



MENU

ENTREES

FETTUNTA (Italian style Garlic Bread)	\$ 9.00
Toasted Local Bread with extra-virgin Olive Oil, rubbed garlic & salt.	
BURRATA (Vegetarian option available)	\$ 26.00
Extra juicy Mozzarella served with Sopressa Salame, Tomatoes & Herbs Concasse' + toasted Bread.	
PLATTER	\$ 29.00
Selection of local cheese, cured meat & small goods with toasted local bread.	
FUNGHETTI RIPIENI	\$ 18.00
Baked mushrooms stuffed with cheese, zucchini, mashed potato & diced Prosciutto.	
INVOLTINI MELANZANA (Vegetarian option available)	\$ 21.00
Prosciutto, baby Spinach & melted Cheese rolled in crumbled eggplant slice.	

PASTAS

SPAGHETTI DELL'ORTO	\$ 27.00
Homemade thick spaghetti with garlic, zucchini & semidried Tomato with a dash of pesto & mascarpone.	
GNOCCHI GAMBERETTI & ZUCCHINE	\$ 29.50
Homemade potato gnocchi (egg free) tossed with Australian Prawns, roasted Zucchini in a refined rose' sauce	
SPAGHETTI BOLOGNESE	\$ 27.00
Homemade thick spaghetti in our traditional Bolognese sauce.	
PAPPARDELLE NORCINA	\$ 29.50
Homemade pappardelle tossed in a rich Italian sausage, truffle purée and cream sauce	
RAVIOLI DI CANGURO (Edoardo's signature dish)	\$ 33.00
Edo's signature homemade Kangaroo Ravioli tossed with sautéed mushrooms, cream + Porcini purée	



MAINS

ANATRA BRASATA	\$ 33.50
Duck leg braised in Barossa Shiraz & Green Tea, served with Broccolini on Edo's Caponata (sautéed Capsicum with onion, garlic, herbs)	
CATCH OF THE DAY	
<i>*subject to availability, the fish of the day may change</i>	\$ 36.50
Salmon baked in foil with Australian Prawns, cherry Tomatoes, Zucchini & Carrots in a white Wine sauce.	

KIDS (UNDER 12)

Penne Pasta with Napoletana or Bolognese sauce + Ice-cream	\$ 15.00
Chips	\$ 7.50



PINSA ROMANA (Roman Style PIZZA)

MARGHERITA Italian Tomato, Fiordilatte Cheese + Basil	\$ 25.00
VEGETARIANA Margherita + Eggplant + Zucchini + Capsicum	\$ 28.00
SALAMONA Margherita + Salami + Olives	\$ 28.00
MAREMMA MAIALA Fiordilatte Cheese + Potatoes + Sundried Tomato + Italian mild Sausage	\$ 29.00
CAPRICCIOSA Margherita + Artichokes + Mushroom + Olives + Ham	\$ 29.50
MEATLOVER Margherita + Ham + Salami + Sausage	\$ 29.50
DIAVOLA Margherita + Pepperoni	\$ 27.00
EDO'S FAV Fiordilatte Cheese + Eggplant + Truffle purée + Prosciutto	\$ 33.50

PINSA ROMANA

Did you know that the name Pinsa comes from the Latin word "Pinsere" which in Italian means "press, flatten the dough by hand",

With its typical oval shape, the Pinsa Romana is crunchy on the outside, soft on the inside and very light. The mix of flour, Mother Dough and several leavening-maturation techniques features a hydrated dough without any fats or sugars. An explosion of flavour that wont weigh you down.