

Entrées



OLIVE TAPENADE.....\$6.50

Our own Olive Tapenade with a small serve of toasted bread (APPETIZER).

FETTUNTA.....\$7.50

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

FUNGHETTI ORVIETANA.....\$12.90

Baked mushrooms filled with potato, zucchini & cheese.

INVOLTINI MELANZANA.....\$15.50

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

LA BURRATA.....\$20.50

Italian creamy Mozzarella cheese served with cured meat & toasted local Bread.

Pastas



GNOCCHI GORGONZOLA & NOCI.....\$24.00

Homemade potato gnocchi in a creamy blue cheese & walnut sauce.

UMBRICELLI AL GRANCHIO.....\$27.00

Homemade large spaghetti in a refined rosè sauce with blueswimmer crab & chilli.

GNOCCHETTI COLLESCIPOLANA.....\$22.00

Homemade small wholemeal gnocchi (not potato) tossed with Italian sausages, beans & tomato.

UMBRICELLI BOLOGNESE.....\$19.50

Homemade large spaghetti in a traditional Bolognese sauce.

PAPPARDELLE NORCINA.....\$21.50

Homemade pappardelle in a rich sauce of Italian sausages, truffle pureè & cream.

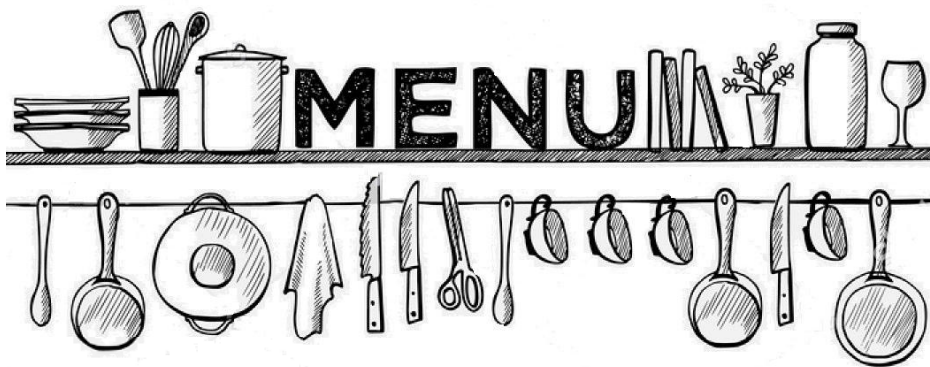
RAVIOLI DI CANGURO.....\$27.00

Edoardo's famous signature dish.

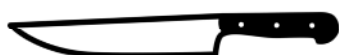
(When Available, please ask our staff)

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

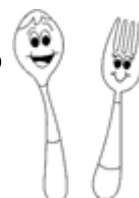
Our pastas are all homemade, using Clare Valley free range eggs



Main



Just for Kids



SALMONE.....\$28.00

Poached Atlantic Salmon, pan finished with tomato, capers, zucchini & potatoes.

SPEZZATINO DI POLLO.....\$26.00

Chicken casserole with mushrooms, zucchini & tomato sughetto served on potato mash.

ANATRA ALL'ARANCIA.....\$27.00

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

LOMBATA DI MANZO (dinner only).....\$33.50

Days Quality Meats Grass fed SA Grown Scotch Fillet (around 300 gr.) chargrilled and served with chips.

CHIPS \$ 7.00

GREEN SALAD \$ 7.00

PENNE POMODORO.....\$10.50

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

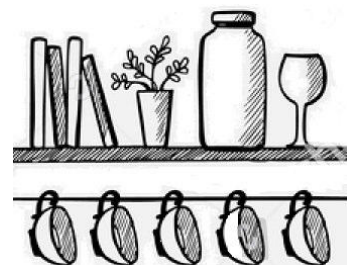
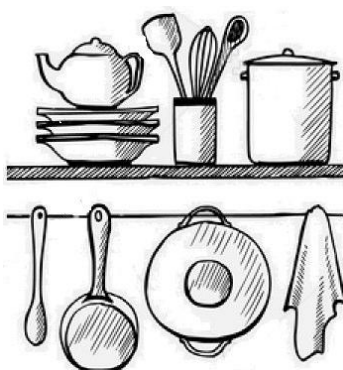
TORTELLINI BOLOGNESE.....\$12.00

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

TORTELLINI PANNA.....\$12.00

Tortellini with cream & ham sauce

KIDS CHIPS \$ 5.00





PIZZA

9/F AVAILABLE + \$1

PIZZA MARGHERITA \$ 21.00
San Marzano Tomato + Fiordilatte + Basil

ORTOLANA \$ 23.00
San Marzano Tomato + Cherry Tomato + Roasted Zucchini
+ Grilled Eggplant + Fiordilatte

GAMBERI & ZUCCHINI \$ 25.00
San Marzano Tomato + Aussie Prawns & Zucchini + Fiordilatte

CAPRICCIOSA \$ 23.00
San Marzano Tomato + Days Quality Meats Ham
+ sautéed Mushrooms + Artichokes + Olives + Fiordilatte

FRANCESEANA \$ 25.00
San Marzano Tomato + Fiordilatte + Parma Prosciutto + Herbs

4 FORMAGGI & SARCICCIA \$ 25.00
San Marzano tomato + Italian Sausage + our special 4 Cheeses topping

DEL CACCIATORE \$ 23.00
San Marzano Tomato + Salame Cacciatorino + Mushrooms + Fiordilatte

MAIALONA (MEATLOVER) \$ 26.00
San Marzano Tomato + Italian Sausage
+ Sopressa Salami + Cacciatori + Fiordilatte

OUR PIZZA IS PREPARED IN A TRADITIONAL
"NAPOLETANA" STYLE BUT COOKED IN A STONE OVEN

UMBRIA RUSTIC ITALIAN
308 Main North Road
5453 Clare SA

TUESDAY TO SATURDAY
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LUNCH DINNER TAKEAWAY
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