

ENTREES

FETTUNTA (Italian style Garlic Bread) \$ 9.50

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

BRUSCHETTA D'AUTUNNO \$ 17.50

Toasted Bread, Mushrooms, Cheese and Pancetta (Vegetarian option available)

INVOLTINI MELANZANA \$ 21.00

Baby Spinach, Zucchini, Capsicum & Cheese rolled in crumbled eggplant slice.

BURRATA (Vegetarian option available) \$ 28.00

Extra juicy Mozzarella served with Prosciutto, Olive tapenade + toasted Bread.

PLATTER \$ 32.00

Selection of local cheese, cured meat & small goods with toasted bread.



HOMEMADE PASTAS

(all our pastas are made daily with our special flours)

PAPPARDELLE VEGETARIANE \$ 29.00

Pappardelle with roasted Pumpkin and Zucchini in a mascarpone creamy sauce.

FETTUCINE AL PROFUMO DI BOSCO \$ 36.00

Fettuccine with local grown mix Mushrooms & Truffle puree

SPAGHETTI SALSICCIA & FUNGHI \$ 29.50

Thick spaghetti tossed with Italian sausage & mushrooms in our tomato passata sauce

FETTUCINE BOLOGNESE \$ 28.50

Fettuccine in our traditional Bolognese sauce.

GNOCCHI UMBRIA \$ 30.50

Gnocchi in a rich sauce of Pancetta, Broccoli and Cream + Orange zest

PAPPARDELLE AL CINGHIALE \$ 31.50

Pappardelle tossed in a slow cooked Ragù of Thornwood Wild Boar, Olives & our rustic Tomato Passata

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

Edo's signature Kangaroo Ravioli



MAINS

CATCH OF THE DAY

(Please refer to our Specials)

\$ P.O.A.

MEAT OF THE DAY

(Please refer to our Specials)

\$ P.O.A.

SIDE

Rocket, Spanish Onion & Shaved Parmesan Salad + Citronette

\$ 14.00

Chips

\$ 8.00

KIDS (UNDER 12) \$ 15.00

Penne Pasta with Napoletana or Bolognese sauce

Chicken Nuggets & Chips

FREE DRINK OR ICE CREAM

PINSA ROMANA (Roman Style PIZZA)



EDO
CUCINA

MARGHERITA \$ 25.00

Italian Tomato, Fiordilatte Cheese + Basil

VEGETARIANA \$ 29.00

Pesto + Eggplant + semidried Tomatoes + Fiordilatte

PUTTANESCA \$ 29

Margherita + fresh Tomatoes + Onion + Anchovies + Capers + Olives

GAMBERONA \$ 32.00

Fiordilatte Cheese + Prawns + Zucchini + Cherry Tomatoes.

SALAMONA \$ 28.00

Margherita + Salami + Olives

CAPRICCIOSA \$ 29.50

Margherita + Artichokes + Mushroom + Olives + Ham

MEATLOVER \$ 29.50

Margherita + Ham + Salami + Sausage

SALSICCIA & FUNGHI \$ 29.00

Sausage + Mushrooms + Fiodilatte cheese

DIAVOLA \$ 28.00

Margherita + Pepperoni

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.

CHEESECAKE \$ 14.50

Homemade cheesecake of the day.

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 \$ 10.00**

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