



**I SAPORI**  
**Autum and Winter menu**

Credit card surcharge 1.5%  
BYO wine only \$10 per bottle  
**Gluten free options available \$4**

## **PANE E INSALATE**

### **Garlic Bread**

**\$8.50**

Toasted pane di casa with garlic butter, finished with a touch of fresh parsley

### **Bruschetta Calda**

**\$12.50**

Toasted pane di casa topped with fresh tomato, garlic, basil, olive oil, and grilled mozzarella cheese (served warm)

### **Olive**

**\$12.50**

Warm olives with garlic, chili, and herbs served with fresh pane di casa

### **Rucola Salad**

**\$16.50**

Wild rocket, roasted walnuts, pear, shaved parmesan cheese and a drizzle of honey mustard dressing

## ENTREE

### **Arancini**

**\$22.50**

Italian rice balls filled with mushrooms and cheese, served with salsa Verde and a traditional Italian tomato sauce

### **Ravioli di Zucca**

**\$24.50**

Ravioli pasta filled with ricotta and pumpkin served with a creamy walnut, sage and nutmeg sauce

### **Tagliere**

**\$33.50**

Selection of Italian cured meats including Prosciutto, salami, Coppa, and Bresaola served with Italian breads

### **Polipetti**

**\$26.50**

Grilled whole baby octopus served on a bed of rocket with a balsamic and chili dressing

### **Totani**

**\$28.50**

Sizzling cuttlefish cooked in a hotpot with olive oil, garlic, chili, mushrooms and served with pane di casa

## **PASTA**

### **Pappardelle con salsicce**

**\$31.50**

Pappardelle pasta with Italian sausage, gorgonzola, rocket and cream

### **Penne Norma**

**\$31.50**

Penne pasta with roasted eggplant and ricotta cheese in a rich tomato and basil sauce

### **Gnocchi Quattro Formaggi**

**\$33.50**

House-made potato gnocchi with gorgonzola, pecorino, parmigiano, and mozzarella cheese

### **Pappardelle Ragù'**

**\$33.50**

Pappardelle pasta with a slow-cooked lamb shoulder ragù'

### **Spaghetti Portofino**

**\$33.50**

Spaghetti with Australian king prawns, olive oil, garlic, chili and parsley

### **Nero di Seppia**

**\$37.50**

Squid ink spaghetti with fresh Australian crab, garlic, cream, and pomegranate

### **Risotto Marinara**

**\$39.50**

Arborio rice with fresh seafood cooked in white wine

## MAIN

### Pollo Cacciatore

**\$35.50**

Chicken breast cooked with onion, capsicum, olive in a creamy tomato sauce, served with seasonal vegetables.

### Vitello ai Funghi

**\$39.50**

Tender veal in a truffle, mushroom and cream sauce, served with seasonal vegetables

### Agnello

**\$37.50**

Slow-cooked lamb shank in a rich tomato sauce with sweet peas, served with crushed potato

### Filetto di Manzo

**\$46.50**

250g premium eye fillet served with potato gratin and spinach, finished with a truffle mushroom sauce

### Fish of the Day

**MP**

Pan-fried fish of the day with garlic butter sauce, served with seasonal vegetables

### Gamberoni

**\$49.50**

South Australian butterflied king prawns cooked in a garlic, chili and tomato sauce, served with seasonal vegetables

## DOLCI

**Tiramisu \$14.50**

Layers of Savoiardi biscuits soaked in espresso and coffee liqueur, with smooth mascarpone cream and a sprinkle of chocolate

**Torta Di Pera e Ricotta \$14.50**

Hazelnut cake delicately infused with pear poaching liquor, and a creamy ricotta and pear filling

**Panna cotta \$14.50**

Limoncello panna cotta served with almond praline

**Torta Caprese \$14.50**

Flourless dark chocolate and almond meal cake with mascarpone

**Affogato \$18.50**

Espresso coffee served with vanilla gelato and Frangelico liqueur

**Caffe` e Biscotti \$21.50**

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

**Gelato each scoop \$5**

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





















## Sparkling

Coppabella Prosecco 200ml Tumbarumba, NSW	\$18	
Medici Ermete Lambrusco Italy	\$38	
Two Rivers NV Cuvee Hunter Valley, NSW	\$50	
Howard park petit jete Brut NV Margare River, WA	\$59	
Lamberti Prosecco Extra Dry DOC Italy	\$65	
Laurent Perrier La Cuvée France	\$140	

## Rose & Moscato

Emeri Pink Moscato 200ml NSW	\$16	
Petal & Stem Rose Marlborough, NZ	\$9	\$38

## White

Little Angel Sauvignon Blanc Marlborough, NZ	\$9	\$39
d'Arenberg Olive Grove Chardonnay McLaren Vale, SA	\$9	\$39
Piccini Pinot Grigio Venezie, Italy	\$10	\$44
Shut the Gate 'Rosie's Patch' Riesling Clare Valley, SA	\$48	
Paracombe Pinot Gris Adelaide Hills, SA	\$51	
Two Rivers Sauvignon Blanc Semillon Hunter Valley, NSW	\$55	

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## Red

Fantini Sangiovese Venezie, Italy	\$10	\$44
Geoff Merrill Pimpala Road Shiraz McLaren Vale, SA	\$9	\$39
Twelve Signs Pinot Noir Southern, NSW	\$9	\$39
Chard Farm Pinot Noir Central Otago, NZ		\$70
Jack Estate Cabernet Sauvignon Coonawarra, SA		\$52
Tomfoolery Young Blood Shiraz Barossa Valley, SA		\$55
d'Arenberg Innocent Weed GSM McLaren Vale, SA		\$50
Rosily Shiraz Margaret River, WA		\$68
Ca Bianca Barbera d'Asti Superiore Piemonte Italy		\$55
Burchino Chianti 90% Sangiovese Castellani Italy		\$50
Casal Bordino Montepulciano Di Abruz Abruzzo Italy		\$45
Zenato Valpolicella Superiore Verona Italy		\$65
Zenato Ripassa Valpolicella Verona Italy		\$140

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### Mix & Cocktail

Shot	\$10
Cognac	\$18
Grandfather Port	\$18
Mix drinks	\$14
Campari & soda	\$16
Aperol Spritz	\$16
Campari Spritz	\$16
Limon-cello Spritz	\$16
Godfather	\$18
Martini Espresso	\$18
Brandy Alexander	\$22
Hugo	\$14
Negroni	\$22

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### Beer & Cider

Heineken 0.0%	\$9
Great Northern 3.5%	\$9
Pale Ale (Little Creatures) 5.2%	\$10
Peroni Nasto Azzuro 5.0%	\$10
Peroni Red 4.7%	\$10
Moretti 4.8%	\$12
Apple Cider (Bilpin) 4.7%	\$112

### Soft drinks

Coke	\$6
Coke Zero	\$6
Fanta	\$6
Solo	\$6
Lemonade	\$6
Apple juice	\$6
Orange juice	\$6
Lemon lime bitters	\$9
Sparkling water	\$15

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