



EDO CUCINA

HOUSE OF PINSA
AND HOME-MADE PASTA



ANTIPASTI

- **FETTUNTA** (*Italian style garlic bread*) \$ 9.50
toasted bread with SA extra virgin olive oil & garlic
- **THE DAIRYMAN BURRATA** \$ 29.50
local crafted juicy burrata cheese with toasted bread, marinated olives & Sopressa Salame
- **ARANCINI TRUFFLED PORCINI (4)** \$ 19.50
served with Aioli
- **INVOLTINI DI MELANZANA (3)** \$ 23.50
prosciutto, baby spinach & melted cheese rolled in crumbed eggplant slices

HOME-MADE PASTA

- **PAPPARDELLE AI FUNGHI** \$ 29.50
homemade pappardelle tossed with a fantasy of mushrooms, truffle purée & cream
- **GNOCCHI GAMBERI & ZUCCHINE** \$ 32.50
homemade potato gnocchi tossed in a refined rosé sauce with prawns & roasted zucchini
- **CAVATELLI SALSICCIA & BROCCOLI** \$ 32.50
homemade short pasta in a rich sauce of locally made The Dairyman pork sausage, broccoli & cream
- **FETTUCCINE ALLA BOLOGNESE** \$ 29.00
homemade fettuccine in a traditional Bolognese sauce
- **SPAGHETTI AL CINGHIALE** \$ 31.50
homemade thick spaghetti in a slow cooked sauce of wild boar, artichokes & tomato
- **RAVIOLI DI CANGURO (EDO'S SIGNATURE DISH)** \$ 33.50
homemade kangaroo ravioli tossed with eggplant & tomato



EDO CUCINA (Edo's Kitchen)

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MAINS

- **CATCH OF THE DAY** \$ 38.50
ask our friendly staff for market fish
- **PORK CHOP** \$ 38.50
*marinated pork loin, seared and served
with seasonal vegetables & mustard cream sauce*

SIDES

- **CHIPS** \$ 9.50
- **SALAD** \$ 14.50
mix salad dressed in our own citronette
- **PLAIN BREAD** \$ 5.00
toasted plain bread

KIDS BITES (under 12)

- **PASTA** \$ 16.00
with Napoletana or Bolognese sauce
- **CHICKEN NUGGETS & CHIPS** \$ 16.00

*(Kids meals are served with your choice
of drink or icecream)*





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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 won't weigh you down.

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- **MARGHERITA** \$ 25.50
Italian Tomato, Fiordilatte Cheese + Basil
 - **VEGETARIANA** \$ 29.00
Fiordilatte + Zucchini + Capsicum + Cherry Tomatoes
 - **SALAMONA** \$ 28.00
Margherita + Salami + Olives
 - **MAREMMA MAIALA** \$ 31.00
Fiordilatte Cheese + Potatoes + Sundried Tomato + Pancetta
 - **CAPRICCIOSA** \$ 30.50
Margherita + Artichokes + Mushroom + Olives + Ham
 - **MEATLOVER** \$ 31.50
Margherita + Ham + Salami + Sausage
 - **SALSICCIA & FUNGHI** \$ 31.50
Fiordilatte Cheese + The Dairyman pork sausage + Mushrooms
 - **PUTTANESCA** \$ 30.50
Tomato, Fiordilatte, Anchovies, Capers, Olives + Red Onion

