

RIGONI'S
BISTRO
ESTABLISHED 1979



Breakfast Lunch Dinner

	Entrée	Main
Pane		
Oven baked ciabatta with green olive gremolata & Lloyd Brothers olive oil	\$3.50	
Bruschetta con prosciutto prosciutto, feta, caramelized onion & wild rocket	\$7.90	
Bruschetta con salmone smoked salmon, fennel relish, crème fraiche & watercress	\$8.90	
Bruschetta caprese roma tomato, basil & buffalo mozzarella	\$7.90	
Primi Piatti		
Calamari fritti fresh local calamari with wild rocket, snow pea shoots, watercress, fresh lemon & house made tartare		\$19.90
Barbabietole e trota gravadlax beetroot and ocean trout gravadlax with caper berries, baby herbs & black garlic croutons		\$20.90
Ravioli con tuorlo uovo saffron & egg yolk ravioli with white truffle oil, shaved reggiano & white asparagus		\$18.90
Crostata di ricotta al forno e pomodoro e cimelio baked ricotta & heirloom tomato tart with frisee, crisp prosciutto & caramelized onion		\$17.90
Antipasto a selection of items from our house made antipasti	\$19.90	\$25.90
Rigoni's pasta e risotti		
Linguine di tartufo bianco con aragosta alla griglia white truffle linguini with grilled marron, white asparagus, truffle butter & fresh dill (V)	\$26.90	\$39.90
Garganelli con anatra inumido e pera house made garganelli with confit duck, twice cooked pear, roasted hazelnuts, sage & taleggio (V)	\$18.90	\$24.90
Ravioli con agnello brasato menta formaggio di caprino braised lamb, goats cheese & mint ravioli with parsnip puree & beetroot-walnut pesto		\$26.90
Risotto alla zafferano con frutti di mare blue swimmer crab, black mussels, tiger prawns, fish, calamari, chicken, chorizo, chilli, garlic, spinach, tomato & saffron rice		\$39.90
Spaghetti tutto mare blue swimmer crab, black mussels, tiger prawns, fish, calamari, garlic, onions, chilli, parsley & napoli		\$36.90
replace whole crab with picked spanner crab meat		\$5.00
(V) indicates items that can be adjusted to be vegetarian		
Portata Principale		
Pesce con fiori di zucchini ripieni market fish with prawn filled zucchini flowers, smoked paprika & capsicum puree, red quinoa & Coorong samphire		\$34.90
Fillete di manzo alla griglia con salsa verde char grilled beef fillet with salsa verde & a salad of baby potatoes, green olives & asparagus		\$34.90
Maiale alla griglia con senape frutta pork fillet with mustard fruits, baked potato, taleggio & pancetta & caramelized garlic salsa		\$33.90
Rotolo di pollo con prosciutto, salve & provolone lavender salted chicken w prosciutto, sage & provolone on white polenta, zucchini relish & jus		\$33.90
Agnello al forno con pera e pistacchio lamb loin rolled with pear & pistachio on broad bean puree, fennel cous cous, salsa romesco & jus		\$34.90
Contorni		
Patate fritte crisp fried potatoes with tomato concasse, thyme, red onion & balsamic dressing		\$9.90
Insalata di rucola e pera caramelata rocket, caramelized pear & parmesan salad		\$8.90
Verdi stagionale seasonal greens tossed in shallot butter, thyme & toasted almonds		\$9.90
Dolce		
Tiramisu di Rigoni's with caramelized pineapple, almond lace biscuit, chocolate gelati & berry coulis		\$14.90
Torta di rabarbaro caramellata e lamponi caramelized rhubarb & raspberry tart with clotted cream		\$14.90
Semifreddo al cioccolato bianco, mirtilli rossi e mandorle white chocolate, cranberry & almond semifreddo		\$12.90
Panna cotta alla limetta wild lime panna cotta with watermelon sorbet, quandong compote & biscotti		\$12.90
Piastra di cioccolato per due trio of chocolate and banana doughnuts, chocolate salami & white chocolate-vanilla semi freddo with bitter chocolate cream & fairy floss (ideal for 2 to share)		\$20.90
Affogato vanilla bean gelati with a shot of espresso & nocello liqueur		\$13.90
Selezione di formaggi a selection of local & imported cheeses with quince paste, muscatels, mulled figs & wholemeal crackers		\$21.90