

# Cafe Terroni

*A Taste of Southern Italy*



## PRIMI

### **BRUSCHETTA AL POMODORO (V) | 16.9**

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

### **ARANCINI MISTI | 14.9 (4)**

Duo of arancini - Beef Bolognese, mozzarella and peas & Mushroom and taleggio

### **OLIVE | 9.9 (V) (GF)**

Marinated warm olives

### **MELANZANE FRITTE | 11.9 (V)**

Crumbed eggplant chips with pesto aioli

### **CALAMARI FRITTI | 18.9**

Fast fried calamari dusted in flour, served with lemon aioli

### **GAMBERONI SALMORIGLIO | 18.9 (GF)**

King prawns x 2, halved and grilled with traditional salmoriglio dressing (olive oil, herbs, garlic, chili flakes and lemon)

### **CACIOCAVALLO ALL'ARGENTIERA | 15.9 (GF) (V)**

Grilled caciocavallo cheese with garlic, oregano, and red wine vinegar dressing with raddicchio

### **BURRATA | 16.9 (GF) (V)**

Burrata with heirloom tomatoes and pistacchio basil pesto

### **CARPACCIO DEL GIORNO**

Carpaccio of the day - refer to specials board

### **COZZE CON FREGOLA | 18.9**

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

## PASTA TRADIZIONALE

### **CHITTARA BOLOGNESE | 25.9**

Spaghetti with a traditional Southern Italian beef Bolognese

### **RIGATONI A'MATRICIANA | 28.9**

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

### **PAPPARDELLE CACIO E PEPE (V) | 25.9**

Pappardelle with pecorino, black pepper & cream

### **RIGATONI ALLA PUTTANESCA | 24.9**

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

### **CHITARRA AGLIO E OLIO TERRONI (V) | 23.9**

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

### **PAPPARDELLE CARBONARA | 28.9**

Pappardelle with pancetta, egg, parmesan, parsley & cream

## PASTA ARTIGINALE

### **PAPPARDELLE CON POLPETTE DI POLLO | 28.9**

Pappardelle pasta with chicken, parmesan, parsley, breadcrumbs and lemon zest meatballs, with red onion, roasted capsicum and rosé sauce

### **RAVIOLI DI GAMBERI E CAPESANTE CON PIPI | 36.9**

House-made ravioli filled with prawn, scallop and ricotta with a white wine, fennel, lemon and herb sauce with pippies

### **GNOCCHI PESTO DI PISTACCHIO | 28.9**

House-made gnocchi with a basil and pistachio pesto, cream and cherry tomatoes

### **CHITARRA ALLA MARINARA AL POMODORO**

### **O IN BIANCO | 36.9**

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

### **GNOCCHI DI VERDURE (V)(VG)(GF)/ | 28.9**

Gluten free almond and potato gnocchi infused with cavolo nero, spinach and silverbeet, with char gilled zucchini, cavolo nero, peas, mint, salsa verde and vegan goats cheese

### **ORECCHIETTE CON SALSICCIA | 28.9**

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

### **PAPPARDELLE CON AGNELLO | 28.9**

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

### **REGINETTE ALLA NORMA | 28.9**

House made reginette pasta with a sugo of baked eggplant, basil and napoli with ricotta and parmesan

### **RISOTTO DI POLLO | 28.9**

Chicken risotto with cherry tomatoes, pumpkin, spinach and bocconcini

### **GNOCCHI CON ANATRA E FUNGHI | 31.9**

Pan-seared house-made gnocchi with confit duck, mixed mushrooms, spinach, white wine

*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 | 36.9

Lemon and herb bread crumbed veal slices with a salad of radicchio, fennel, orange and red wine vinegar

### 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 | 14.9

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

### CREPPELLE DI BANANA CON GELATO | 14.9

Warm banana & butterscotch crepes served with vanilla ice-cream

### AFFOGATO FRANGELICO | 16.9

Espresso coffee with vanilla ice cream and a shot of Frangelico

### PANNA COTTA DEL GIORNO | 14.9

Panna cotta of the day - Refer specials board

## VI NO

### VINO FRIZZANTE

Moscato	9   36
Spritz	16
Prosecco Valdobbiadene	11   44

### VINO BIANCO

2022 Rapaura Springs Sauvignon Blanc	11   42
2022 Portone Pinot Grigio	10   42
2022 Chrismont Rose	13   46
2023 Devils Lair Chardonnay	14   52

### VINO ROSSO

2021 Chrismont Barbera	11   45
2022 Quartier Pinot Noir	14   48
2021 Fiorini Chianti	13   44
2022 Torbrek Woodcutters Shiraz	15   54

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		