



Our Menu

Entrees

FETTUNTA (Italian style Garlic Bread) \$ 9.50

Toasted Local Bread with extra-virgin Olive Oil, rubbed garlic & salt.

BRUSCHETTA ESTIVA \$ 17.50

Toasted Bread, our special Fresh Tomato Salsa + Fiordilatte cheese & Glaze.

INVOLTINO UMBRO \$ 22.00 (Vegetarian option available)

Prosciutto, sauteed Mushrooms & Cheese rolled in crumbled Eggplant slice.

BURRATA \$ 29.00 (Vegetarian option available)

Creamy Mozzarella served with Salame, house-made Semi dried Tomato Dip + toasted Bread.

PLATTER \$ 35.00

Selection of Cheese, cured Meat & small Goods with toasted Bread.

Home made Pasta (made daily with our special flours)

UMBRICELLI ALLA NORMA \$ 29.50

Large spaghetti tossed with a rich sauce of eggplant, herbs and Tomato, topped with dry Ricotta.

PAPPARDELLE VERDI \$ 29.50

Pappardelle in a refined sauce of zucchini, broccoli & baby spinach + cream.

FETTUCCINE BOLOGNESE \$ 29.50

Fettuccine in our traditional Bolognese sauce.

GNOCCHI SALMONE & ZUCCHINE \$ 33.50

Potato Gnocchi tossed with smoked salmon, roasted zucchini & cream + Lemon zest.

UMBRICELLI NORCINA (Classic Italian dish from Umbria region) \$ 30.50

Large spaghetti in a rich sauce of locally sourced Italian Sausage, truffle puree and cream.

PAPPARDELLE AL CINGHIALE \$ 31.50

Pappardelle tossed in a slow cooked Ragu of Thornwood Wild Boar, Artichokes & Pancetta + Tomato sauce.

RAVIOLI DI CANGURO (Edoardo's signature dish) \$ 33.00

Kangaroo Ravioli with shallots, asparagus & tomato sauce.



Our Menu

Mains

SALMONE \$ 36.50

Poached Salmon served with seasoned vegetables on Broccoli mash.

PORCHETTA \$ 36.50

Slowly roasted Pork Belly served with greens, on sweet potato puree

Sides

Mix Salad \$ 14.00

Chips \$ 9.50

Kids (Under 12) \$ 15.00

THE MEAL COMES WITH A FREE DRINK OR A VANILLA ICE CREAM

Pasta with Napoletana sauce / Bolognese sauce + Parmesan cheese.

Chicken Nuggets & Chips



Our Menu

Pinsa Romana - Roman Style Pizza

MARGHERITA \$ 25.00

Italian Tomato, Fiordilatte Cheese + Basil.

VEGETARIANA \$ 29.00

Margherita + Eggplant + Zucchini + Capsicum.

SALMONE \$ 34.00

(White Base) Fiordilatte Cheese + Smoked Salmon + Capers & Baby Spinach + Mascarpone cheese.

CAPRICCIOSA \$ 29.50

Margherita + Artichokes + Mushroom + Olives + Ham.

MEATLOVER \$ 29.50

Margherita + Ham + Salami + Sausage.

SALSICCIA & MELANZANA \$29.50

(White base) Fiordilatte cheese, Eggplant, Italian sausage & Baby spinach.

4 CHEESE & PICCANTE \$ 31.50

Our special 4 Cheese sauce + Hot Salami.

FRANCESCA \$ 32.50

Margherita + Prosciutto + Rocket + Shaved Parmesan.

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.

DESSERTS

PANNACOTTA \$ 13.50

Vanilla pannacotta, dressed with mix berries

CANNOLO SICILIANO \$ 12.00

Sicilian style artisan made pastry shell filled with our own smooth ricotta and hand cut chocolate.

TIRAMISU \$ 13.50

Lady finger biscuits simmered in a ristretto coffee, layered with our special mascarpone cream, dusted with cocoa.

AFFOGATO \$ 18.00

Vanilla icecream, espresso coffee and a shot of Amaretto di Saronno.



WINES PAIR VERY WELL WITH DESSERTS.

TRYING THESE PAIRINGS IS AN EXCELLENT WAY TO TAKE YOUR DESSERT TO THE NEXT LEVEL:

ROCKFORD – Old Barossa Tawny (75ml) **GL \$ 11.00**

CHATEAU TANUNDA Tawny (75ml) **GL \$ 14.00**

RIESLINGFREAK N.7 - Fortified Riesling (100ml) **GL \$ 14.00**

ITALIAN LIMONCELLO, HERBS LIQUEUR, GRAPPA, SAMBUCA

COFFEE/TEA AVAILABLE

EDO CUCINA Rustic Italian Restaurant – 1221 Barossa Valley Way