

STUZZICHINI/STARTER

Prosciutto San Daniele, mozzarella fior di latte	18
Wagyu Bresaola, cream cheese, rocket	18
Soppressata, marinated Olives	15
Bruschetta, fresh tomato, stracciatella cheese, fresh basil	16

ANTIPASTO/ ENTRÉE

Fiori di Zucca e Gamberetti	24
Beer battered zucchini flowers stuffed w prawns, prawn bisque, saffron	
Burrata alla Caprese (V)	25
Fresh buffalo Burrata, sweet and sour Sicilian eggplant Caponata	
Insalata di polipo (GF)	24
Octopus salad, cucumber, cherry tomatoes, green olives, lemon vinaigrette	
Battuto di manzo	24
Beef fillet tartare, cornichons, capers, eschalots, Stracciatella, croutons	

PASTA

Culurgiones Sardi (V)	38
Sardinian ravioli w/pecorino, potatoes, mint, cherry tomato sauce	
Linguine allo Scoglio	40
Squid ink linguine, mussels, prawns, cuttlefish, garlic, chili, pan grattato	
Gnocchi di Patate	40
Fresh gnocchi, pulled slow roasted lamb, orange and lemon gremolada	
Pappardelle all'Anatra	40
Venetian style duck ragout, fresh pappardelle, parmesan	
Tagliatelle Carbonara	36
Fresh tagliatelle, cured egg yolk, pecorino, dry aged crispy pancetta	

SECONDI/ MAIN

Porchetta GF) *	46
Rolled pork belly with rosemary, dill, pumpkin puree, mustard jus	
Pesce del Giorno	MP
Fish of the day - Please see the blackboard	
Tagliata di Manzo (GF)	50
280gm beef striploin, rocket and parmesan salad, salsa Verde, vincotto	
Parmigiana (GF, V)	30
Baked eggplant, bocconcini fior di latte, Napoli sugo, basil	

CONTORNI/ SIDES

Lattuga (GF, V)	14
Cos lettuce salad, peach, shaved almonds, lemon honey dressing	
Fagiolini al Pesto (GF, V)	14
Round green beans, fresh basil pesto, toasted pinenuts	
Patate (V)	14
Oven roasted Nicola potatoes w/rosemary and garlic	

DOLCI/ DESSERT

Cannoli Siciliani	16
Ricotta and pistachio cream cannoli, sour black cherry	
Tiramisu	18
Traditional Venetian tiramisu, marsala, coffee, mascarpone	
Panna cotta	16
Vanilla honey panna cotta, mixed berries with alkermes, crostoli	
Affogato (GF)	12/18 with liqueur

DESSERT WINES **45ml**

- LEYLINE RIESLING 2019 Lark Hill 17
- GOLDEN MEAN 2022 Late Harvest Riesling Collector Wines 16
- PEDRO XIMENEZ Nectar 16
- BOTRYTIS SEMILLON Lisa McGuigan 18

AMARO/DIGESTIVE **12-16**

- MONTENEGRO
- AVERNA
- AMARO DEL CAPO
- FERNET BRANCA/ BRANCA MINTA
- DISARANO AMARETTO
- CAPPELLETTI
- LIMONCELLO

GRAPPA

- MARZADRO DICOTTO LUNE 20
- COCCHI GRAPPA BIANCA 18
- MASI BOSCAINI GRAPPA 22
- BORGIO MOLINO BARRICATA 20



MENU

BOOK ONLINE

www.theitalianplace.net.au/book

Bookings for 10+ people Ph:(02) 6179 8812

restaurant@theitalianplace.net.au

\$2 per person for extra bread

1.5% applies to all card transactions

10% surcharge applies on Sunday and public holidays

THE ITALIAN PLACE



APERITIVES

45ml 16

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

COCKTAILS

- *Aperol or Campari Spritz* 18
Aperol/Campari, Prosecco, soda
- *Espresso* 20
Vodka, Kahlua, Frangelico, coffee
- *Old Fashioned* 18
Whiskey, Bourbon, Angostura bitter, orange, cherries
- *American* 18
Red Vermouth, Campari, Soda water
- *Peach Bellini* 18
Limoncello or Amaretto, lemon juice, egg, gin
- *Strawberry caprioska* 16
Strawberry Puree, Vodka, lemon juice
- *Limoncello or Amaretto sour* 20
Limoncello or Amaretto, lemon juice, egg, gin
- *Barrell Aged Negroni* 20
Campari, gin, red vermouth, Rosso Antico
- *Margarita* 20
Tequilla, Triple Sec, lime juice

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
- *Sidro del Bosco (Apple Cider) 6%* 12

NON - ALCOHOLIC

- Purezza sparkling water on tao* 5pp
- Heaps Normal-Quiet XPA* 10
- Limonata, Chinoto, Aranciata, Coke, Coke Zero* 7

BUBBLES

▪ 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

ROSATO & WHITE WINES

CANBERRA DISTRICT

SAPLING YARD 2022 The Four Pinots Rosé – Regional blend	17/70
LARK HILL 2023 Regional Riesling	17/68
SAPLING YARD 2023 Fiori - Lake George and Braidwood	75
COLLECTOR 'Tiger Tiger' 2022 Chardonnay - Tumbarumba	18/80

ITALIAN

THE ITALIAN PLACE BIANCO Chardonnay	10/40
PIETRAMORE 2021 'Fortitudo' Cerasuolo d'Abruzzo DOC - Abruzzo	18/80
Classic Italian rosé	
KETTMEIR 2021 Pinot Bianco DOC- Alto Adige	18/80
PONTE 2021 Pinot Grigio Delle Venezia – Veneto	16/65
BROGNOLIO 2020 Soave Classico DOC – Veneto	80
CANTINA ZACCAGNINI 2021 Trebbiano d'Abruzzo DOC - Abruzzo	85
FEUDO LUPARELLO 2020 Grillo Viognier DOP - Sicilia	80
FANTINI CALALENTA 2021 Pecorino DOC- Abruzzo	17/70
BENEVENTANO 2022 Falanghina DOC – Campania	80
SARAGAT ATZEI 2020 Vermentino Isola dei Nuraghi IGT – Sardegna	18/80
RATTI 2021 'Brigata' Chardonnay Langhe DOC- Piemonte	98

RED WINES

CANBERRA DISTRICT

LINEAR GAMAY – Tumbarumba	17/75
PANKHURST 2023 Sangiovese – Canberra	65
COLLECTOR 2022 Firebird Nero D'Avola – Gundagai	75
RAVENSWORTH 2021 Nebbiolo – Canberra	80
SAPLING YARD Shiraz Viognier – Canberra	17/75

ITALIAN

THE ITALIAN PLACE Rosso	10/40
PANDOLFA 2021 Sangiovese DOC - Emilia Romagna	17/75
BERA 2022 Barbera d'Alba DOC – Piemonte	18/80
PASQUA 2021 Valpolicella DOC – Veneto	17/75
PIETRAMORE 2020 Montepulciano d'Abruzzo DOC – Abruzzo	80
SARGAT ATZEI 2021 Cannonau DOC – Sardegna	80
CANTINE LAVORATA 2021 Merlot DOC – Calabria	70
FEUDO LUPARELLO 2016 Noto Rosso DOC – Sicilia	80
POGGIO CIVETTA 2017 Chianti Riserva DOCG – Toscana	90
ZABU 2021 'Il Passo' Nerello Mascalese – Sicilia	75
BENANTI 2021 Etna Rosso DOC – Sicilia	19/90

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