



SALOTTO

AUTHENTIC ITALIAN FOOD

RESTAURANT

MENU

BREADS

GARLIC BREAD	6.50
ITALIAN BREAD	6.50

ENTRÉES

ARANCINI	17.00
Lightly crumbed, then fried risotto balls, filled with a delicious veal ragu and mozzarella, accompanied with napoletana sauce and shaved parmesan (3 per serve)	
ANTIPASTO	33.00
Mixed of cured meats with grilled vegetables, olives, giardiniera and pickled artichokes (serves 2-3 people)	
FRITTELLE DI ZUCCHINE	16.50
Delicious homemade zucchini fritters, served with fresh lemon and a drizzle of balsamic aioli	
GAMBERONI CON AGLIO OLIO	26.00
Fresh prawns, garlic and chilli, cooked to sizzling perfection in extra virgin olive oil (gf)	
CALAMARI ALLA GRIGLIA	21.00
Calamari grilled then tossed with rocquette and finished with a sweet lemon dressing	
RAVIOLI DI ZUCCA	19.00
Homemade ravioli filled with roasted pumpkin and ricotta, pan-fried and served in a buttery cream sage infused sauce	
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	
MELANZANE ALL PARMAGIANA	16.50
Crumbed eggplant, fried then finished in the oven, topped with mozzarella, parmesan cheese and arrabiata sauce	

MAINS

MEAT + CHICKEN + SEAFOOD

SALTIMBOCCA	33.00
Tender veal slices, skewered with San Danielle prosciutto, sautéed in a buttery white wine and fresh sage sauce, served with roasted vegetables and potatoes	
POLLO ALLA PARMIGIANA	31.00
Lightly crumbed chicken breast scaloppine, oven baked in our robust tomato sauce, topped with grilled eggplant and mozzarella cheese, served with roasted vegetables and potatoes	
COZZE ALL SANTA LUCIA	35.50
Fresh Tasmanian black mussels, steamed in a spicy tomato sauce, served with grilled Italian bread and an Italian salad	

BARRAMUNDI CON CAPONATA

 37.00

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

SPATCHCOCK ALLA DIAVOLA

 39.50

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)

PETTI DI POLLO CON FUNGHI AL COGNAC

 37.50

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

CARRE DI AGNELLO

 42.50

Lamb rack in Roberto's spicy marinade, sous vide to medium and served on a bed of mash potatoes and roasted vegetables

BISTECCA

 38.00

350g sirloin, sous vide to medium then pan-seared, served in a creamy garlic and mushroom sauce (gf)

PASTA + RISOTTO

(gluten free penne available)

FETTUCCINE ALLA CARBONARA

 26.00

Fettuccine pasta tossed with pancetta and a garlic infused cream and egg sauce

PENNE PUTTANESCA

 26.00

Penne pasta tossed in our spicy tomato sauce combined with anchovies, capers and olives

SPAGHETTI ALLA BOLOGNESE

 26.00

Needs no introduction. "The King"

GNOCCHI NAPOLETANA

 28.00

Homemade gnocchi tossed with fresh basil and our napoletana sauce

LASAGNA

 28.00

An old family recipe, straight from Nonna's cookbook

CANNELLONI CON RICOTTA

 28.00

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

PAGLIA E FIENO

 28.50

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

SPAGHETTI CON FRUTTI DI MARE

 31.00

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

RISOTTO CON POLLO

 27.00

Tender chicken thigh pieces, mushrooms, sun-dried tomatoes and baby spinach in a napoletana sauce then finished with a touch of cream (gf)

RISOTTO CON FUNGHI

 26.50

A creamy arborio risotto with porcini, button and oyster mushrooms, finished with a drizzle of truffle oil (gf)

PIZZAS

(gluten free bases available)

All of our pizzas are served with Fiori Di Latte Cheese and our homemade Napoletana Sauce

1 PIZZA PER PERSON

MARGHERITA	25.00
Freshly sliced tomato and fresh basil	
PROSCIUTTO	25.00
San Danielle prosciutto, fresh roquette and shaved parmesan cheese	
PICANTE	25.00
Salami, olives, mushrooms and chilli	
AMANTI DELLA CARNE	25.00
The Italian Meat Lovers	
FUNGI	25.00
Three varieties of mushrooms finished with a drizzle of truffle oil	
NAPOLETANA	25.00
Olives, anchovies and oregano	
MARINARA	25.00
Prawns, mussels and calamari	
POLLO	25.00
Chicken, mushrooms, sun-dried tomatoes and pesto	
CAPRICCIOSA	25.00
Ham, mushrooms, anchovies and olives	

SALADS + SIDES

INSALATA MISTA	8.00
Mixed lettuce, Spanish onion, tomatoes, cucumbers and olives, finished with a balsamic reduction dressing	
INSALATA CAPRESE	14.50
A soothing fresh tomato, basil, buffalo mozzarella salad, dressed in olive oil and balsamic vinaigrette	
INSALATA DI ARUGULA	14.00
Roquette and parmesan drizzled with a balsamic reduction	
ROAST POTATOES	10.00
Rosemary and garlic oven-roasted potatoes	

BEERS, JUICES + SOFT DRINKS

ASK OUR STAFF FOR OUR SELECTION

WINES

REDS	GLS	BTL
HOUSE 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		
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	GLS	BTL
HOUSE SAV BLANC	7.50	27.00
REGION: Murray Darling, SA		
KIMI 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		
PINOT GRIGIO	9.00	38.00
REGION: Venezia, ITL		
ROSÉ	GLS	BTL
BACKLINE PILOU PILOU ROSÉ	8.50	38.00
REGION: South Australia		
SPARKLING		BTL
INNOCENT BYSTANDER PINK MOSCATO (275ML)		11.00
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

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 VODKA	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
THE BOTANIST	14.00

RUMS

BACARDI WHITE	9.50
BACARDI 8	12.00
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.	15.00
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
GRAPPA	12.00

TEQUILAS

ANEJO 1800	11.00
HERRADURA SILVER	12.00
CAFÉ PATRON	12.50

LIQUEURS

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 Gin, 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