

RIGONI'S BISTRO

ESTABLISHED 1979



Breakfast Lunch Dinner

	entrée	main
Fare Colazione		
Oven baked bread with green olive gremolata & Lloyd Brothers olive oil	\$3.50	
Antipasto selection from our house made antipasti	\$19.90	\$25.90
Bruschetta		
Bruschetta con prosciutto prosciutto, feta, caramelized onion & wild rocket	\$13.90	
Bruschetta con salmone smoked salmon, fennel relish, crème fraiche & watercress	\$14.90	
Bruschetta Caprese roma tomato, basil & buffalo mozzarella	\$10.90	
Insalata e zuppa		
Insalata con aragosta e trota cured ocean trout & crab salad with red witlof, pickled white onions, fennel, white asparagus, pistachio crumble & saffron aioli		\$24.90
Insalata di agnello alla griglia grilled lamb fillet with wild rocket, yoghurt lebne, red quinoa, roasted sweet potato, butternut pumpkin & a beetroot-walnut pesto		\$18.90
Insalata prima vera fresh ricotta, witlof, sugar snap peas, heirloom tomatoes, crostini & baby zucchinis with roasted pumpkin & almond chutney		\$19.90
Insalata di maiale e gamberi braised pork belly & grilled king prawn salad with pickled rainbow radish's, globe artichokes, snow pea shoots & burnt honey-orange vinaigrette		\$25.90
Rigoni's pasta e risotti		
Linguine di tartufo bianco e aragosta white truffle linguini with grilled marron, white asparagus, truffle butter & fresh dill		\$39.90
Spaghetti tutto mare fresh blue swimmer crab, black mussels, black tiger prawns, fish & calamari with chilli, basil, parsley & napoli sauce		\$36.90
Risotto nero con gamberoni, peperoni e rucola squid ink risotto with tiger prawns, roasted capsicums & wild rocket		\$24.90
Ravioli di agnello e formaggio di capretto mint ravioli with braised lamb shoulder, goats cheese, parsnip puree & beetroot-walnut pesto		\$26.90
Pasta tradizionale		
Spaghetti Napoletana napoletana sauce, garlic & fresh basil		\$21.90
Spaghetti Carbonara pancetta, free range egg, parmesan & black pepper		
Spaghetti Bolognese veal, pork, chicken & tomato ragu with fresh basil		
Spaghetti Amatriciana fresh tomato, pancetta, onions, garlic, chilli & fresh basil		
Spaghetti Puttanesca tomato, chilli, onions, garlic, anchovies, capers, kalamata olives & basil		
Tagliatelle alla Panna mixed mushrooms with smoked ham, parsley & cream		
Tagliatelle Primavera seasonal baby vegetables with chervil and cold pressed lemon oil		
Penne Arrabbiata chilli, napoli, onions, garlic & basil		
Penne Nonno Ventura mushrooms, sun dried tomatoes, capsicums, olives, napoli & basil		
Penne con Salsicce braised Italian & chorizo sausage with mushrooms & capsicums		
Risotto Verde seasonal green vegetables with butter & parmesan		
Risotto con Funghi swiss brown, button, field & porcini mushrooms with carnaroli rice, butter, parmesan & parsley		
Penne Mare e Monte mushrooms, black mussels, white wine & cream		\$25.90
Portata Principale		
Calamari fritti crisp fried fresh local calamari with a watercress, wild rocket-snow pea salad, fresh lemon & house made tartare		\$25.90
Filetto 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 with prosciutto, sage & provolone on white polenta, zucchini relish & jus		\$33.90
Pesce con fiori di zucchini ripieni market fish with prawn filled zucchini flowers, smoked paprika & capsicum puree, red quinoa tabouleh & Coorong samphire		\$34.90
Contorni		
Patate fritti Crisp fried potatoes with tomato concasse, shallot, thyme and balsamic dressing		\$9.90
Verdi stagionale seasonal greens tossed in shallot butter, thyme & toasted almonds		\$9.90
Insalata rucola e pera caramellata wild rocket, caramelised pear & parmesan salad		\$8.90
Dolce		
Tiramisu di Rigoni's with caramelized pineapple, almond lace biscuit, chocolate gelati & berry coulis		\$14.90
Torta con rabarbaro caramellata e lamponi caramelized rhubarb & raspberry tart with clotted cream		\$14.90
Panna cotta alla limetta native lime panna cotta with watermelon sorbet, quandong compote and biscotti		\$12.90
Semifreddo al cioccolato bianco, mirtilli rossi e mandorle white chocolate, cranberry & almond semifreddo		\$12.90
Affogato vanilla bean gelati with a shot of espresso & Nocello liqueur		\$13.90
Selezione di formaggio a selection of local & imported cheeses with quince paste, muscatels, mulled figs & wholemeal crackers		\$22.90