

Entrées



OLIVE MARINATE.....\$5.50

Edoardo's special marinated olives + toasted local bread.

FETTUNTA.....\$7.50

Toasted local bread, rubbed with garlic and seasoned with pink salt and Auburn extra virgin olive oil.

BRUSCHETTINA.....\$10.50

Fettunta + fresh tomatoes & basil.

CARPACCIO DI BRESAOLA.....\$14.50

Cured beef carpaccio with rocket, shaved Grana Padano and dressed with our own citronette.

INVOLTINI MELANZANA.....\$14.90

Lightly crumbed eggplant slices, rolled with sauteed mushrooms, Parma prosciutto & mozzarella cheese.

LA NORCINERIA.....\$24.50

Selection of cured meats, toasted local bread, house grilled vegetables, Auburn extravirgin olive oil

MIX ENTREES (min 2 people)\$ 15.50 p.p.

Chef selection of entrées.

Pastas



FETTUCCINE ZUCCA & TARTUFO.....\$19.00

Homemade fettuccine with roasted pumpkin, truffle purée, sage & a dash of cream.

GNOCCHI GAMBERI & ASPARAGI.....\$25.00

Homemade potato gnocchi tossed in a refined rosé sauce of Australian prawns & asparagus.

FETTUCCINE BOLOGNESE.....\$18.90

Homemade fettuccine in a traditional Bolognese sauce.

PAPPARDELLE NORCINA.....\$21.50

Homemade pappardelle in a rich sauce of Mathie's Italian sausages, truffle puree & cream.

UMBRICELLI CO LU CONIJO.....\$25.00

Homemade large spaghetti in a delicious sauce of locally sourced minced rabbit, rosemary & black olives.

GNOCCHETTI ALLA TERNANA.....\$22.50

Homemade small wholemeal gnocchi (not potato) tossed with Mathie's Italian sausages, porcini mushrooms, herbs & tomato.

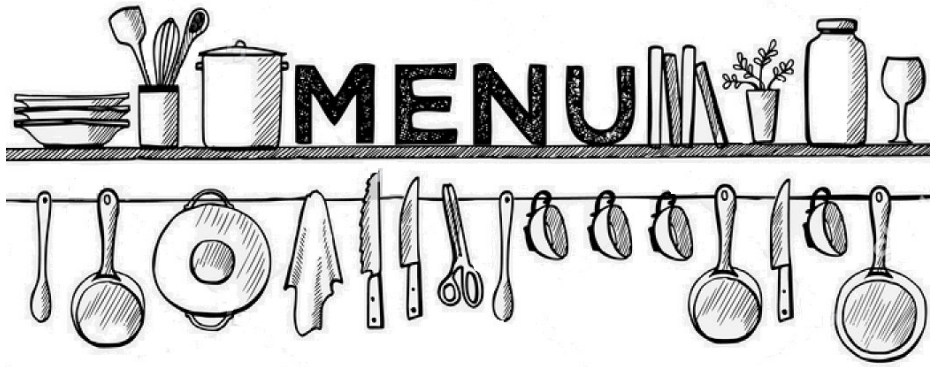
RAVIOLI DI CANGURO.....\$26.00

Edoardo's famous signature dish.

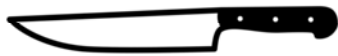
(When Available, please ask our staff)

Port braised Kangaroo ravioli with sauteed mushrooms & zucchini + a dash of cream.

Our pastas are all homemade, using Clare Valley free range eggs



Main



CATCH OF THE DAY.....\$28.00

Catch of the day pot cooked with potato & olives with tomato sughetto.

ANATRA ALL'ARANCIA.....\$28.00

Confit duck leg marinated in herbs & orange, served with roasted pumpkin & broccolini.

LA FIORENTINA.....\$32.00

Days Quality Meats 300 gr. T-Bone steak chargrilled and served with roasted potatoes, onions & pancetta.

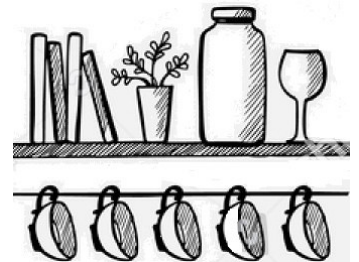
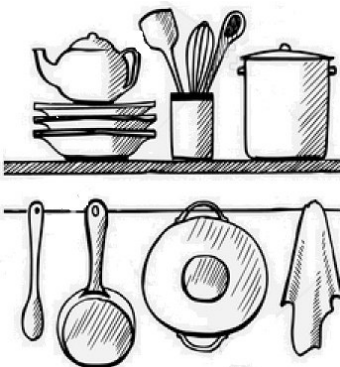
Kids Bites


PENNE POMODORO.....\$10.50

Penne tossed in a fresh tomato, passata and basil sauce.

PENNE BOLOGNESE.....\$10.50

Penne in a rich slow cooked minced meat, herbs & tomato sauce.





Pizza

MARGHERITA \$ 21.00
Tomato base + Fiordilatte

PORCELLONA \$ 24.00
Fiordilatte + Porcini mushrooms + roasted Pumpkin.

CO LA MORTAZZA \$ 21.00
White crispy base + Mortadella + rocket.

COTTO & FUNGHI \$ 23.00
Tomato base + Day's Ham + sautéed Mushrooms
+ Fiordilatte.

DEL CACCIATORE \$ 23.00
Tomato base + Salame cacciatorino + Olives
+ Fiordilatte.

SARCICCIA & PEPERONI \$ 23.00
Tomato base + Mathew's Italian Sausage
+ roasted Capsicum + Fiordilatte.