



	<b>Entrée</b>	<b>Main</b>
<b>Fare colazione</b>		
Oven baked bread with green olive gremolata & Lloyd Brothers olive oil		\$3.00
Antipasto selection from our house made antipasti	\$18.90	\$24.90
<b>Bruschetta</b>		
<b>Bruschetta di funghi</b> confit mushroom, Danish feta & wild rocket bruschetta		\$12.90
<b>Bruschetta di pomodoro e prosciutto</b> slow roasted tomato, ham & provolone bruschetta		\$10.90
<b>Bruschetta di granchio</b> spannercrab meat with cherry tomato, frisse, preserved lemon & sauce maitaise		\$15.90
<b>Insalata e Zuppa</b>		
<b>Insalata di pollo</b> smoked chicken with slow roasted tomato, kalamata olives, green beans, mixed leaves & basil pesto		\$18.90
<b>Insalata di anatra</b> braised duck with prunes, walnuts, roasted red capsicum, cured fennel & frisee		\$22.90
<b>Ribollita di coniglio</b> rabbit & rosemary ribollita soup with toasted almonds & garlic ciabatta		\$20.90
<b>Rigoni's pasta e risotti</b>		
<b>Linguine di granchio</b> squid ink & saffron linguine with spannercrab meat, asparagus, slow roasted tomato, preserved lemon & salmon roe		\$29.90
<b>Spaghetti tutto mare</b> swimmer crab, black mussels, black tiger prawns, fish & calamari with chilli, basil, parsley & napoli sauce		\$32.90
<b>Risotto con pollo</b> smoked chicken risotto with sundried tomato, green beans, tallegio cheese & chestnuts		\$23.90
<b>Formaggio gnocchi con il pesce</b> rocket & ricotta gnocchi, milk poached snapper dumplings & zabaglione		\$24.90
<b>Pasta tradizionale</b>		
<b>Spaghetti alla Napolitana</b> Napolitana sauce, garlic & fresh basil		\$19.90
<b>Spaghetti alla Carbonara</b> Pancetta, free range egg, parmesan & black pepper		\$19.90
<b>Spaghetti alla Bolognese</b> Veal, pork, chicken & tomato ragu with basil		\$19.90
<b>Spaghetti all'Amatriciana</b> Fresh tomato, pancetta, onions, garlic, chilli & fresh basil		\$19.90
<b>Spaghetti Puttanesca</b> Tomato, chilli, onions, garlic, anchovies, capers, kalamata olives & basil		\$19.90
<b>Tagliatelle alla Romana</b> Butter & parmesan		\$19.90
<b>Tagliatelle alla Panna</b> Mixed mushrooms with smoked ham, parsley & cream		\$19.90
<b>Tagliatelle Primavera</b> Seasonal baby vegetables with chervil and cold pressed lemon oil		\$19.90
<b>Penne all'Arrabbiata</b> Chilli, napoli, onions, garlic & basil		\$19.90
<b>Penne Nonno Ventura</b> Mushrooms, sun dried tomatoes, capsicums, olives, napoli & basil		\$19.90
<b>Penne con Salsicce</b> Braised Italian & chorizo sausage with mushrooms & capsicums		\$19.90
<b>Penne Mare e Monte</b> Mushrooms, black mussels, white wine & cream		\$23.50
<b>Risotto Verde</b> Seasonal green vegetables with butter & parmesan		\$19.90
<b>Risotto con Funghi</b> Swiss brown, button, field & porcini mushrooms with carnaroli rice, butter, parmesan & parsley		\$19.90
<b>Risotto con Burro e Parmigiano</b> Butter & parmesan		\$19.90
<b>Portata principale</b>		
<b>Calamari fritti</b> crisp fried fresh local calamari with a watercress, wild rocket & snow pea salad, fresh lemon & house tartare		\$24.90
<b>Pesce al forno</b> roasted kingfish on black eyed peas & braised trevisio with carrot puree, mandarin oil & sea urchin foam		\$31.90
<b>Arrosto gamba di cervo con rosmarino e ginepro</b> boneless venison leg with rosemary & juniper, pickled red cabbage, roasted pear & red rice risotto cake		\$31.90
<b>Lasagne d'anatra</b> braised duck & black olive crepe lasagne with celeriac & walnut purees, fried zucchini & cherry tomato-capsicum dressing		\$31.90
<b>Filetto maiale arrosto</b> roasted pork fillet with pistachio & apple farce, on apple rosti, eschallots, baby turnips & jus		\$28.90
<b>Contorni</b>		
<b>Patate fritti</b> garlic fried potatoes with rosemary salt		\$7.90
<b>Cavoli di bruxelles</b> brussel sprouts with slivered almonds, sage & honey		\$8.90
<b>Insalata rucola e pera caramelata</b> wild rocket, caramelized pear & parmesan salad		\$8.90
<b>Dolce</b>		
<b>Tira mi su di Rigoni's</b> with caramelized pineapple, almond lace biscuit, chocolate gelati & berry coulis		\$13.90
<b>Crostata di arancia</b> blood orange tart with citrus salad, saffron lebne & orange fairy floss		\$13.90
<b>Budino con datare e noce</b> sticky date & pecan pudding with butterscotch sauce, vanilla gelati & tuille		\$13.90
<b>Selezione di formaggio</b> a selection of local & imported cheeses with quince paste, muscatels, mulled figs & wholemeal crackers		\$20.90
<b>Affogato</b> a shot of espresso, vanilla bean gelati & nocello liqueur		\$12.90