



**TAKEAWAY & HOME DELIVERY**

**TO ORDER PLEASE CALL  
(02) 9634 2487**

**10% OFF TAKEAWAY ORDERS ONLY**

**FREE DELIVERY WITHIN 7K RADIUS  
(MIN ORDER \$30)**

**Unit G01/8 Century Circuit  
Norwest Business Park  
Baulkham Hills 2153**

\*Discount for pick up orders only.  
Menu may change without notice due to availability.  
No other discounts applicable

**Chef: Steven Yeomans**



## **BREADS AND FOCACCIA**

Garlic bread (2 pcs)	5
Bruschetta with marinated tomato (2 pcs)	9
Italian bread, with extra virgin olive oil and balsamic vinegar (3 pcs)	5
Garlic focaccia	15
Chilli focaccia	15
Rosemary and olive oil focaccia	15
(Optional Fior di latte mozzarella on focaccia additional \$2)	

## **SIDES AND SALADS**

Mixed salad	12
Roasted chat potatoes, rosemary	8
Mixed green vegetables, pine nuts, preserved lemon	8
Chips, aioli	8

## **APPETIZERS**

Mixed salumi plate, crisp bread (salame, prosciutto di Parma, bresaola, coppa)	18
<i>Calamari fritti, red wine vinegar dipping sauce</i>	12
<i>Warm marinated mixed olives</i>	V 10
<i>Fried mozzarella, aioli</i>	V 10
<i>Marinated white anchovies</i>	10
<i>Salame "cacciatore" hot</i>	10
<i>Arancini, napoletana sauce</i>	V 10



## ENTREES

Freshly shucked oysters, white balsamic vinegar, eschallots	<i>½ dozen</i>	18
	<i>dozen</i>	10
pickled ocean trout, radish, fennel salad		15
Salt baked beef fillet, pickled zucchini, horseradish mascarpone, garlic crumbs		15

## PASTA

Seafood linguine, prawns, calamari, mussels, scallops		22
Penne, Italian sausage ragu', chilli		22
Spinach and ricotta ravioli, olives, tomato, garlic	V	22
House made Pici, goat ragu', peas		22
House made Maltagliati, asparagus, prosciutto, olive, cherry tomato, goat cheese		22

## MAINS

Crispy skin salmon, kipfler potato, olive, cavolo nero, pumpkin puree		28
Roast chicken corn, roast potato, leek		28
Slow cooked beef cheeks, truffle mash, gremolata		28
Slow cooked lamb rump, quinoa, eggplant caponata		28
Pork cutlet, brussel sprouts, apple sauce		28
Scotch fillet, truffle butter, hand cut chips		28



## PIZZA

We aim to use the finest ingredients available.  
All pizzas tomato based and we use FIOR DI LATTE MOZZARELLA.

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

Extra topping \$1.00



## DESSERT

Traditional tiramisu	13
Chocolate delight, hazelnut praline	13
Buttermilk pannacotta, strawberry	13
Fried apple and cinnamon ravioli, rhubarb compote, fresh cream	13

CHEESE	Individual / 50grams	10
	Selection of 3 cheeses	22

Cheese served with a selection of dried fruits and bread	
Reggiano - Cow milk, hard cheese, 24 months – Emilia Romagna	
La Tur - Cow milk, goat milk, sheep milk, soft cheese – Piemonte	
Brie – soft cows milk cheese	
Gorgonzola dolce – Cow milk, soft mould style – Lombardia	
Truffled pecorino – Sheep milk, hard cheese – Toscana	

## DRINKS

Mortar and Pestle Semillon Sauvignon Blanc or Cabernet merlot	15
Villa Maria Sauvignon Blanc	25
Le Bon Pinot noir	25
Poggio anima Sangiovese	25
Oakridge Chardonnay	25
Peroni	4
James Boags premium lager	4
Little creatures pale ale	4

*Il Lago Italian Restaurant supports the Responsible Service of Alcohol and drink purchases will only be sold with the purchase of a food order and proof of age will be required on all purchases as by law.*