



# SALOTTO

AUTHENTIC ITALIAN FOOD

## RESTAURANT

## MENU

# BREADS

<b>GARLIC BREAD</b>	<b>6.50</b>
<b>ITALIAN BREAD</b>	<b>6.50</b>

# ENTRÉES

<b>ARANCINI</b>	<b>17.00</b>
Lightly crumbed, then fried risotto balls, filled with a delicious veal ragu and mozzarella, accompanied with napoletana sauce and shaved parmesan (3 per serve)	
<b>ANTIPASTO</b>	<b>33.00</b>
Mixed of cured meats with grilled vegetables, olives, giardiniera and pickled artichokes (serves 2-3 people)	
<b>FRITTELLE DI ZUCCHINE</b>	<b>16.50</b>
Delicious homemade zucchini fritters, served with fresh lemon and a drizzle of balsamic aioli	
<b>GAMBERONI CON AGLIO OLIO</b>	<b>26.00</b>
Fresh prawns, garlic and chilli, cooked to sizzling perfection in extra virgin olive oil (gf)	
<b>CALAMARI ALLA GRIGLIA</b>	<b>21.00</b>
Calamari grilled then tossed with rocquette and finished with a sweet lemon dressing	
<b>RAVIOLI DI ZUCCA</b>	<b>19.00</b>
Homemade ravioli filled with roasted pumpkin and ricotta, pan-fried and served in a buttery cream sage infused sauce	
<b>BRUSCHETTA CON POMODORO</b>	<b>14.00</b>
Oven baked Italian bread topped with garlic, fresh tomatoes, buffalo mozzarella and Spanish onion, finished with a drizzle of balsamic vinegar and olive oil	
<b>MELANZANE ALL PARMAGIANA</b>	<b>16.50</b>
Crumbed eggplant, fried then finished in the oven, topped with mozzarella, parmesan cheese and arrabiata sauce	

# MAINS

## MEAT + CHICKEN + SEAFOOD

<b>SALTIMBOCCA</b>	<b>33.00</b>
Tender veal slices, skewered with San Danielle prosciutto, sautéed in a buttery white wine and fresh sage sauce, served with roasted vegetables and potatoes	
<b>VITELLO PARMIGIANA</b>	<b>31.00</b>
Lightly crumbed veal scaloppine, oven baked in our robust tomato sauce, topped with grilled eggplant and mozzarella cheese, served with roasted vegetables and potatoes	
<b>COZZE ALL SANTA LUCIA</b>	<b>35.50</b>
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

## POLLO AL LIMONE

**31.50**

Tender chicken breast fillets, pan fried with a white wine and lemon sauce, served with roasted vegetables and potatoes

## 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

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

# SALADS + SIDES

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

# BEERS, JUICES + SOFT DRINKS

ASK OUR STAFF FOR OUR SELECTION

# WINES

<b>REDS</b>	<b>GLS</b>	<b>BTL</b>
<b>HOUSE SHIRAZ</b>	<b>7.50</b>	<b>27.00</b>
REGION: Murray Darling, SA		
<b>NICK O'LEARY SHIRAZ</b>	<b>10.00</b>	<b>42.00</b>
REGION: Canberra, ACT		
<b>KILLIBINBIN CAB SAV</b>	<b>8.50</b>	<b>36.50</b>
REGION: Langhorne Creek, SA		
<b>SANGIOVESE</b>	<b>9.50</b>	<b>38.00</b>
REGION: Tuscany, ITL		
<b>TORBRECK SHIRAZ</b>		<b>59.00</b>
REGION: Barossa Valley, SA		
<b>BOURKE STREET PINOT NOIR</b>		<b>39.50</b>
REGION: Canberra, ACT		
<b>MARETTI CHIANTI</b>		<b>39.00</b>
REGION: Tuscany, ITL		
<b>COPIERE MONTEPULCIANO</b>		<b>40.00</b>
REGION: Florence, ITL		
<b>WHITES</b>	<b>GLS</b>	<b>BTL</b>
<b>HOUSE SAV BLANC</b>	<b>7.50</b>	<b>27.00</b>
REGION: Murray Darling, SA		
<b>KIMI SAV BLANC</b>	<b>10.00</b>	<b>39.00</b>
REGION: Marlborough, NZ		
<b>BURNS &amp; FULLER CHARDONNAY</b>	<b>8.50</b>	<b>38.00</b>
REGION: Adelaide Hills, SA		
<b>NICK O'LEARY RIESLING</b>	<b>10.00</b>	<b>45.00</b>
REGION: Canberra, ACT		
<b>PINOT GRIGIO</b>	<b>9.00</b>	<b>38.00</b>
REGION: Venezia, ITL		
<b>ROSÉ</b>	<b>GLS</b>	<b>BTL</b>
<b>BACKLINE PILOU PILOU ROSÉ</b>	<b>8.50</b>	<b>38.00</b>
REGION: South Australia		
<b>SPARKLING</b>		<b>BTL</b>
<b>INNOCENT BYSTANDER PINK MOSCATO (275ML)</b>		<b>11.00</b>
REGION: Yarra Valley, VIC		
<b>MASCARERI PROSECCO NV</b>		<b>37.00</b>
REGION: Veneto, ITL		
<b>ZONIN PROSECCO 187ML</b>		<b>13.00</b>
REGION: Veneto, ITL		
<b>VEUVE CLICQUOT BRUT NV</b>		<b>95.00</b>
REGION: Reims, FRA		
<b>CORKAGE PER BTL</b>		<b>12.00</b>

## 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