

Cafe Terroni

A Taste of Southern Italy



PRIMI

BRUSCHETTA AL POMODORO (V) | 13.9

Tomato, basil & red onion on garlic rubbed ciabatta (3)

BURRATA CON PESTO DI BASILICO | 15.9 (V)

Burrata with basil pesto and autumn green crudo, EVOO and crostino

CROCHETTE 13.9 (V)

Potato croquettes (4) filled with truffle mushroom and scarmoza cheese

OLIVE | 9.9 (V) (GF)

Marinated warm olives

CAPELANTE BESCIAPELLA | 17.9 (GF)

Grilled scallops with bechamel sauce, toasted breadcrumbs and crispy pancetta

CALAMARI FRITTI | 17.9

Fast fried calamari dusted in flour, served with lemon aioli

COZZE CON FREGOLA | 16.9

Pan tossed local black mussels with fregola, onion, parsley, chilli and tomato sugo

CARPACCIO DEL GIORNO

Carpaccio of the day - refer to specials board

PASTA TRADIZIONALE

PAPPARDELLE BOLOGNESE | 23.9

Pappardelle with a traditional Southern Italian beef bolognese

CHITTARA ALLA PUTTANESCA | 23.9

Spaghetti with capsicum, olives, garlic, capers, anchovies, chilli & Napoli

RIGATONI A'MATRICIANA | 24.9

Rigatoni with pancetta, salami, onion, garlic, olives, chilli & Napoli

CHITARRA AGLIO E OLIO TERRONI (V) | 21.9

Spaghetti with extra virgin olive oil, chilli, garlic, red onion & toasted breadcrumbs

RIGATONI CARBONARA | 24.9

Rigatoni with pancetta, egg, parmesan, parsley & cream

PAPPARDELLE CACIO E PEPE (V) | 23.9

Pappardelle with pecorino, black pepper & cream

PASTA ARTIGINALE

GNOCCHI GORGONZOLA (V) | 24.9

House made gnocchi with a creamy gorgonzola sauce, walnuts and caramelised pears

RAVIOLI CON ZUCCA (V) | 26.9

House made ravioli filled with pumpkin, almond meal and parmesan, with a spinach, sage, butter sauce, topped with toasted almonds

CHITARRA ALLA MARINARA AL POMODORO

O IN BIANCO | 31.9

Spaghetti with mussels, prawns, calamari, fish, chilli & garlic, served with a Napoli sauce
OR with olive oil & white wine sauce

GNOCCHI CON ANATRA E FUNGHI | 28.9

House made pan seared gnocchi, with duck, mushrooms, spinach, thyme and white wine

PAPPARDELLE CON AGNELLO | 27.9

Pappardelle with slow cooked diced lamb shoulder in a rich tomato & rosemary ragu

ORRECHIETTE CON SALSICCE | 25.9

Orecchiette pasta with Sicilian pork sausage, broccoli, chilli, garlic, white wine and toasted breadcrumbs

GNOCCHI CON BARBABIETOLA (V)(VG)(GF)/ | 27.9

Almond based gluten free and vegan beetroot gnocchi with beetroot, hazelnuts, spinach, peas and topped with vegan feta

FARFALLE DI PESTO (V) | 26.9

House made farfalle pasta with basil and pistachio pesto, cherry tomato, torn burrata, topped with pistachio

PER I BAMBINI

Gnocchi Napoli (V) / 13.9

Spaghetti Bolognese/ Spaghetti Carbonara / 13.9

Calamari with chips / 15.9

Chicken cotoletta with chips / 15.9

Cafe Terroni

A Taste of Southern Italy

SECONDI

COTOLETTE DI AGNELLO | 33.9

Lemon and herb crumbed lamb cutlets (3), with a salad of spinach, pumpkin, cherry tomato, red onion, with a honey mustard dressing

SCALOPPINE DI VITELLO AL VESUVIO | 29.9

Veal scaloppini pan seared with tomato sugo and black olives, topped with bocconcini and served with roast potatoes and seasonal greens

CARNE E PESCE DEL GIORNO | MP

Meat and Fish of the day - Refer specials board

CONTORNI

INSALATA (V) (VEG) (GF) | 12.9

Garden salad of tomato, cucumber, cos lettuce and olives with Italian dressing

PATATI FRITTE (V) | 12.9

Beer battered fries with aioli

PISELLE E PANCETTA | 12.9

Peas with onion and pancetta

DOLCI

TIRAMISU | 13.9

Traditional Italian Savoiardi biscuits soaked in espresso coffee & Tia Maria liqueur, layered with mascarpone

CREPPE DI BANANA CON GELATO | 13.9

Warm banana & butterscotch crepes served with vanilla ice-cream

PANNACOTTA DEL GIORNO (GF) | 13.9

Panna cotta of the day

AFFOGATO FRANGELICO | 15.9

Espresso coffee with vanilla ice cream & a shot of Frangelico

VI NO

VINO FRIZZANTE

Moscato	9 36
Spritz	16
Prosecco Vadabediene	10 41

VINO BIANCO

2021 Pear Tree Sauvignon Blanc	10 42
2019 Portone Pinot Grigio	10 42
2019 Sutton Grange Fairbank Rose	11 45
2020 Flame Tree	12 45

VINO ROSSO

2016 Lazona Chrismont Sangiovese	10 42
2018 Quartier Pinot Noir	12 47
2017 Ormanni Chianti	11 44
2018 Torbrek Woodcutters Shiraz	13 49

Refer to our board for daily food & wine specials

BIRRE

Melbourne Bitter Can	10	Balter XPA	11
Bonehead Revered Red Ale	11	Somersby Apple Cider	10
Cascade Light	9	Peroni Nastro Azzurro	9
Corona	9	Peroni Leggera	9
Boags Premium	9	Peroni Red	9
Coopers Pale Ale	9	Moretti Lager	9
Stone and Wood Pacific Ale	10		