

## BANCHETTO

let us decide for you!  
and serve you the  
most popular dishes  
of salotto for you  
to enjoy italian style  
(min 2 ppl/\$55.0pp)

### BREADS

garlic bread 6.5

homemade foccacia bread with two sides:

olive oil & balsamic | tomato, onion and basil salsa 11.0

### CHICCETTI // STARTERS

• **ARRANCINI** • italian rice croquettes filled with smoked salmon and mascarpone 13.0

• **CARPACCIO DI MANZO** • thinly sliced raw beef fillet with a spicy olive oil and sweet lemon dressing topped with fresh rocket and shaved parmesan 16.0

• **TORNO AL CRUDO** • thinly sliced, raw and lightly smoked tuna finished with an orange and campari sorbet topped with caper berries 17.0

• **ANITPASTO PLATTER** • san danielle prosciutto, cappelletti, mortadella and wagyu bresaola accompanied with grilled vegetables, warm olives, giardiniera and pickled artichokes 25.0

• **GAMBERONI ALL'AGLIO** • fresh prawns, cooked in olive oil with confit garlic, fried chilli and a touch of thyme 18.0

• **FRITTELLI DI ZUCCHINE** • zucchini fritters with a balsamic aioli 15.0

• **POLPETTE** • meatballs in a traditional san manzano tomato sauce served with toasted italian bread 15.0

• **COLPI DI OSTRICHE** • 1/2 dozen coffin bay oysters served in a chilled chilli wine and lime shot 17.0

• **FRITTO MISTO** • fried calamari and octopus served with a basil aioli 17.0

# MANGIA MANGIA

by santa lucia trattoria

## PASTA FATTA IN CASA

Home made pasta with a sauce of your choice

### CARBONARA

pancetta lightly fried and mixed in with an egg yolk & cream sauce topped with ground pepper and shaved pecorino 20

### RAGU AL BOLOGNESE

three meat ragu (chicken, veal and pork) slowly braised in a san manzano tomato sauce 20

### FRUTTI DI MARE

Fresh tasmanian black mussels, king prawns, vongole and squid either in a robust tomato sauce or alio olio 25

## SIDES + SALADS

### BEER BATTERED CHIPS

served with sour cream and sweet chilli 10.0

### POLENTA CHIPS

served with a robust tomato dipping sauce 10.0

### VERDURA mixed leafy green

• with cannellini beans slow  
• cooked with extra virgin olive oil  
• and garlic (chilli optional) 9.0

### POTATOES

rosemary and garlic roasted potatoes 6.0

### SALADS

mixed italian salad 7.0

white cabbage salad 7.0

mushroom salad 14.0

caprese salad 14.5

## PIZZA PIZZA PIZZA PIZZA PIZZA

### • MARGHERITA •

fiori di latte, freshly sliced tomato and fresh basil 18.0

### • PROSCIUTTO •

fiori di latte, san danielle prosciutto, fresh rocket and shaved parmesan 20.0

### • PICANTE •

fiori di latte, salami, olives and mushrooms 20.0

### • GAMBERI •

fiori di latte, prawns, garlic and chilli 23.0

### • AMANTI DELLA CARNE •

fiori di latte, 3 meat ragu, salami and barbecue sauce 22.0

### • FUNGHI •

fiori di latte, 3 mushrooms with a drizzle of truffle oil 19.0

## PIZZA PIZZA PIZZA PIZZA PIZZA

### • • MAINS • •

• **RISOTTO FUNGHI** • risotto with 3 mushrooms topped with shaved parmesan and a drizzle of truffle oil 22.0

• **BISTECCA TAGLIATA** • angus boneless rib-eye 350g sous vide to medium then pan seared and served with a butter, garlic and thyme jus 31.5

• **FISH FILLET** • pan-seared and served on a bed of vegetable caponata (a sweet and sour chunky vegetable relish) 27.5

• **POLLO DEL BAMBINO** • baby chicken semi de-boned and spatchcocked, oven baked and finished with a spicy lemon and wine sauce 29.0

• **PORCHETTA** • a traditional italian pork dish, 1.2kg pork belly stuffed, rolled and twice cooked, served with roasted rosemary potatoes and verdura. serves 2-3 people 60.0

• **SALTIMBOCCA** • veal scallopini skewered with prosciutto and fresh sage pan seared and finished in a buttery wine sauce 26.5

• **LASAGNA** • a forty year old recipe from Nonna's book 22.0

• **GNOCCHI ALLA ROMAGNOLA** • Homemade gnocchi tossed in napolitana sauce with mozzarella and parmesan 21.0

Hello! is it Brunch you're looking for?

• available all day •

• **FRITTA** • omelette made with free range eggs, san danielle prosciutto, zucchini and mushrooms 13.5

• **PILA SALOTTO** • thin slice of italian bread, home made potato fritter, bacon, roasted tomato stacked up with a runny fried egg 15.0

• **PUGATORIA** • free ranged eggs poached in a robust traditional tomato sauce mixed in with fried italian sausage 14.5

• **GNOCCO FRITTO** • pasta pockets filled with san danielle prosciutto and ricotta, then fried and drizzled with warm honey 12.5

**SALOTTO**  
BAR + KITCHEN



# CHIN CHIN

ASK US  
ABOUT OUR  
AGED  
WINES

## IMPORTED ITALIAN WINES

### • RED WINES •

**SAN LORENZO** rosso conero 2011, montepulciano, marches 38.5

**LANGHE NEBBIOLO** sobrero 2011, vendemmia, nebbiolo 54.5

**FRANTINI FRANESE** montepulciano, ortona 6.5/25.5

### CHIANTARI

nero d'avola, sambuca di sicilia 35.0

### IL PASSO

nero d'avola, sambuca di sicilia 40.0

**PASQUA** valpolicella, verona 7/29.0

**FRANESE** edizione 85.0

**FARNESE FRANTINI** sengiovese, ortona 26.5

**PINCINI** chianti, tuscan 40.0

**VESEVO** anglianico, campania 36.0

**PICINI** blend, Tuscany 29.0

**MASI** valpolicella, verona 55.0

**DAQUINA** chianti, Tuscany 7.5/30.0

### • SPARKLING •

**CAPARI** lambrusco, emilia romagna 23.0

**CANTI** prosecco, medium dry, veneto 27.0

**CARPENE** malvolti prosecco, extra dry, veneto 35.0

### • WHITES •

**FARNESE** frantini, pinot grigio, ortona 7.5/26.0

**NALS MARGREID**, pinot bianco, south tyrol 55.5

**PASQUA** soave, verona 25.0

**CHIANTARI** inzolia chardonnay, sambuca di sicilia 36.5

**PASQUA** mascato, verona 8.0/29.0

**VILLA SOLAIS** vermentino di sardegna 2012, sardinia 35.5

**VILLA BIANCHI** verdicchio 2011, marches 33.5

## SPARKLING

**SALOTTO BRUT**, east coast 7/28

**COLDSTONE** chard pinot, vic alps 35

**GRANT BURGE** pinot chard, 200ml 15

**BAY OF FIRES** brut, tasmania 45

**GRANT BURGE** sh.cab, barossa valley, sa 45

## CHAMPAGNE

Charles de Cazanove 85

Moet et Chandon 110

## SAUVIGNON BLANC & BLENDS

**SALOTTO** triple blend dry white 7/28

**CRAIL BAY** sav.bl, marlborough, nz 8.5/32

**CICADA** marlborough, nz 10/36

**PIANO GULLY** sav.bl.sem, pemberton, wa 7.5/28

**RIVERBY** sav.bl, marlborough, nz 37

## RIESLING

**THE COLONY** coonawarra, sa 7/28

**REILLYS** watervale, sa 35

**YARRH** canberra region 35

**PETALUMA** piccadilly, sa 45

## CHARDONNAY

**COPPABELLA** tumbarumba, nsw 35

**NUGAN EST** yarra val, vic, 35

**PANKHURST** canberra region, 9/36

**EDDYSTONE POINT** pipers river, tasmania 42

**UMAMU** Est. 2008, margaret rvr, wa 68

**PETALUMA** piccadilly, sa 65

## PINOT GRIS/GRIGIO

**NUGAN** pinot grigio, king valley, vic 32

**GAPSTED** lmt.rel.pinot gris, vic alps 42

**FIANO** kirrihill clare val, sa 39

## VERDELHO

**TWO RIVERS** upper hunter, nsw 30

## SEMILLON

**TYRRELLS** hvd vineyard, hunter valley, nsw 54

## SHIRAZ

**COOKOOTHAMA** regional blend 9/32

**NUGAN EST.** mclaren vale, sa 42

**UMAMU** Est. 2008, margaret rvr, wa 49

**ANVERS** adelaide hills, sa 75

## CABERNET SAUVIGNON

**BRABO** anvers wines kangarilla, sa 9/32

**GILBERTS** mt barker, wa 34

**PANKHURST** canberra region 43

**GRANT BURGE** corryton park, sa 60

## PINOT NOIR

**CICADA** marlborough, nz 10/32

**MICELLI** 2011, mornington, vic 55

**TERRA SANCTA** mysterious diggings, central otago, nz 62

## OTHER REDS

**SALOTTO** triple blend dry red 7/28

**MALLALUKA** cab.sh.sangio, canberra region 40

**GSM THE HOLY TRINITY** burge, barossa, sa 70

**SAPERAVI** gapsted, king val, vic 52

**YARRH** Sangiovese, canberra region 50

**DURIF** nugan est. willbrigie, nsw 42

**DOWIE DOOLE** Merlot, mclaren vale, sa 38

**NEBBIOLO** kirrihill, clare val, sa 39

**BARBERA** gapsted ltd rel, king v./clare v, 45

**ALICANTE BOUSCHET** virgara grand reserve, adelaide plains, sa 65

## ROSÉ

**VIRGARA** alicante bouschet, sangiovese adelaide plains 30

**FRAGOLINO** gapsted king val, vic, sweet 500ml 32

## DESSERT

**COOKOOTHAMA** botrytis semillon, nsw 375ml-9 / 35

## FORTIFIED

**SALOTTO** tawny 9

**BURGE** 10yo 12

## • • CLASSIC COCKTAILS • •

### • CAIPIRINHA

- A generous pour of Sagatiba
- Cachaca combined with muddled fresh lime and raw sugar 16
- /Sagatiba Velha 18

### • CAIPIROSKA

- Vodka, Demerara sugar, fresh lime shaken with crushed ice 16
- /Belvedere 20

### • THE COSMOPOLITAN

- A deluxe mix of Citrus vodka, Cointreau and fresh lime with a blush of cranberry 17

### • THE GODFATHER

- An elegant combination of Disaronno amaretto and Jameson whiskey served over cubed ice
- finished with a lemon twist 16

### • BLACK FOREST MOJO

- Havana Club, Chambord, mint, raw sugar, strawberries and lime.
- Stirred down w crushed ice and
- charged with sparkling wine 16

### • BLACK PEARL

- Springberries macerated w Spiced Gold rum shaken w
- chambord, strawberry liqueur and cinnamon 16

### • ESPRESSO MARTINI

- Vanilla vodka, Kahlua coffee liqueur, fresh espresso and a dash of sugar served chilled 16

### • H&V CAIPIROVSKA

- Vanilla vodka, a squeeze of honey and freshly muddled lime
- lightly shaken with crushed ice 16

### • CLASSIC CHAMPAGNE COCKTAIL

- Angostura bitters, soaked sugar cube, Brandy, Grand Mamier
- topped with sparkling wine 14

### LONG ISLAND ICED TEA

Vodka, Tequila, Gin, Havana Club, Cointreau & fresh lemon shaken and topped with cola 17

/Premium spirits 22

### MARGARITA

Tequila, Cointreau, lime juice served up with a salt flake rim 16

/1800 Anejo tequilla 18

### MITCH MARTINI

Zubrowka Bison vodka, peach liqueur, cloudy apple juice and a squeeze of passionfruit served up 16

### MOJITO

Havana Club Blanco, fresh mint, lime, raw sugar, stirred down with crushed ice and spritzed with soda 16

/Matusalem Platino 20

## • • SOMETHING NEW • •

### JFK

Citrus vodka, watermelon liqueur, fresh lemon & a splash of apple juice served in a chilled martini glass 16

### LUCKY LU LU

Finlandia Mango vodka, Cointreau, fresh lime, mango puree & passionfruit shaken and served over ice 16

### LYCHEE FIZZ

Twist on an old classic. Bombay Sapphire Gin with lychee liqueur, fresh lemon and sugar topped with soda 16

### MURMUR

Orange vodka, strawberry liqueur, vanilla rnonln, fresh lime & pineapple juice served over ice 16

## • • CHAMPAGNE COCKTAILS • •

### CANDY GIRL

Chambord, ruby grapefruit juice topped with sparkling wine 14

### MAITAI

Captain morgans rum, Cointreau, fresh lime, sweetened with Orgeat syrup and served with crushed ice 16

### OLD FASHIONED

Makers Mark bourbon whiskey simply stirred over an angostora bitters soaked sugarcube 16

### TOM COLLINS

A classic mix of Bombay Sapphire gin, fresh lemon juice and sugar, topped with soda 16

/Tanqueray no.10. 20

### WHISKEY SOUR

Makers Mark bourbon whiskey, fresh lemon juice, sugar & egg white shaken over ice with a maraschino 16

### SOUR APPLE

Zubrowka Bison vodka, Mickey Finn and cloudy apple juice served chilled in a martini glass 16

### STRAWBERRY BLONDE

Vanilla vodka and Chambord shaken with muddled strawberries, lime and topped with ginger beer 16

### APEROL SPRITZ

Aperol mixed with prosecco topped with soda and a orange wedge 16

### BELLINI

Peach nectar and peach liqueur topped with sparkling wine 14