

# Cafe Terroni

*A Taste of Southern Italy*



## PRIMI

### **BRUSCHETTA AL POMODORO (V) | 10.9**

Tomato, basil & red onion on garlic rubbed ciabatta

### **BURRATA CON INSALATA DI PANZANELLA | 13.9**

Burrata with a panzanella salad of tomato, red onion, olives, capers, basil and croutons

### **CROCCHETTE DI PATATE | 11.9**

Potato croquettes filled with Grandmother ham and caciocavallo cheese with a Sicilian pesto sauce

### **GAMBERONI AL SALMORIGLIO | 15.9**

Grilled jumbo prawns (2) halved and seasoned with olive oil, garlic, parsley, lemon and chilli

### **CALAMARI FRITTI | 16.9**

Fast fried calamari dusted in flour, served with lemon aioli

### **COZZE CON FREGOLA (GF) | 15.9**

Pan tossed local black mussels with fregola, cherry tomato, onion, parsley, chilli and white wine

### **CARPACCIO DEL GIORNO |**

Carpaccio of the day - refer to specials board

## PASTA TRADIZIONALE

### **PAPPARDELLE BOLOGNESE | 19.9**

Pappardelle with a traditional Southern Italian beef bolognese

### **CHITTARA ALLA PUTTANESCA | 19.9**

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

### **RIGATONI A'MATRICIANA | 22.9**

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

### **CHITTARA ARRABIATA | 19.9**

Spaghetti with garlic, chilli and Napoli

### **RIGATONI CACIO E PEPE (V) | 22.9**

Rigatoni with pecorino, black pepper & cream

### **CHITARRA AGLIO E OLIO TERRONI (V) | 19.9**

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

## PASTA ARTIGINALE

### **GNOCCHI CON PESTO SICILIANA (V) | 23.9**

House made gnocchi with a Sicilian pesto of sun-dried tomatoes, almonds, pecorino, basil, mint, with a Rose` sauce (Napoli and cream) and cherry tomatoes

### **RAVIOLI CON RICOTTA ALLA PRIMAVERA (V) | 23.9**

House made ravioli filled with ricotta and cracked pepper, with asparagus, broad beans, peas and shallots, with a pistacchio and lemon butter sauce

### **REGINETTE CON RAGU DI GUANCIA DI MANZO | 27.9**

House-made reginette pasta served with a red wine and red onion beef cheek ragu, topped with gremolata (parsley and lemon zest)

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

#### **O IN BIANCO | 29.9**

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

### **GNOCCHETTI CARBONARA | 23.9**

House made baby gnocchi with pancetta, egg, parmesan, parsley & cream

### **PAPPARDELLE CON AGNELLO | 24.9**

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

### **GNOCCHI AL PATATA DOLCE (V)(VG)(GF) | 24.9**

Almond based gluten-free & vegan sweet potato gnocchi with sweet potato, cavolo nero puree, Marsala soaked raisins and toasted almond slithers, topped with vegan cheese

### **PICI AL NERO DI SEPIA CON VONGOLE E POLPA**

#### **DI GRANCHIO | 28.9**

House made squid ink infused picci with fresh local pipis, blue swimmer crab meat, garlic, white wine, parsley, lemon and green chilli

## PER I BAMBINI

Gnocchi Napoli (V) / 9.9

Spaghetti Bolognese/ Spaghetti Carbonara / 9.9

Calamari with chips / 12.9

Chicken cotoletta with chips / 12.9

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## SECONDI

### **COTOLETTA DI VITELLO | 29.9**

Crumbed veal slices served with cos lettuce, aoli, croutons and Grano Padano

### **AGNELLO IN BIANCO CON FAVE| 31.9**

Slow braised boneless Spring lamb leg in white wine and rosemary, served with broad beans, potatos and topped with goats cheese

### **CARNE E PESCE DEL GIORNO | MP**

Meat and Fish of the day - Refer specials board

## CONTORNI

### **INSALATA (V) (VEG) (GF) | 8.9**

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

### **PISELLE E PANCETTA | 8.9**

Peas with onion and pancetta

### **PATATI FRITTE (V) | 8.9**

Beer battered fries with aioli

## DOLCI

### **TIRAMISU | 10.9**

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

### **CREPPELE DI BANANA CON GELATO | 10.9**

Warm banana & butterscotch crepes served with vanilla ice-cream

### **PANNACOTTA DEL GIORNO (GF) | 10.9**

Panna cotta of the day

### **AFFOGATO FRANGELICO | 14.9**

Espresso coffee with vanilla ice cream & a shot of Frangelico

## VI NO

### **VINO FRIZZANTE**

Moscato	8   36
Terroni Spritz	14
Prosecco Vadabediene	9   39

### **VINO BIANCO**

2019 Rapaura Sauvignon Blanc	9 38
2019 Portone Pinot Grigio	9   38
2018 Sutton Grange Fairbank Rose	10   42
2019 Nocturne Chardonnay	12   45

### **VINO ROSSO**

2016 Lazona Chrismont Sangiovese	9   38
2018 Quartier Pinot Noir	12   45
2017 Fiorini Chianti	10   42
2018 Torbrek Woodcutters Shiraz	12   45

Refer to our board for daily food & wine specials

## BIRRE

Melbourne Bitter Can	10	Balter XPA	11
Pirate Life Pale 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		