

buon appetito
MOTHER'S DAY

SUNDAY 11TH MAY 2025

ANTIPASTO

Cerignola green olives

Pizza Bianca | Rosemary, local pink salt & Frantoio olive oil, whipped ricotta

Arancini | All sorts of mushrooms, thyme, Fior di Latte, truffle mayonnaise

Calamari | Shallow-fried calamari, lemon bush pepper, wild rocket, aioli & lemon

Stracciatella | Soft cow's milk cheese, slow confit tomatoes, red peppers, basil

SECONDI | MAIN COURSE

Please choose your pasta

Rigatoni | Spicy vodka sauce, San Marzano tomatoes, Jersey pure cream, almond pangrattato

Option to add Italian pork & fennel sausage

Gnocchi | Slow-braised lamb shoulder ragu with Sangiovese, rosemary & Pecorino DOP

Spaghetti 'Frutti di Mare' | Crustacean bisque, clams, prawns, calamari, scallops, and white fish

Please choose your pizza

Tartufata | Local mushrooms, truffle cream, mozzarella, rocket, and Parmigiano

Gamberi | Garlic prawns, semi-dried cherry tomato, Calabrian chilli, rocket, mozzarella

Boscaiola | Hot salami, pork & fennel sausage, Grandma ham, tomato sugo, Fior di Latte

Your main course will be served with shoestring fries, garlic mayonnaise and a leafy green salad.

Supplements

Manzo | O'Connor, grain-fed porterhouse 'tagliata' 300g, Gippsland, Victoria
Served with Marnong salsa verde, lemon & fries \$52

Agnello | Slow-cooked lamb shoulder (for four) with romesco, preserved lemon & cumin \$75

DOLCE | DESSERT

Itallo's Strawberries & Cream

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