

THE ITALIAN PLACE



Lunch Menu \$48

2 courses w/ glass of house bubbles, white or red wine or Birra

ENTRÉE

Calamari Fritti	16
<i>Fried squid Served on rocket salad, aioli</i>	
Salsiccia e peperoni	16
<i>Pork sausage, red wine braised capsicum</i>	
Polpette	16
<i>Pork and veal meatballs w/baked polenta in tomato Sugo, Parmigiano</i>	
Bruschetta (V)	16
<i>Toasted Bread served with tomatoes, Stracciatella cheese and basil</i>	

PASTA

Gnocchi (V)	25
<i>Spaghetti with garlic, chili, anchovy, broccolini, stracciatella</i>	
Bolognese Fusili	25
<i>Beef Bolognese sauce</i>	
Maccheroncini Norma (V)	25
<i>Tomato sugo, eggplant and shaved dry ricotta</i>	
Glass of House White or Red, or Beer	10

BOOK ONLINE

www.theitalianplace.net.au/book

Booking of 9+ people call : (02) 61798812

or email restaurant@theitalianplace.net.au

10% surcharge applies on Sunday and public holiday

1.5% applies to all card transactions

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ANTIPASTO/ENTRÉE

Antipasto misto (GF)	22
Mix charcuterie, marinated vegetables, mozzarella cheese, mixed olives	
Parmigiana (GF, V)	24
Baked eggplant, bocconcini fior di latte, Napoli sugo, basil	
Sarde Ripieni (GF)	24
Stuffed roast Sardines, breadcrumbs, garlic, parmesan, peas and dill puree	
Vitello Tonnato (GF)	26
Roasted veal thinly sliced, tuna emulsion, fried capers	
Gamberoni alla Busara (GF)	28
Garlic & chili king prawns, Sicilian caponata, pinenuts, currants, saffron	
Toscani	22
Duck liver pate on crostini, w/caramelized balsamic and Spanish onion	

PASTA

Risotto alla Diavola (GF)	36
Nduja spicy sausage and roasted red capsicum with lemon and burrata	
Fusilli al Polpo	40
Fusilli pasta served with red wine octopus ragu, Stracciatella cheese	
Linguine allo Scoglio	40
Squid ink linguine, mussel, prawn, cuttlefish, garlic, chilli, pan grattato	
Gnocchi al gorgonzola (V)	38
Potato gnocchi, gorgonzola, caramelized pear, rocket and walnuts pesto	
Tagliatelle Carbonara	36
Fresh eggs tagliatelle, Pancetta, cured eggs, pecorino, black pepper	
Cannelloni di Magro (V)	36
Ricotta and spinach cannelloni, roast tomato sauce, parmigiano	

SECONDI/MAIN

Saltimbocca (G.F)	48
Veal scaloppine layer with prosciutto, roast asparagus, mash potatoes	
Pesce del giorno	(M.P)
Fish of the day. Please see the board	
Agnello (GF)	48
Roasted lamb rump, roast asparagus, pickled shallot, Salmoriglio	

CONTORNI/SIDES

Radicchio (GF, V)	14
Radicchio lettuce, pears, walnut, gorgonzola, balsamic dressing	
Broccolini Affogati (GF, V)	14
Garlic, chili and lemon broccolini, almond Pesto	
Patate arrosto (GF, V)	14
Roasted chat potatoes with garlic and rosemary	

DOLCI/DESSERT

Pere e Cioccolato (GF)	16
Ricotta and Chocolate mousse, red wine pears, mixed nuts crumble	
Tiramisu	16
Traditional Venetian tiramisu, marsala, coffee, mascarpone	
Zeppole Di Zucca	16
Butternut Pumpkin doughnuts dusted in cinnamon sugar, orange crème anglaise	
Panna Cotta (available GF)	16
Vanilla Panna cotta, Rhubarb and strawberry compote, Struffoli	
Affogato (GF)	10/18 With liqueur
Cheese plate and gelati available on black board special	

DESSERT WINES

	45ml
2021 Feudo Luparello Mascato Passito di Noto/ Sicilia	16
2020 Donnafugatta di Pantelleria Ben Rye / Sicilia	18
2022 Braida Brachetto d' Acqui	65 Btl
Digestives, Grappa and Amari	from 18

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Fixed Price Menu \$75 or \$85

Entrée

Antipasto Misto (GF)

Mix charcuterie, marinated vegetables, mozzarella cheese, mixed olives.

Bruschetta (V)

Toasted bread served with tomatoes, Stracciatella cheese and basil.

Mains

Risotto (GF, V)

Barbera and beetroot risotto, goat cheese, pistachio pesto

Linguine allo Scoglio

Squid ink linguini, mussels, prawns, cuttle fish, garlic, chilli, pan grattato.

Costolette D' Agnello

Crumbed lamb cutlets, carrot and thyme puree, garlic chilli bitter green

Fish of the day

Fish of the day available on the board

Sides

Radicchio (GF, V)

Radicchio Lettuce, Pears, walnut, gorgonzola, balsamic dressing

Fagiolini (GF, V)

Italian green beans served with basil pesto, Genovese style

Dessert

Tiramisu

Traditional venetian Tiramisu, marsala, coffee, mascarpone cheese

Cannoli Sicilian

Ricotta cannoli, pistachio, chocolate, Strega liquor, black cherry syrup

Formaggio del giorno

Cheese of the day on the board

Affogato with/without liquor

Drinks on consumption

1.5% surcharge on all card transaction

10% surcharge on Sunday and public holiday

Booking of 8 or more people we need a deposit of \$20 PP

THE ITALIAN PLACE



APERITIVES

45ml 16

- Carpano Antica Formula
- Naturale 2018 Bitter
- Antichi Baronati NV Marsala Fine, Ambra Dry
- Punt E Mes
- Cynar

BUBBLES

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| ▪ The Italian Place NV Spumante Secco | 10/40 |
| ▪ Santa Margherita NV Rosé Brut | 17/75 |
| ▪ Santa Margherita NV Prosecco di Valdobbiadene DOCG | 17/75 |
| ▪ Berlucchi NV Franciacorta DOCG (Classic Method) | 130 |
| ▪ Billecart-Salmon NV Brut Champagne | 175 |

COCKTAILS

ALL 20

- Aperol or Campari Spritz
- Espresso or Classic Martini
- Bellini
- Strawberry caprioska
- Limoncello or Amaretto sour
- Barrell Aged Negroni
- Margarita

BEERS

- | | |
|---|----|
| ▪ On Tap – Menabrea Lager – Piedmont 400 ml | 15 |
| ▪ Peroni Leggera 3.5% | 12 |
| ▪ Sidro del Bosco | 12 |
| ▪ Bentspoke crankshaft | 12 |
| ▪ Baladin Super Bitter 8% | 15 |
| ▪ Flea 11 Extra IPA 6.6% | 15 |
| ▪ Sidro del Bosco (Apple Cider) 6% | 12 |
| ▪ | |

NON - ALCOHOLIC

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| Beloka sparkling water, Heaps Normal-Quiet XPA | 10 |
| Altina La vie en rose, Nudo Spritz, Strawberry Rise (Mocktail) | 12 |
| San Pellegrino, Capi, Coke - aerated soft drink | 6 |

ROSATO & WHITE WINES

CANBERRA DISTRICT

THE ITALIAN PLACE 2021 Bianco	10/40
SAPLING YARD 2022 The Four Pinots Rosé – Regional blend	17/68
LARK HILL 2023 Regional Riesling – Regional blend	17/68
SAPLING YARD 2023 Fiori - Lake George and Braidwood	18/73
COLLECTOR 'Tiger Tiger' 2022 Chardonnay - Tumbarumba	19/78

ITALIAN

PIETRAMORE 2021 'Fortitudo' Cerasuolo d'Abruzzo DOC - Abruzzo	19/78
Classic Italian rosé	
KETTMEIR 2021 Pinot Bianco DOC- Alto Adige	17/68
MONTEVENTO 2023 Pinot Grigio delle Venezie IGT – Veneto	13/52
CANTINA ZACCAGNINI 2021 Trebbiano d'Abruzzo DOC - Abruzzo	85
NARDELLO 2021 'Merides' Soave DOC - Veneto	19/78
FEUDO LUPARELLO 2020 Grillo Viognier DOP - Sicilia	19/78
LE VAGLIE 2022 Verdicchio dei Castelli di Jesi DOC - Marche	19/78
FANTINI CALALENTA 2021 Pecorino DOC- Abruzzo	17/68
PICOLLO ERNESTO 2022 Gavi DOCG – Piemonte	18/73
FEUDI di SAN GREGORIO 2021 Falanghina DOC- Campania	22/88
SARAGAT ATZEI 2020 Vermentino Isola dei Nuraghi IGT – Sardegna	78
LIVIO FELLUGA 2019 Friulano Friuli Colli Orientali DOC - Friuli	95
RATTI 2021 'Brigata' Chardonnay Langhe DOC- Piemonte	98

RED WINES

CANBERRA DISTRICT

THE ITALIAN PLACE 2022 Rosso - Canberra	10/40
SAPLING YARD 2022 Gamay - Braidwood and Tumbarumba	18/73
CAPITAL HILL 2019 'The Foreign Minister' Sangiovese – Canberra	18/73
RAVENSWORTH 2021 Shiraz Viognier- Murrumbateman	97
COLLECTOR 2022 'Firebird' Nero d'Avola - Gundagai	17/68
HELM 2021 Cabernet Sauvignon - Murrumbateman	98

ITALIAN

LENOTTI 2021 Bardolino Classico DOC - Veneto	68
BERA 2022 Barbera d'Alba DOC - Piemonte	22/88
BENANTI 2021 Etna Rosso DOC – Sicilia	98
PANDOLFA 2021 Sangiovese DOC - Emilia Romagna	18/73
PIETRAMORE 2020 Montepulciano d'Abruzzo DOC – Abruzzo	80
TEDESCHI LUCCHINE 2020 Valpolicella DOC - Veneto	19/78
POGGIO CIVETTA 2017 Chianti Riserva DOCG - Toscana	90
FEUDO LUPARELLO 2016 Noto Rosso DOC - Sicilia	80
ZABU 2021 'Il Passo' Nerello Mascalese - Sicilia	18/73
CONTINI 2021 'Tonaghe' Cannonau di Sardegna DOC – Sardegna	80
CIELO e TERRA 2020 '3 Passo' Negroamaro Plus IGT - Apulia	19/78
PRODUTTORI DEL BARBARESCO 2017 Barbaresco DOCG – Piemonte	190
PRODUTTORI 2017 DEL BARBAARESCO DOCG- PIEDMONT	190