

# Pane e Vino

## DINNER CENA

### PANE

#### CIABATTA - 5

australian extra virgin olive oil, balsamic

#### GARLIC BREAD - 6

italian bread, garlic butter

#### BRUSCHETTA - 14.50

marinated tomato, garlic, basil,  
australian extra virgin olive oil, balsamic

### ANTIPASTI

#### ANTIPASTO - 30

selection of vegetables, cured meats,  
seafood, crostini

#### ARANCINI - 13

goats cheese, beetroot

#### AUSTRALIAN PRAWNS - 19

garlic, fresh chilli, ciabatta

#### BBQ SQUID - 19

lemon thyme, unfiltered italian  
extra virgin olive oil

#### CAPRESE SALAD - 14

burrata, heirloom tomato, fresh basil

#### COZZE - 19

mussels, fresh tomato, white wine,  
onion, ciabatta

#### DUCK CROSTINI- 16

confit duck leg, fresh herbs, ciabatta

#### FRITTO MISTO - 19

hand selected australian seafood lightly fried

#### MIXED OLIVES - 8

sicilian, ligurian & stuffed olives

#### POLPETTE - 14

pork & beef meatballs, ciabatta, napoli sauce

### SALAD

#### CALAMARI- 24

squid, baby tomatoes, red onion, citrus, herbs

#### HEIRLOOM - 16

heirloom tomatoes, chard, frisee, onion,  
cucumber, fennel, red wine vinaigrette

**ADD FREE RANGE CHICKEN - 5**

### SIDES

#### BEER BATTERED CHIPS - 8.50

rosemary salt, aioli

#### BROCCOLINI - 8.50

sauteed, australian extra virgin olive oil, sea salt

#### RUCOLA - 8.50

rocket, pear, parmesan, balsamic reduction

#### SAFFRON POTATOES - 8.50

fresh herbs, sea salt

### SECONDI

#### FISH OF THE DAY - 34

pan seared, oven baked fresh Australian fillet,  
kipfler chips, heirloom salad

#### VEAL MILANESE - 32

milk fed veal, sour dough herb & parmesan crumb,  
lemon, saffron potatoes, broccolini

#### BISTECCA - 39

450gm grass fed t-bone, salsa verde, kipfler chips,  
heirloom salad

#### CHICKEN SALTIMBOCCA - 32

free range breast, green olive, sage,  
pancetta, jus,

saffron potatoes, broccolini

# PASTA

## LASAGNE - 22

grass fed beef ragu, mozzarella, béchamel,  
garden salad

## BUCATINI - 23

white anchovies, kalamata olives, fresh chilli,  
baby capers, tomato

## CASERECCE - 25

grass fed beef, pork, osso buco, red wine,  
sage tomato ragù

## FARFALLE - 24

smoked salmon, capers, white wine,  
crème fraiche, dill

## LINGUINE - 26

sand crab, red onion, salsa verde

## MAFALDINE - 24

portobello, shiitake mushroom, mascarpone,  
truffle paste

## PACCHERI - 22

Boscaiola, double smoked bacon, portobello, mascarpone

## SPAGHETTI - 30

Marinara, Napoli sauce, hand selected Australian seafood,  
white wine, fresh chilli

## ORECCHIETTE - 22

broccolini, white anchovies,  
sour dough crumb, pecorino

## TAGLIOLINI - 30

moreton bay bug, cray stock, tomato,  
olive, chervil

## FETTUCINE - 22

pancetta, free range egg yolk, white wine,  
mascarpone, pecorino pepato

## TORTELLONI GIGANTI - 24

porcini, ricotta, green olive, pinenuts,  
mascarpone, chard

## GNOCCHI - 24

gorgonzola, roasted pear, walnuts,  
mascarpone

# RISOTTO

## CHICKEN - 24

free range chicken, cacciatore sausage,  
saffron, spinach

## PRAWN - 29

hand selected Australian prawns, roasted  
heirloom baby tomatoes, fresh chilli

## ZUCCHINI - 24

zucchini flower, leek, goat's cheese

# DESSERT

## BRULEE - 12

belgium chocolate, biscotti, fruit compote

## CHEESE BOARD - 25

three cheeses, quince paste, baby fruit,  
grapes, lovash, crostini

## PANE E VINO MESS - 13

rhubarb, vanilla mascarpone, meringue

## TIRAMISU - 11

espresso, savoiardi, marsala, mascarpone

## PANNA COTTA - 12

mango, candied pineapple

**GELATO:** chocolate, vanilla, macademia&white  
chocolate, pistachio

**SORBET:** lemon - mango - coconut&lime  
1 scoop - 3.50, 2 scoops - 5, 3 scoops - 7

## PASTA GLOSSARY

**BUCATINI** - a thick spaghetti, like pasta with a hole running through the center

**CASERECCE** - short lengths rolled into a "S" shape

**FARFALLE** - bow tie or butterfly shaped

**LINGUINE** - flattened spaghetti

**MAFALDINE** - long ribbons with ruffled sides

**PACCHERI** - large tube pasta that may be prepared with a sauce atop them or stuffed with ingredients

**SPAGHETTI** - long, thin, cylindrical pasta of italian origin; made of semolina or flour and water

**ORECCHIETTE** - bowl or ear-shaped pasta

**TAGLIOLINI** - flat thin ribbon pasta

**FETTUCINE** - medium width flat ribbon of pasta semolina or flour and water