) Pistachio Hazelnut

