

# Vinos

# M E N U

## ENTREES

**House focaccia** / basamic oil, salt \$9

**Garlic pizza crust** / olive & tomato tapanades \$12

**Salumi plate for 2** / prosciutto, mortadella, coppa, marinated veg, olives, garlic pizza crust \$30

**Bruschetta alla Zucchini** / zucchini ricotta cream, grilled zucchini ribbons, fior di latte, pistachio chilli crumb \$18

**Fennel pork, veal, ricotta meatballs** / napoli sauce, parmasan \$20

**Chilli garlic Australian tiger prawns** / white wine prawn bisque, house focaccia \$22

## PASTA

**Boscaiola alla parpadelle** / wild mushroom, pancetta, white wine, cream, garlic \$25

\*\$4 add chicken breast

**Cacio e pepe** / spaghetti, pecorino, black pepper \$25

**Carbognara** / spaghetti, guanciale, egg yolk, pecorino, parmigiano \$27

**Ragu bolognese** / papperdelle, pork & veal mince, pork belly, san marzano tomato \$27

**Gamberetti e vongole** / spaghetti, tiger prawns, little neck clams, olive oil, cherry tomatoes, chilli, bisque \$33

**Risotto alla zucchini** / zucchini cream, roasted zucchini, crispy sage \$24

**Risotto alla gamberetti e zucca** / tiger prawns, pumpkin puree, roasted pumpkin, prawn bisque \$30

## MAIN

**300g med-rare Eye fillet steak** / Sangiovese Jus \$38

**Veal involtini** / rolled & stuffed w/ prosciutto, pistachio pesto, roasted capsicum cream \$36

**Crumbed bone-in pork cotaletta** / crispy sage, parmigiano \$32

\*\$4 parmigiana topper / w/ sugo napoletana, prosciutto & fior di latte\*

**Pollo saltimbocca** / rolled chicken cutlet, prosciutto, sage, crispy skin, white wine sauce \$30

**\*\*All s/w warm salad of polenta crusted potatoes, grilled radicchio, capers, lemon vinaigrette\*\***

## SIGNATURE

**Cioppino** / summer seafood bowl w/ tiger prawns, mussels, clams, snapper, fennel, stock, bisque \$36

**Grilled Snapper w/ insalata puttanesca** / orecchiette, cherry tomatoes, olives, brown anchovy, confit tiger prawns, capers, oregano, basil \$34

## SALAD

**Wild rocket & pear** / parmesan, olive oil, salt, balsamic \$14

**House salad** / Tomato, fior di latte, raddichio, olive, lemon vinaigrette \$12



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## P I Z Z A

**Margherita** / basil and garlic and fior di latte \$23

**Caprese** / pesto base, cherry tomato, sundried tomato, basil, burrata and olive oil \$23

**Quattro Formaggi** / bianca base, fior di latte mozzarella, provolone, gorgonzola and parmesan \$23

**Capricciosa** / prosciutto, hot salami, anchovy, mushroom, olive and fior di latte mozzarella \$24

**Italian Meats** / prosciutto, hot salami, Italian sausage and fior di latte mozzarella \$25

**Pepperoni** / pepperoni and fior di latte mozzarella with tomato base \$24

**Diavola** / hot Salami, capsicum, onion, olives, chilli and fior di latte mozzarella \$24

**Vegeteriana** / eggplant, onion, capsicum, olives, mushroom, sundried tomato and fior de latte mozzarella topped w/ basil and baby spinach \$23

**Thirroul** / ricotta bianca base, sliced potato, parmesan, garlic, rosemary and fior di latte mozzarella \$23

**Prawn & Chorizo** / spanish onion, parmesan and fior de latte mozzarella topped with rocket \$26

**Prosciutto** / prosciutto, chilli, rocket, fior de latte mozzarella and basil \$25

**Grande** / mushroom, capsicum, onion, olives, pepperoni, prosciutto parmesan and fior di latte mozzarella \$26

**Vinos Mezzaluna half calzone** / buffalo mozzarella, provolone, ricotta, pepperoni, prawns, prosciutto and parmesan topped with rocket \$28

## K I D S

**Spaghetti Bolognese** / Spaghetti paired with scrumptious pork and fennel meatballs, all coated in Vinos' tomato sauce \$13

**Spaghetti Boscaiola** / Spaghetti pasta coated in a creamy boscaiola sauce \$13

## D E S S E R T

**Pistachio Pizza** / sweet italian pistachio spread base, topped with pistachio gelato and toasted pistachios \$19

**Nutella Pizza** / Nutella spread base, filled with strawberries and cream, ideal for sharing \$19

**Gelato** / locally crafted, authentic Italian gelato, made using exclusively selected Italian and Australian quality products

single scoop	\$5
double scoop	\$8
single scoop waffle	\$6.5
double scoop waffle	\$9.5