

Italian Chef

RISTORANTE

Lunch & Dinner

From midday to late every day (closed Monday evenings)

PRIMO (ENTRÉE)

Insalata di pesce

\$23

Classic Italian fish salad – squid, calamari, octopus, prawns with cherry tomatoes, celery, black olives, gently steamed potato and a touch of radicchio **GF**

Antipasto

\$15

Slender slices of cured meats (prosciutto, salami, coppa), with selected Italian cheeses, marinated vegetables and olives **GF**

Salmone marinato

\$16

Carpaccio of marinated Tasmanian salmon with fennel in lemon, orange and mandarin sauce, drizzled with 25-year-old balsamic vinegar from Modena **GF**

Melanzane parmigiana

\$16

Grilled eggplant layered with Napoli sauce, mozzarella (fior di latte), basil and grated Parmigiano Reggiano cheese

Bruschetta classica

\$12

Our very own housemade bread (ciabatta) set off by delicious cherry tomatoes and dressed with basil, garlic and extra-virgin olive oil

Calamari fritti

\$19

Fresh market calamari gently fried with zucchini, capsicum and eggplant skin, served with light mustard mayonnaise and balsamic reduction

GRANDE INSALATA (BIG SALAD)

Insalata vegana

\$16

Mixed spelt and lentils, legumes, roasted vegetables and rocket, dressed with extra-virgin olive oil and balsamic vinegar

Nizzarda (Niçoise)

\$16

Poached egg, artichokes, potato, cherry tomato and tuna, tangy citrus mayonnaise **GF**

Rustica

\$15

Prosciutto, parmesan, pine nuts and mushrooms sauced with extra-virgin olive oil and balsamic vinegar **GF**

Coccodé

\$16

chicken breast, avocado, cos lettuce, croutons and citrus mayonnaise

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BAMBINO (KID'S MENU)

Calamari fritti

Fried calamari

\$8

Gnocchi al pomodoro

Gnocchi in Napoli sauce

\$9

Lasagna

Flat pasta layered with bolognese and béchamel sauce, mozzarella and Parmigiano Reggiano cheese

\$9

Bambino Pizza Margherita

San Marzano tomato, fior di latte mozzarella, fresh basil

\$10

LE PASTE (PASTA)

(gluten free penne and tagliatelle available)

Tortellini in brodo

Housemade tortellini in free-range chicken broth, with Parmigiano Reggiano cheese

\$18

Maccheroncino al salmon

Housemade pasta served warm with marinated Tasmanian salmon, micro herbs, soy sauce, extra-virgin olive oil

\$22

Tortelli di zucca

Mantova's famous housemade pumpkin-filled tortelli in sage butter sauce, with seed of peach and Parmigiano Reggiano cheese

\$22

Risotto al tartufo e prosecco

The best risotto (Vialone nano) with truffle sauce, grated Parmigiano Reggiano and an irresistible touch of Italian prosecco (champagne) **GF**

\$24

Pappardelle con polpette

Scrumptious meatballs cooked slowly in napoli sauce, with housemade big tagliatelle and Parmigiano Reggiano cheese

\$22

Gnocchi di ricotta

Housemade gnocchi with ricotta cheese, beetroot sauce, almonds, balsamic reduction

\$23

Linguine ai frutti di mare

Delightfully fresh seafood set off by cherry tomatoes, black olives, capers, chilli, and a touch of parsley

\$23

Lasagna bolognese

An enticing blend of pasta sheets, rich Bolognese and bechamel sauce, mozzarella and Parmigiano Reggiano cheeses

\$22

Spaghetti alla carbonara

Authentic Carbonara from Rome, with guanciale cured meat, eggs, black pepper and Parmigiano Reggiano cheese

\$20

Tortelli di cioccolato

Housemade chocolate tortelli filled with braised duck served in a mushroom sauce with Parmigiano Reggiano cheese

\$24

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IL SECONDO (MAINS)

Filetto al tartufo di manzo Pan-fried young grass fed beef eye fillet, truffle sauce with polenta GF	\$31	Pesce del giorno Selected fish of the day, cooked according to type	Market Price
Fritto misto Mixed seafood, lightly fried, with salad and mustard-infused mayonnaise	\$28	Scallopina di vitello con asparagi Slow-cooked veal, pan-fried with fresh tomatoes and asparagus, topped with Parmigiano Reggiano cheese and a touch of cream sauce, finished in the grill	\$29
Anatra arrosto Scrumptious roast duck cooked in bread, with selected vegetables, sherry sauce and Maraschino cherries	\$32	Cotoletta di pollo alle mandorle Chicken schnitzel with flaked almonds and a salad of rocket lettuce, cherry tomatoes and mustard dressing	\$26

CONTORNI (SIDES)

(all sides are gluten free)

Italian garden salad	\$7.5	Mashed potatoes with balsamic reduction	\$6.5
Rocket, pear, and pecorino cheese salad with honey dressing	\$8	Thin style potato chips	\$6
Roast potatoes	\$6.5	Steamed garden vegetables	\$7

DOLCI (DESSERTS)

Calzone con nutella Calzone (oven bread) filled with nutella – a delicious hazelnut chocolate spread	\$9	La torta Special cakes on display – different from day to day!	\$10
Tiramisu Sponge fingers, egg yolks and a touch of sugar, mascarpone cheese, coffee and liqueur; elegantly blended and served in a glass	\$9.5	Cioccolato tortino Chocolate fondant with a hint of coffee, served with cinnamon ice-cream	\$11
		Piatto di formaggio (Very) special Italian cheese board	\$14

Corkage for BYO wine is \$8 per bottle, thank you.

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PIZZERIA

Pizzas & Focaccia

(all available gluten free)

Weekdays from 6pm ~ Weekends from midday to late

FOCACCIE

Classic focaccia \$10

Oven-baked Italian bread with olive oil, rosemary, salt

Garlic focaccia \$10

Topped with olive oil and garlic

Parmigiano focaccia \$10

Topped with olive oil and Parmigiano Reggiano cheese

Why not enjoy one of these as an entrée, combined with a serve of antipasto?

PIZZE

Margherita \$17

San Marzano tomato, fior di latte mozzarella, fresh basil

Marinara \$14

San Marzano tomato, oregano, olive oil, garlic

Capricciosa \$19

San Marzano tomato, fior di latte mozzarella, artichokes, mushrooms, ham, olives

Ham e funghi \$19

San Marzano tomato, fior di latte mozzarella, ham, mushrooms

Diavola \$19

San Marzano tomato, fior di latte mozzarella, salami, olives, capsicum

Siciliana \$18

San Marzano tomato, fior di latte mozzarella, black olives, capers, anchovies

Ortolana \$19

San Marzano tomato, fior di latte mozzarella, grilled eggplant, zucchini, capsicum, scamorza (smoked cheese)

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PIZZE

Quattro formaggi \$21

San Marzano tomato, fior di latte mozzarella, gorgonzola, ricotta and Parmigiano Reggiano cheese

Salsiccia \$20

San Marzano tomato, fior di latte mozzarella, delicious pork sausage

Porchetta \$22

San Marzano tomato, fior di latte mozzarella, spinach, garlic, porchetta (pork), Provolone cheese and a touch of chilli

San Daniele \$24

San Marzano tomato, fior di latte mozzarella, buffalo mozzarella and prosciutto di San Daniele

Bufala \$21

San Marzano tomato, buffalo mozzarella, fresh basil

Calzone \$21

San Marzano tomato, fior di latte mozzarella, mushrooms, ricotta, prosciutto cotto

Boscaiola (white pizza) \$25

Mushrooms (gently sliced), fior di latte mozzarella, truffles

Gamberi e zucchine \$25

Zucchini sauce, prawns, fior di latte mozzarella, chilli

Tonno \$21

San Marzano tomato, fior di latte mozzarella, tuna, red onion and capers

Frutti di mare \$25

San Marzano tomato, fior di latte mozzarella, mixed seafood

