

THE ITALIAN PLACE

ANTIPASTO/ENTRÉE

Antipasto misto (GF)	22
Mix charcuterie, marinated vegetables, mozzarella cheese, mixed olives	
Parmigiana (GF, V)	24
Baked eggplant, bocconcini fior di latte, Napoli sugo, basil	
Fichi e Bresaola (V)	24
Caramelised figs, gorgonzola, wagyu MBS9 Bresaola, wild rocket	
Sarde Imapanate	22
Crumbed sardines, Sicilian Pesto, orange, pine nut, currants and saffron	
Zucca e Gamberoni (GF)	26
Garlic chili Tiger prawns, pumpkin Vellutata, stracciatella, balsamic	
Battuto di manzo alla piemontese (Available GF)	24
Beef tartare, shallots, anchovies, seeded mustard, cornichons, capers	

PASTA

Risotto (GF, V)	36
Barbera and beetroot risotto, goat cheese, pistachio pesto	
Ravioli all 'Aragosta	44
Lobster ravioli, Avruga caviar, lobster bisque tomatoes concasse	
Linguine allo Scoglio	40
Squid ink linguini, mussels, prawns, cuttlefish ,garlic, chilli, pan grattato	
Bucatini All'Amatriciana	38
House made bucatini, Pancetta, cherry tomatoes, red onion, chili	
Gnocchi Salsiccia e Broccolini	38
Potato gnocchi, pork and fennel sausage, broccolini, garlic, chili	

SECONDI/MAIN

Saltimbocca (G.F)	48
Veal scaloppine layer with prosciutto, roast asparagus, mash potatoes	
Pesce del giorno	(M.P)
Fish of the day Please see the board	
Costolette D' Agnello (G.F)	46
Crumbed lamb cutlets, carrots and thyme puree, garlic chili bitter greens	

CONTORNI/SIDES

Radicchio (GF, V)	14
Baby cos lettuce, yellow peach, toasted almond, lemon dressing	
Fagiolini (GF, V)	14
italian flat beans served on basil pesto Genovese style.	
Caprese salad (GF, V)	14
Roma tomatoes, fior di latte mozzarella, basil, olive oil	

DOLCI/DESSERT

Cannoli Siciliani	16
Ricotta cannoli, pistachio, chocolate, Strega liquor, black cherry syrup	
Tiramisu	16
Traditional venetian tiramisu, marsala, coffee, mascarpone	
Panna cotta (available GF)	16
Honey vanilla panna cotta, fresh mix berry, sesame seed tuilles	
Mille foglie di Fichi	16
Hazelnut and white chocolate Chantilly, caramelized black figs, Crostoli	
Affogato (GF)	10/16 With liqueur
Cheese plate and gelati available on black board special	

DESSERT WINES

	45ml
2021 Feudo Luparello Mascato Passito di Noto/ Sicilia	16
2020 Donnafugatta di Pantelleria Ben Rye / Sicilia	18
2013 Poderi del Padadiso San Gimignano Vin Santo / Toscana	20
2022 Braida Brachetto d' Acqui	65 Btl
2021 La Caudrina , Moscato d' Asti/ Piemonte	16
2022 Collector Golden mean late harvest Riesling/ Tumberumba	16
Digestives, Grappa and Amari	from 18



BOOK ONLINE

www.theitalianplace.net.au/book

Booking of 8+ people call :(02) 61798812

or email restaurant@theitalianplace.net.au

10% surcharge applies on Sunday and public holiday

1.5% applies to all card transactions



Fixed Price Menu \$75 or \$85

Entrée

Antipasto Misto (GF)

Mix charcuterie, marinated vegetables, mozzarella cheese, mixed olives.

Bruschetta (V)

Toasted bread served with tomatoes, Stracciatella cheese and basil.

Mains

Risotto (GF, V)

Barbera and beetroot risotto, goat cheese, pistachio pesto

Linguine allo Scoglio

Squid ink linguini, mussels, prawns, cuttle fish, garlic, chilli, pan grattato.

Costolette D' Agnello

Crumbed lamb cutlets, carrot and thyme puree, garlic chilli bitter green

Fish of the day

Fish of the day available on the board

Sides

Radicchio (GF, V)

Radicchio Lettuce, Pears, walnut, gorgonzola, balsamic dressing

Fagiolini (GF, V)

Italian green beans served with basil pesto, Genovese style

Dessert

Tiramisu

Traditional venetian Tiramisu, marsala, coffee, mascarpone cheese

Cannoli Sicilian

Ricotta cannoli, pistachio, chocolate, Strega liquor, black cherry syrup

Formaggio del giorno

Cheese of the day on the board

Affogato with/without liquor

Drinks on consumption

1.5% surcharge on all card transaction

10% surcharge on Sunday and public holiday

Booking of 8 or more people we need a deposit of \$20 PP