



## DESSERT

### **PANNACOTTA AL MELONE**

**\$ 9.00**

Rockmelon infused Pannacotta with a twist of Passionfruit.

### **CANNOLO SICILIANO**

**\$10.00**

Sicilian style artisan made pastry shell filled with our own smooth ricotta and chocolate mix.

### **TIRAMISU**

**\$11.90**

Lady finger biscuits simmered in a ristretto coffee, layered with our special mascarpone cream, dusted with cocoa.

### **AFFOGATO**

**\$13.90**

Vanilla gelato with espresso coffee and a shot of Amaretto di Saronno.

### **VALERIA'S CAKE OF THE DAY**

**\$ POA**

### **SELECTION OF ARTISAN GELATO**

**1 scoop \$ 6.00 / 2 scoops \$ 9.50 / 3**

**scoops \$ 12.00**

WINES PAIR VERY WELL WITH DESSERTS.

TRYING THESE PAIRINGS IS AN EXCELLENT WAY TO TAKE YOUR  
DESSERT TO THE NEXT LEVEL:

JEANNERET 25 yrs old Rabelos Tawny	\$	12.00 gl
SEVENHILL Classic Topaque (Tokay)	\$	8.00 gl
SEVENHILL Liqueur Verdelho (White Port Style)	\$	8.00 gl
WENDOUREE Muscat	\$	12.00 gl





# PIZZA

G/F AVAILABLE + \$ 1

## PIZZA MARGHERITA \$ 21.00

SanMarzano Tomato + Fiordilatte + Basil

## GIARDINETTA \$ 23.50

Fiordilatte cheese + Pesto + Eggplant & Semidried Tomato

## SALMONE \$ 25.50

A Touch of SanMarzano Tomato + Tasmanian Smoked Salmon + Fiordilatte,  
topped with Cherry Tomatoes & Rocket

## PROSCIUTTO \$ 25.00

SanMarzano Tomato + Mushrooms + Fiordilatte  
topped with Prosciutto & Rocket

## CAPRICCIOSA \$ 24.00

SanMarzano Tomato + Ham + Mushrooms + Artichokes + Olives + Fiordilatte

## DEL CACCIATORE \$ 24.00

San Marzano Tomato + Spicy Cacciatori + Black Olives + Anchovies + Fiordilatte

## PATATE & SALSICCIA \$ 27.00

Fiordilatte + Potatoes + Italian Sausage + Truffle puree

## MAIALONA (MEATLOVER)\$ 26.00

SanMarzano Tomato + Italian Sausage  
+ Sopressa Salami + Spicy Cacciatori + Fiordilatte

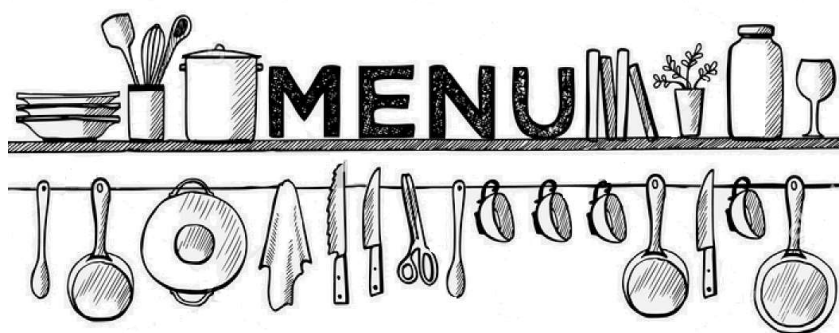
OUR PIZZA IS PREPARED IN A TRADITIONAL  
"NAPOLI" STYLE BUT COOKED IN A STONE OVEN

**UMBRIA RUSTIC ITALIAN**  
308 Main North Road  
5453 Clare SA

**DINNER TUESDAY TO SATURDAY**  
(08) 8812 1718  
0414 157 974

**LUNCH FRIDAY & SATURDAY**  
eat@umbriarestaurant.com.au  
www.umbriarestaurant.com.au





## Entrées



### **FETTUNTA.....\$7.50**

Toasted "The Little Red Grape Bakery" Bread, rubbed with Aussie Garlic, seasoned with Salt and SA extra virgin Olive Oil.

ADD MARINATED OLIVES.....+ **\$3.50**

### **BRUSCHETTINA.....\$12.50**

Same as FETTUNTA, topped with Cherry Tomatoes, Basil & Balsamic Dressing.

### **CARPACCIO DI SALMONE..... \$21.50**

Smoked Tasmanian Salmon Carpaccio with Chilly & Capers, dressed with our own Citronette.

### **PROSCIUTTO & MELONE ..... \$22.50**

Slices of Parma Prosciutto & Rockmelon + Herbs Oil.

### **INVOLTINI MELANZANA.....\$15.50**

Lightly crumbed Eggplant slices, rolled with sauteed Mushrooms, Parma prosciutto & Mozzarella Cheese.

### **LA BURRATA.....\$23.50**

Italian creamy Mozzarella cheese served with toasted local Bread, mix Olives & Sopressata Salame

## Pastas



### **GNOCCHI PESTO & POMODORINI .....\$23.50**

Homemade Potato Gnocchi tossed with Cherry Tomatoes & Basil Pesto.

### **SPAGHETTI VONGOLE.....\$26.00**

Homemade Spaghetti tossed with sauteed imported Cockles, fresh Tomato & white Wine.

### **UMBRICELLI BOLOGNESE.....\$19.50**

Homemade Spaghetti in a traditional Bolognese sauce.

### **PAPPARDELLE NORCINA.....\$22.00**

Homemade Pappardelle in a rich sauce of Italian sausages, truffle puree & cream.

### **RAVIOLI DI CANGURO.....\$27.50**

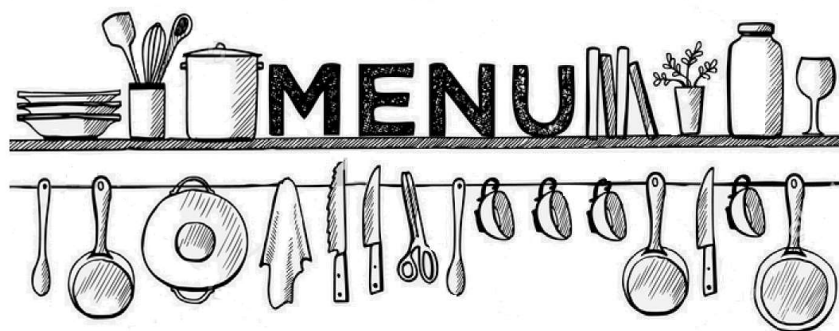
#### **Edoardo's famous signature dish.**

**(When Available, please ask our staff)**

Port braised Kangaroo ravioli tossed with shallot, fresh tomato & mint.

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





## Main



### **FISH OF THE DAY .....P.O.A.**

Ask our friendly staff please.

### **ANATRA AL PORTO.....\$27.00**

Confit duck leg slowly braised with lime & port served with green beans & zucchini.

### **BISTECCA (dinner only).....\$35.00**

350gr Black Angus Platinum range Porterhouse Steak chargrilled, served on Truffle infused mash Potato drizzled with Port reduction.

## Just for Kids



### **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.

### **CROSTINO .....\$11.00**

Toasted Bread topped with tomato sauce, ham & cheese.

### **KIDS CHIPS \$ 5.00**

## Side



### **CHIPS \$ 7.00**

### **GREEN SALAD \$ 7.00**

