



I^L LAGO



Chef Steven Yeomans

Please advise of any dietary requirements

APPETIZERS

<i>Mixed salumi plate with crisp bread (salame, prosciutto di Parma, bresaola, coppa)</i>		16
<i>Calamari fritti, red wine vinegar dipping sauce</i>		12
<i>Warm marinated mixed olives</i>	<i>✓</i>	10
<i>Fried mozzarella, aioli</i>	<i>✓</i>	10
<i>Marinated white anchovies</i>		10
<i>Salame "cacciatore" hot</i>		10
<i>Arancini with napoletana sauce</i>	<i>✓</i>	10
<i>Selection of three (salumi plate excluded)</i>		25

BREAD AND FOCACCIE

<i>Garlic bread (2 pcs)</i>		5
<i>Bruschetta with marinated tomato (2 pcs)</i>		9
<i>Italian bread , with extra virgin olive oil and balsamic vinegar (3 pcs)</i>		5
<i>Garlic Focaccia</i>		15
<i>Chilli focaccia</i>		15
<i>Rosemary and olive oil focaccia</i>		15

(optional Fior di Latte Mozzarella on focaccia additional \$2)

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ENTREES

<i>Freshly shucked oysters, white balsamic vinegar</i>		
	½ dozen	21
	dozen	31
<i>House smoked Hiramasa kingfish carpaccio, sesame dressing, citrus, cucumber sorbet</i>		20
<i>Buffalo ricotta tartlets, beetroot relish</i>	<i>1</i>	17
<i>Grilled octopus, corn, black pudding, salsa verde</i>		18
<i>Salt baked beef fillet, pickled zucchini, horseradish mascarpone, garlic crumbs</i>		18

PASTA

	E	M
<i>Seafood linguine, king prawns, calamari, mussels, scallops</i>	23	28
<i>Penne, Italian sausage ragu', chilli</i>	22	27
<i>House made veal Mezzelune, brown butter, sage</i>	23	28
<i>House made Tagliolini, saffron, crab meat, broccolini</i>	24	29
<i>House made potato gnocchi, mixed mushroom, goat cheese salted goat ricotta</i>	<i>1</i> 23	28
<i>Risotto, Speck, Reggiano, 12 year aged balsamic</i>	24	29

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MAINS

<i>Crispy skin salmon, truffle scented mushy peas, pumpkin puree</i>	34
<i>Swordfish, basil crust, sweet and sour capsicum, capers</i>	35
<i>Lamb rump, raisins, pine nuts, cavolo nero, Jerusalem artichoke puree</i>	34
<i>Spatchcock, spicy pork sausage, lentils, sweet potato puree</i>	34
<i>Roast pork belly, confit fennel, apple, radish, chestnut puree</i>	34
<i>Oakey Reserve Black Angus Beef Sirloin (150 days grain fed) marble score 2, truffle butter, hand cut chips</i>	46
<i>Mixed salad</i>	12
<i>Rocket, pear, parmesan salad</i>	12
<i>Roasted chat potatoes, rosemary</i>	8
<i>Mixed green vegetables, pine nuts, preserved lemon</i>	8
<i>Roasted pumpkin, honey, almond, sage</i>	8

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PIZZE(We aim to use the finest ingredients available; All pizzas are tomato based and we use FIOR DI LATTE MOZZARELLA)

Margherita Tomato, mozzarella, basil	✓	19
Napoletana anchovies, olives, basil, garlic		20
Funghi mushrooms, garlic	✓	21
Melanzane eggplant, basil, cherry tomato, parmesan	✓	21
Cotto double smoked ham, basil		21
Coppa coppa, Reggiano, Gorgonzola cheese		23
Cotto e Funghi ham, mushrooms, basil		22
Diavola salame, anchovies, capers , Gorgonzola cheese		22
Salame salame, onions, basil		21
Salame e Caprino salame, goat's cheese		22
Prosciutto e Rucola prosciutto, rocket, shaved parmesan		24
Gamberetti garlic, prawns		22
Gamberetti e Zucchine prawns, grilled zucchini, shaved parmesan		23
Romana Italian sausage, potato, rosemary		23
Salsiccia Italian sausage, goat's cheese		23
Pancetta pancetta, prawns, olives, basil		23
Gavin Cacciatore "hot salame", cavolo nero, gorgonzola		22

Extra toppings \$ 1.00

**10% surcharge applies on public holidays. Only one offer can be redeemed at any one time
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DESSERT

Traditional tiramisu	13
Buttermilk pannacotta, strawberry	13
Chocolate delight, hazelnut praline, hazelnut gelato	13
Mandarin cheese cake, mixed nut crumble	13
Fried apple and cinnamon ravioli, rhubarb compote, vanilla bean gelato	13
Gelato (per scoop)	4
Affogato	8
Affogato with Frangelico	14
DESSERT WINE (glass) Bremerton Mistelle Fortified Chardonnay, Langhorne Creek SA	9
DESSERT + GLASS OF DESSERT WINE (not valid with affogato)	18
CHEESE	10
	<i>Individual / 50grams</i>
	<i>Selection of 3 cheeses</i>
	22
<i>All cheeses are served with a selection of dried fruits and bread</i>	
Reggiano - Cow milk, hard cheese, 24 months – Emilia Romagna	
La Tur - Cow milk, goat milk, sheep milk, soft cheese – Piemonte	
Taleggio - Goat milk, soft cheese -Lombardia	
Gorgonzola dolce – Cow milk, soft mould style – Lombardia	
Truffled pecorino – Sheep milk, hard cheese – Toscana	
Tea and Herbal Tea	4
Espresso, Macchiato	4
All other Coffees and hot chocolate	4.5
Calipso Coffee, Irish Coffee and Roman Coffee	10

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