



SALOTTO

AUTHENTIC ITALIAN FOOD

RESTAURANT
MENU

MANGIA



CIBO

BEVANDA

CIA



CARNE



BIRRA

MAMMIA MIA



COME VA



BUON APPETITO



PESCE



CUCINA

CAFFÈ

INSALATA

POLLO

ACQUA

FORMAGGIO

SALOTTO

PIZZA

CUCCHIAIO

PICCOLO BUONGIORNO

DOLCE



TI AMO

**PANE
PESCE
CUCINA
INSALATA
ACQUA
SALOTTO
CUCCHIAIO
DOLCE**

**SALAMAN
TAVOLA**

**ON
VIN**

2 COURSES \$50 PER PERSON

Selection of Entree and Main

3 COURSES \$65 PER PERSON

Selection of Entree, Main and Dessert

COMPLIMENTARY FRESH ITALIAN BREAD, SERVED WITH OLIVE OIL AND BALSAMIC VINEGAR

ENTRÉES

GAMBERONI CON AGLIO OLIO

Fresh prawns, garlic and chilli, cooked to sizzling perfection in extra virgin olive oil (gf)

RAVIOLI DI ZUCCA

Homemade ravioli filled with roasted pumpkin and ricotta, pan-fried and served in a buttery cream sage infused sauce

PAGLIA E FIENO

'Straw and Hay' homemade egg and spinach spaghetti, served in a light cream sauce with fresh mushrooms, peas and bacon

COZZE ALLA SANTA LUCIA

Fresh Tasmanian black mussels steamed in a spicy tomato sauce served with grilled Italian bread and accompanied with an Italian salad

GNOCCHI NAPOLETANA

Homemade gnocchi tossed with fresh basil and our napoletana sauce

ARANCINI

Lightly crumbed, then fried risotto balls, filled with a delicious veal ragu and mozzarella, accompanied with napoletana sauce and shaved parmesan (3 per serve)

FRITTELLE DI ZUCCHINE

16 delicious homemade zucchini fritters, served with fresh lemon and a drizzle of balsamic aioli

ZUPPA DI CAVOLFIORE

Creamy cauliflower soup, topped with crispy bacon and shaved parmesan

MELANZANE ALL PARMAGIANA

Crumbed eggplant, fried then finished in the oven, topped mozzarella, parmesan cheese and arrabiata sauce

MAINS

SALTIMBOCCA

Tender veal slices, skewered with San Danielle prosciutto, sautéed in a buttery white wine and fresh sage sauce, served with roasted vegetables and potatoes

BARRAMUNDI CON CAPONATA

Pan-seared barramundi fillet served on a bed of vegetable caponata (a sweet and sour chunky vegetable relish) accompanied with roasted potatoes and an Italian salad

PETTI DI POLLO CON FUNGHI AL COGNAC

Tender chicken breast fillets in a creamy mushroom and cognac sauce, served with roasted vegetables and potatoes

SPATCHCOCK ALLA DIAVOLA

Marinated baby chicken spatchcock, grilled and served in a classic flavour of garlic, lemon, white wine and chilli sauce, served with roasted potatoes and Italian salad (gf)

BISTECCA CON FUNGHI

Sirloin sous-vide to medium then pan-seared and served in a creamy garlic infused mushroom sauce with mash potatoes and roasted vegetables

AGNELLO ALLA SANTA LUCIA

Lamb shanks slow cooked in a tomato and wine sauce, infused with bay leaves and other secret herbs, served on a bed of mash potatoes

LASAGNA

An old family recipe, straight from Nonna's cookbook

CANNELLONI CON RICOTTA

Homemade cannelloni tubes, filled with fresh spinach and ricotta cheese, baked in our napoletana sauce

SPAGHETTI CON FRUTTI DI MARE

Tasmanian black mussels, baby clams, squid and prawns, served with a sauce of your choice:
'arrabiata' - a spicy tomato sauce
or 'aglio olio' - olive oil, garlic and chilli

DESSERTS

TIRAMISU

Homemade slice consisting of ladyfinger biscuits, dipped in authentic Italian coffee and liqueurs, with fresh mascarpone cream

TORTA DI CAPRESE

A warm flourless almond chocolate cake, topped with vanilla ice-cream and chocolate ganache

TORTA AL LIMONE

Our homemade cold set lemon curd cheesecake

WE DO NOT SPLIT BILLS

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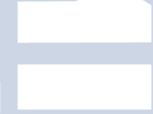
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EXTRAS

SALADS + SIDES

INSALATA MISTA 8.00

Mixed lettuce, Spanish onion, tomatoes, cucumbers and olives, finished with a balsamic reduction dressing

INSALATA CAPRESE 14.00

A soothing fresh tomato, basil, buffalo mozzarella salad, dressed in olive oil and balsamic vinaigrette

INSALATA DI ARUGULA 12.00

Roquette and parmesan drizzled with a balsamic reduction

ROAST POTATOES 10.00

Rosemary and garlic oven-roasted potatoes

BREADS + ANTIPASTO

GARLIC BREAD 6.50

ITALIAN BREAD 6.50

PIZZA BIANCO 13.00

Homemade pizza bread topped with rosemary, sea salt and olive oil, accompanied with 2 sides - olive oil and balsamic vinegar + tomato, onion and basil salsa

BRUSCHETTA CON POMODORO 14.00

Oven baked Italian bread topped with garlic, fresh tomatoes, buffalo mozzarella and Spanish onion, finished with a drizzle of balsamic vinegar and olive oil

ANTIPASTO 33.00

Mixed of cured meats with grilled vegetables, olives, giardiniera and pickled artichokes (serves 2-3 people)

PIZZAS

Gluten Free bases available

MARGHERITA 22.00

Fiori di latte cheese, homemade napoletana sauce, freshly sliced tomato and fresh basil

PROSCIUTTO 25.00

Fiori di latte cheese, homemade napoletana sauce, San Danielle prosciutto, fresh roquette and shaved parmesan cheese

PICANTE 24.00

Fiori di latte cheese, homemade napoletana sauce, salami, olives, mushrooms and chilli

BEERS, SOFT DRINKS + JUICES

ASK OUR STAFF FOR OUR SELECTION

WINES

REDS

PAPA NICO SHIRAZ 7.50 27.00

REGION: Murray Darling, SA

NICK O'LEARY SHIRAZ 10.00 42.00

REGION: Canberra, ACT

KILLIBINBIN CAB SAV 8.50 36.50

REGION: Langhorne Creek, SA

POGGIO SANGIOVESE 9.50 38.00

REGION: Tuscany, ITL

TORBRECK SHIRAZ 59.00

REGION: Barossa Valley, SA

BOURKE STREET PINOT NOIR 39.50

REGION: Canberra, ACT

MARETTI CHIANTI 39.00

REGION: Tuscany, ITL

COPIERE MONTEPULCIANO 40.00

REGION: Florence, ITL

WHITES

PAPA NICO SAV BLANC 7.50 27.00

REGION: Murray Darling, SA

HOOTENANNY SAV BLANC 10.00 39.00

REGION: Marlborough, NZ

BURNS & FULLER CHARDONNAY 8.50 38.00

REGION: Adelaide Hills, SA

NICK O'LEARY RIESLING 10.00 45.00

REGION: Canberra, ACT

ILL VILLAGGIO PINOT GRIGIO 9.00 38.00

REGION: Venezia, ITL

ROSÉ

BACKLINE PILOU PILOU ROSÉ 8.50 38.00

REGION: South Australia

SPARKLING

INNOCENT BYSTANDER 11.00

PINK MOSCATO (275ML)

REGION: Yarra Valley, VIC

MASCARERI PROSECCO NV 37.00

REGION: Veneto, ITL

ZONIN PROSECCO 187ML 13.00

REGION: Veneto, ITL

VEUVE CLICQUOT BRUT NV 95.00

REGION: Reims, FRA

CORKAGE PER BTL 12.00

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HOUSE SPIRITS

FINLANDIA VODKA	9.00
HAVANA CLUB RUM	9.00
BUNDABERG RUM	9.00
MAKER'S MARK BOURBON	9.00
TANQUERAY GIN	9.00
JOHNNIE WALKER BLACK LABEL	9.00
EL JIMADOR TEQUILA	9.00

VODKAS

BELVEDERE	11.00
GREY GOOSE	13.00
CRYSTAL HEAD	12.50
STOLI ELITE	16.00
STOLI VANILLA VOKDA	9.00
KETEL CITRUS VODKA	9.00
ŻUBRÓWKA BISON GRASS VODKA	9.50

GINs

TANQUERAY NO. TEN	13.50
FOUR PILLARS	11.00
BOMBAY SAPPHIRE	9.00
HENDRICKS	12.50
POOR TOMS	10.50
HAYMAN'S SLOE GIN	10.00
BROOKLYN	13.50
THE BOTANIST	14.00

RUMS

BACARDI WHITE	9.50
BACARDI 8	12.00
BACARDI 151	14.50
CAPITAN MORGAN'S SPICED RUM	9.50
SAILOR JERRY SPICED RUM	10.50
THE KRAKEN SPICED RUM	11.00
GOSLINGS	10.00
MOUNT GAY	10.50
MATUSALEM	13.00
MALIBU	9.50

BOURBONS

JIM BEAM	9.00
WILD TURKEY	9.50
WILD TURKEY HONEY	9.50
WILD TURKEY RYE	10.00
EAGLE RARE 10 Y.O.	13.00
WOODFORD RESERVE	11.00

WHISKEYS

JACK DANIEL'S NO. 7	9.50
JACK DANIEL'S FIRE	9.50
JACK DANIEL'S SINGLE BARREL	14.00
JACK DANIEL'S SINATRA	25.00
CANADIAN CLUB	9.00
JOHNNIE WALKER GOLD	15.50
JOHNNIE WALKER BLUE	30.00
TALISKER 10 Y.O.	30.00
CHIVAS REGAL 12 Y.O.	9.50
JAMIESON IRISH WHISKEY	9.50
SOUTHERN COMFORT	9.00
GLENFIDDICH 12 Y.O.	11.00
GLENFIDDICH 15 Y.O.	16.00
GLENFIDDICH 18 Y.O.	26.00
GLENMORANGIE 10 Y.O.	12.00
OBAN 14 Y.O.	17.00
LAGAVULIN 16 Y.O.	18.00
ARDBERG 10 Y.O.	14.00

APERITIFS

APEROL	9.00
CAMPARI	9.00
CINZANO ROSSO	9.00
CINZANO BIANCO	9.00
CINZANO EXTRA DRY	9.00

DIGESTIVES

AMARO MONTENEGRO	9.50
AVERNA	9.50

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TEQUILAS

ANEJO 1800	11.00
HERRADURA SILVER	12.00
HERRADURA SUPREMA	50.00
CAFÉ PATRON	12.50

LIQUEURS

LIQUORE STREGA	11.00
LICOR 43	10.00
DRAMBUIE	10.50
DISARONNO AMARETTO	10.00
CHAMBORD	10.00
BAILEYS IRISH CREAM	9.50
TIA MARIA	9.50
KAHLÚA	9.50
TUACA	10.00
FRANGELICO	9.50
COINTREAU	10.00
SOLERNO BLOOD ORANGE	11.00
GRAND MARNIER	11.00
GALLIANO WHITE SAMBUCA	10.00
GALLIANO BLACK SAMBUCA	10.00
GALLIANO VANILLA SAMBUCA	10.00
ST-GERMAIN ELDERFLOWER	10.50
VILLA MASSA LIMONCELLO	10.00
VEDRENNE WATERMELON	10.00
MIDORI	9.50
PARAISO LYCHEE	9.50
PUCKER SOUR APPLE	9.00
ALIZÉ BLEU	10.00
JÄGERMEISTER	9.50

OTHER SPIRITS

ENCANTO PISCO	11.00
OUZO 12	10.00
GREEN FAIRY ABSINTH	10.00
PIMMS NO. 1	9.50
DE KUYPER BUTTERSCOTCH SCHNAPPS	9.50
DE KUYPER PEACH SCHNAPPS	9.50

BRANDYS + COGNACS

ST. AGNES V.S BRANDY	9.50
DELORD ARMAGNAC V.S.O.P	13.00
HENNESSY V.S.O.P COGNAC	16.50
COURVOISIER XO COGNAC	30.00
HENNESSY XO COGNAC	40.00
LOUIS XIII COGNAC	275.00

PORTS

GALWAY PIPE 12 Y.O.	12.00
PENFOLDS GRANDFATHER	30.00

COCKTAILS

APEROL SPRITZ	15.00
An Aperitivo cocktail, with Aperol, Prosecco, fresh orange wedges, stirred together and finished with a dash of soda water	
NEGRONI	17.00
Cinzano Rosso, Campari and Grappa, stirred over ice and finished with a flamed orange peel	
AMARETTO SOUR	17.00
Fresh lemon juice, sugar syrup, eggwhite and Disaronno Amaretto, shaken together and served over ice with a maraschino cherry	
STRAWBERRY BLONDE	17.00
Muddled strawberries, lime mixed with Chambord, Vanilla Vodka, and topped with Ginger Ale	
JFK	17.00
Citrus Vodka, watermelon liqueur, fresh lemon juice and a splash of apple juice, shaken together and served chilled	
ESPRESSO MARTINI	17.00
Vanilla Vodka, Kahlua coffee liquor and a fresh shot of espresso coffee, combined with a dash of sugar syrup, shaken and served chilled	

YOUR COCKTAIL NOT HERE?

ASK OUR BAR STAFF, AND IF WE HAVE THE INGREDIENTS, WE WILL BE MORE THAN HAPPY TO MAKE IT FOR YOU

JUGS

RED WINE SANGRIA	25.00
WHITE WINE SANGRIA	25.00

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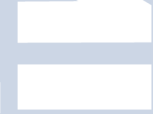
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