

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

GAMBERONI AL SALMORIGLIO | 17.9 (GF)

Large prawns x 3, halved and grilled with traditional salmoriglio (olive oil, herbs, garlic, and lemon)

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

PAPPARDELLE CARBONARA | 24.9

Pappardelle with pancetta, egg, parmesan, parsley & cream

RIGATONI CACIO E PEPE (V) | 23.9

Rigatoni 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 ARAGOSTA | 34.9

House made ravioli filled with crayfish, prawns and ricotta with a limoncello cream sauce, drizzled with crustacean oil

GNOCCHI CON ANATRA E FUNGHI | 28.9

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

ORECCHIETTE CON SALSICCIA | 26.9

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

PAPPARDELLE CON POLPETTINI DI POLLO | 26.9

Pappardelle with chicken, parmesan, parsley and lemon zest meatballs, with red onion, roasted capsicum and rose sauce

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 BARBIETOLA (V)(VG)(GF)/ | 26.9

Vegan, beetroot infused almond gnocchi, with peas, hazelnuts, baby spinach, beetroot and goats cheese, (or vegan fetta)

ORRECHIETTE TRAPANESE (V) | 25.9

Orrechiette with toasted almonds, Sicilian pesto of mint, basil, sun-dried tomato and stracciatella

PAPPARDELLE CON AGNELLO | 27.9

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

GLUTEN FREE SUBSTITUTE IS AVAILABLE

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

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SECONDI

COTOLETTE DI VITELLO | 31.9

Lemon and herb bread crumbed veal slices with a salad of spinach, pumpkin, cherry tomato, red onion, and honey mustard dressing

CARNE DEL GIORNO | MP

Meat of the day - Refer specials board

PESCE DEL GIORNO | MP

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

PATATE FRITTE (V) | 12.9

Beer battered fries with aioli

PISELLI 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

CREPPELE DI BANANA CON GELATO | 13.9

Warm banana & butterscotch crepes served with vanilla ice-cream

AFFOGATO FRANGELICO | 15.9

Espresso coffee with vanilla ice cream & a shot of Frangelico

DOLCE DEL GIORNO | 13.9

Dessert of the day - Refer specials board

VI NO

VINO FRIZZANTE

Moscato	9 36
Spritz	16
Prosecco Valdobbiadene	10 41

VINO BIANCO

2021 Pear Tree Sauvignon Blanc	10 42
2021 Portone Pinot Grigio	10 42
2020 Sutton Grange Fairbank Rose	11 45
2021 Lenton Brae Chardonnay	12 45

VINO ROSSO

2018 Lazona Chrismont Barbera	10 42
2020 Quartier Pinot Noir	12 47
2020 Fiorini Chianti	11 44
2021 Torbrek Woodcutters Shiraz	13 49

Refer to our board for daily food & wine specials

BIRRE

Melbourne Bitter Can	11	Balter XPA	12
Bonehead Revered Red Ale	12	Somersby Apple Cider	11
Cascade Light	10	Peroni Nastro Azzurro	10
Corona	10	Peroni Leggera	10
Boags Premium	10	Peroni Red	10
Coopers Pale Ale	10	Moretti Lager	10
Stone and Wood Pacific Ale	11		