

SCHIACCIATELLA - \$15

Garlic Oil, Tomato, Parmesan, Herbs served with Olive Paste & Ricotta Cheese

MARGHERITA - \$17 (Buffalo Mozzarella add \$5)

Tomato, Mozzarella, Cherry Tomatoes, Basil

DIAVOLETTO - \$21

Hot Salami, Smoked Provola, Olives, Semi-Dried Tomatoes, Gorgonzola

CAPRICCIOSA - \$21

Ham, Mozzarella, Mushrooms, Artichokes, Olives

PROSCIUTTO - \$22

Prosciutto San Daniele, Rocket, Mozzarella, Parmesan

SALSICCE - \$22

Homemade Truffle Sausages, Mozzarella, Taleggio, Porcini Mushroom, Radicchio, Parmesan

EOLIANA - \$20

Cherry Tomatoes, Anchovies, Capers, Olives, Oregano

PESCATORE - \$24

Mixed Seafood, Tomato, Parsley, Garlic Oil

TARTUFO - \$21

White Pizza with Cream of Ricotta, Parmesan, Pancetta, Rocket & Black Truffle Paste

FRANCESINA - \$21

½ pizza margherita

½ calzone filled with ricotta & salami

SFILATINO - \$21

Pizza filled with mixed Italian cheeses & topped with rocket & Prosciutto San Daniele

** All pizzas cooked as per tradition in a woodfired oven in less than two minutes at 400°C (traditional Neapolitan style)*

** Pizzas are topped with imported ingredients & Fior Di Latte Mozzarella from Campania*

Aperitivo

WINE BAR AND
RESTAURANT

SARDINE AL FORNO - Fresh deboned sardine baked with marjoram, roasted pine nut crumbs & served with fennel & pink grapefruit dressing <i>08 Marco Bonfante Gavi di Gavi, Piemonte ITA 6.5 / 11 / 25</i>	15
COZZE - Sauté mussels with white wine & spicy fresh tomato sauce <i>07 Bilancia Viognier, Hawkes Bay NZ 6 / 10 / 22.5</i>	16
SPIEDINI D'AGNELLO - Lamb skewers served with tomato & chilli jam <i>NV Farnese Edizione Cinque, Abruzzo ITA 9 / 15 / 34</i>	16
PATATE - Roast potatoes with rosemary	12
BIANCHETTI - Salt & pepper whitebait served with capsicum aioli <i>08 Calanica Bianco, Sicilia ITA 5 / 8 / 18</i>	14.5
CALAMARETTI - Calamari with basil sauce & black olives <i>07 Castellari Bergaglio Gavi 'Fornaci', Piemonte ITA 6 / 11 / 25</i>	16.5
SALSICCE - Pork/truffle/provolone sausages served with caponata <i>07 Travaglini Coste Della Sesia Nebbiolo, Piemonte ITA 5.5 / 9 / 21</i>	18
VERDURE GRIGLIATE - Grilled vegetables marinated with fresh herbs & balsamic reduction	14
GAMBERI - King prawns wrapped in pancetta with farro sauce <i>09 Rockford Alicante Bouchet Rosé, Barossa Valley SA 5.5 / 9 / 21</i>	19.5
SPIGOLA - Blue eye cod poached in a seafood veloute & served on a bed of potatoes <i>08 Anselmi San Vincenzo Bianco, Veneto ITA 6 / 10 / 22.5</i>	18
TONNO - Sesame seed crust yellow fin tuna served with soy & poppy seed tagliatelle <i>09 Rockford Alicante Bouchet Rosé, Barossa Valley SA 5.5 / 9 / 21</i>	19.5
CAPPESANTE - Pan seared scallops wrapped in pancetta & served with celeriac puree & a port wine jus <i>08 Valle D'Oro Trebbiano, Abruzzo ITA 5 / 8 / 18</i>	18.5
INSALATA DI FORMAGGIO DI CAPRA - Goat cheese gratin salad served with grapes, walnuts & apple honey vinegar	15
MOZZARELLA DI BUFALA - Buffalo mozzarella with a tomato water & grape jelly <i>08 Cavalier Pepe Falanghina, Campania ITA 6 / 10 / 22.5</i>	18.5
INSALATA RUCOLA - Rocket salad served with roast pumpkin, caramelised onions, pine nuts, parmesan & balsamic dressing	15

PETTO D'ANATRA AFFUMICATO - Smoked duck breast prosciutto served with taleggio cheese mousse <i>08 La Querce Chianti Sorrettele, Toscana ITA 8 / 13 / 30</i>	14.5
PORCHETTA - Slow cooked pork belly served with a wild fennel, apple & vermouth sauce <i>09 Cusumano Angimbé Insolia Chardonnay, Sicilia ITA 5.5 / 9 / 21</i>	16.5
INVOLTINI DI POLLO - Chicken breast roll filled with asparagus, prosciutto & montasio cheese <i>09 Caldora Pecorino, Abruzzo ITA 5.5 / 9 / 21</i>	17.5
BURRATA - Burrata in a roast tomato soup	18
CARPACCIO DI MANZO - Beef tenderloin carpaccio in a black pepper crust served with truffle oil <i>07 Poggiopiano Chianti Classico, Toscana ITA 7 / 12 / 27</i>	15.5
MEDAGLIONI - Beef medallion filled with wild mushroom & served with crushed broadbeans <i>07 Calanica Rosso, Sicilia ITA 5 / 8 / 18</i>	19.5
PROSCIUTTO SAN DANIELE - Prosciutto San Daniele with rockmelon	19
FORMAGGI MISTI / Mixed Cheese Platter	24

All wines are priced by - taste 75ml / glass 150ml / carafe 375ml

PRIMO ESTATE WINE DINNER

Joseph Grilli of Primo Estate in McLaren Vale SA produces a unique range of wines showcasing his Italian heritage.

Join Joseph Grilli (as seen on Italian Food Safari) and the team at Aperitivo for an exciting 6 course dinner and wine experience to remember.

Thursday 22nd July, 6:30pm
\$95 per person
Limited Spaces. Bookings Essential.