

DINNER

ENTRÉE

- Spice dusted Calamari fritti** 24
Golden strips of squid served with rocket, orange salad, lemon and citrus aioli.
- Mushroom Arancino** 19
House made golden arancini balls filled truffle mushroom, served on the bed of rocket salad & topped truffle aioli.
- Pork & Veal meatballs** 24
Hand-Rolled meatballs of pork & veal, slow-cooked in a rustic tomato sugo, finished with Basil & parmesan
- Bruschetta of the day** 19
Daily Chef special
- Mussel Pot** 28
Fresh mussels cooked in chilli, garlic, white wine & house made tomato sugo served with side of warm bread.

PASTAS

- Seafood Marinara spaghetti** 38
Long thin pasta with Combination of seafood prawns, mussels, pipis, squid cherry tomatoes finished with or without Napoli and lemon on side.
- Chicken & Mushroom Risotto** 32
Slow-cooked Arborio rice cooked with pan-roasted tender chicken and juicy mushrooms, finished with parmesan and fresh herbs.
- Spaghetti Carbonara** 32
Creamy carbonara cooked with bacon, sauteed onions, cherry tomatoes, white wine & finished with grana Padano.
- Vegetarian Spaghetti pasta** 27
Combination of sauteed seasonal vegetable mixed with house made sugo sauce topped with grana Padano.
- Vongole & nduja spaghetti** 36
Fresh clams cooked with onions, cherry tomatoes & in creamy spicy nduja sauce topped with rocket salad garnish.

MAINS

Pistachio crusted pork loin 42

With Slow braised cabbage & fennel, pomegranate spiced apple sauce.

Grilled lamb cutlets 48

Grilled lamb cutlets marinated in oil, rosemary, garlic, chilli & herbs served with potato mash, Seasonal vegetables topped with red wine jus.

Al Bacio chicken 39

Pan fried chicken breast with mushrooms & prawns topped with rose sauce served with Italian salad or seasonal veggies.

Pan fried salmon 39

Fresh crispy skin pan fried salmon served with caponata & finished drizzle capsicum essence.

SIDES

Rocket and Radicchio salad 21

Rocket & radicchio with walnut, pear & shaved grana Padano.

Steam vegetables 19

Fresh seasonal vegetables tossed with salt, pepper & roasted almond flakes.

Bowl of beer battered chips 12

Chicken nuggets with chips 12

DESERTS

Sticky date pudding 19

A warm mouth melting sticky date pudding topped with special Milano's Carmel butterscotch sauce & vanilla ice cream.

Tiramisu 19

Italian desert tiramisu on the base of coco powder, strawberry & vanilla ice cream.

Layered chocolate cake 19

A rich, layered chocolate dessert featuring chocolate cake, chocolate mousse & dark chocolate ganache, served with vanilla ice cream
