

I SAPORI

SPRING & SUMMER MENU

Authentic Italian Cuisine & Old-Fashioned Hospitality in the Heart of Windsor

PANE E INSALATE

Garlic Bread	\$10.50
<i>Toasted pane di casa with garlic butter, finished with a touch of fresh parsley</i>	
Bruschetta Calda	\$12.50
<i>Toasted pane di casa topped with fresh tomato, garlic, basil, olive oil, and grilled mozzarella cheese (served warm)</i>	
Olive	\$13.50
<i>Warm olives with garlic, chilli, and herbs served with fresh pane di casa</i>	
Rucola Salad	\$17.50
<i>Wild rocket, roasted walnuts, pears, shaved parmesan cheese, drizzled with a honey mustard dressing</i>	

ENTREE

Fiori di Zucchine	\$24.50
<i>Tempura battered Zucchini flowers filled with ricotta and spinach</i>	
Insalata Caprese	\$24.50
<i>Bocconcini cheese with tomatoes, basil, rocket and balsamic</i>	
Gamberi con Kataifi	\$26.50
<i>King prawns wrapped in kataifi pastry and served with tartar sauce</i>	
Carpaccio di pesce	\$27.50
<i>Thinly sliced Salmon carpaccio served with a zesty lemon dressing finished with capers and dill</i>	
Tagliere	\$35.50
<i>Selection of Italian cured meats including Prosciutto, salami, Coppa, and Bresaola served with Italian breads</i>	
Insalata polipo	\$29.50
<i>Marinated Octopus and potato salad served cold in a lemon vinaigrette dressing</i>	

PASTA

Spaghetti Carbonara <i>Spaghetti served with pancetta, egg and cream</i>	\$33.50
Tortelloni Burro e Salvia <i>Tortelloni pasta filled with ricotta and spinach topped with burnt butter sage and nutmeg</i>	\$33.50
Penne Puttanesca <i>Penne pasta in tomato sauce with mushrooms, capers, olives, garlic, chilli and shallots</i>	\$33.50
Spaghetti Portofino <i>Spaghetti with fresh Australian king prawns, olive oil, garlic, chilli and parsley</i>	\$35.50
Gnocchi Ragu <i>House made potato gnocchi traditionally served with Italian sausage ragu</i>	\$35.50
Nero di Seppia <i>Squid ink spaghetti with fresh Australian crab, garlic, cream, and pomegranate</i>	\$38.50
Spaghetti Marinara <i>Spaghetti with fresh seafood cooked with garlic, chilli and Napolitana sauce</i>	\$41.50

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MAIN

Vitello Valdostana	\$39.50
<i>Tender veal scallopini topped with prosciutto, sage, melted mozzarella cheese in a white wine sauce</i>	
Spiedini di carne	\$41.50
<i>Italian pork sausage, chicken and lamb grilled on skewers with capsicum and bay leaf accompanied with roasted potato</i>	
Rib eye	\$49.50
<i>350g premium rib eye served with mashed potato and Vegetable, finished with a red wine jus</i>	
Pollo Cacciatore	\$37.50
<i>Chicken breast cooked with onion, capsicum, olive in a creamy tomato sauce, served with seasonal vegetables</i>	
Pesce del giorno	\$MP
<i>Pan-fried fish of the day with Lemon and butter sauce, served with seasonal vegetables</i>	
Gamberoni	\$51.50
<i>South Australian butterflied king prawns cooked in a garlic butter sauce, served with salad</i>	

DOLCI

Tiramisu	\$16.50
<i>Layers of Savoiardi biscuits soaked in espresso and coffee liqueur, with smooth mascarpone cream and a sprinkle of chocolate</i>	
Torta Di Pera e Ricotta	\$16.50
<i>Hazelnut cake delicately infused with pear poaching liquor, and a creamy ricotta and pear filling</i>	
Panna cotta	\$16.50
<i>Chocolate panna cotta served with raspberry coulis</i>	
Torta Caprese al Limone	\$16.50
<i>Flourless lemon, white chocolate and almond cake served with mascarpone cream</i>	
Affogato	\$19.50
<i>Espresso coffee served with vanilla gelato and Frangelico liqueur</i>	

Caffe` e Biscotti

\$23.50

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

Gelato — \$5 per scoop

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

BYO wine only \$20 per bottle
Gluten free options available \$5