

Cold Antipasti

COLD ANTIPASTI

Mosaico di Carpaccio	Tender beef carpaccio with salad leaves dressed with lemon and olive oil accompanied with Italian mixed mushroom		21.5
Ostrice	Natural oysters accompanied with red wine vinegrette and green oil	6 for 15.5	12 for 29.0
Ostrice al Kilpatrick	Oysters Kilpatrick	6 for 17.0	12 for 34.0
Salmone Affumicato	Tasmanian smoked salmon marinated and served with lime sauce		21.5
Capesante alla Mediterranea	Scallops marinated in orange and thyme and served with salad of celery and sundried tomato		22.5

Hot Antipasti

HOT ANTIPASTI

Bianchetti all'adriatica	Fried whitebait served with basil aioli		19.5
Calamari alla Tirrenica	Fried squid marinated with garlic and chilli served with basil aioli		20.5
Gamberi all'aglio	Sizzling garlic prawns		22.5
Funghi all'Italiana	Tasty field mushrooms oven roasted with garlic, lemon and oregano		19.5
Camembert Fritto	Wedges of camembert cheese wrapped with bacon and deep fried in batter and served with port wine sauce and fresh fruit		19.5
Fegatini alla Calabrese	Chicken liver with onion and chilli in white wine sauce served with cabbage and crostini		20.5
Calamari Pane Amore e Fantasia	Grilled fresh squid with tomato olive caper dressing		21.0

Pasta

PASTA

Fettuccini alla Francavilla	Fettuccini pasta with Morton Bay bugs and parsley pesto served in champagne sauce	E 26.0	M 36.0
Panzerotti alle Noci	Panzerotti filled with ricotta and spinach served with walnut and cream sauce	E 21.5	M 29.5
Gnocchi alla Venere	Homemade Gnocchi with fresh tomato and smooth mozzarella	E 21.5	M 29.5
Spaghetti dello Chef	Spaghetti with snapper and asparagus served in white wine and lime sauce	E 26.0	M 36.0

Meat Dishes

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Scallopini	Panfried Scallopini served with prawns in Chardonnay and garlic cream sauce	44.0
Agnello del Pastore	Rack of lamb filled with spinach and pine-nuts oven roasted and served with a red wine and mint jus	39.0
Filetto al Pepe	Prime eye fillet grilled to your liking served with pepper sauce	39.0
Anatra All'arancia	Roasted crispy skin duck served with an orange sauce and fresh fruit	38.0
Pollo alla Contadina	Roasted chicken breast filled with bacon avocado, mushrooms and camembert served with red current sauce	37.0
Costata di Vitello	Veal chop served with field mushroom in Italian balsamic vinegar sauce	39.0

Fish Dishes

Pesce del Giorno	Today's fresh fish prepared the Chef's way	Market Price
Il Piatto Del Julio's	Mixed seafood plate; fish, scallop, prawns, calamari, Morton Bay bugs served in bitter and sweet dressing	49.0
Salmone ai Profumi D'Estate	Fresh grilled Tasmanian salmon served with green beans in leek cream sauce and dill	39.0

Side Dishes

		Per Serve
Mixed Vegetables	Fresh vegetables of the day	7.0
Rocket and Pear Salad	Rocket, pear and parmesan salad dressed with balsamic vinegar	7.0
Mixed Salad	Fresh seasonal lettuce salad	7.0
Chips	Wafer thin chips	7.0
Spinach	Pan fried spinach with garlic	7.0
Caesar Salad	Cos lettuce, crispy bacon, olives, anchovies, croutons, parmesan and dressing	7.0