



ANTIPASTO (ENTRÉE)

ANTIPASTO PLATTER FOR 2 \$38
selection of artisan meats, cheeses, italian delicacies and focaccia

GARLIC FOCACCIA (V) \$12
house made focaccia topped with garlic and olive oil

ARANCINI BALL \$14
rice ball filled with bolognese and bechamel sauce

BRUSCHETTA (V) \$15
toasted house made bread topped with fava beans and pecorino

ENTRÉE



PASTA

RAVIOLI (V) \$38
mushroom and ricotta filled ravioli with truffle oil in a rose` sauce

BOBS RAGÙ \$39
fettuccine pasta in 10 hours of slow cooked italian sausage, pork belly, shin meat and cotechino in traditional napoli sauce

FETTUCCINE MARINARA \$40
fettuccine pasta with assorted seafood served in a parcel

GNOCCHI ALLA ROMANA \$34
potato gnocchi with fava beans, pancetta and pine nuts in a creamed corn sauce

ALL PASTAS ARE MADE IN-HOUSE WITH LOVE BY VINCENZO AND SOMETIMES BOB
GLUTEN FREE PASTA: \$4.00

PASTA



PLEASE ADVISE STAFF OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS

10% SURCHARGE ON PUBLIC HOLIDAYS

GLUTEN FREE (GF) VEGETARIAN (V) VEGAN (VG)



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PASTA

CARBONARA \$ 3 1

bucatini pasta with parmesan, pecorino, egg yolk and pork cheek (can be salty)

LASAGNA (V) \$ 3 2

thin pasta sheets layered with seasonal vegetables, bechamel sauce and mozzarella

FETTUCCHINE PUTTANESCA (V) \$ 2 9

fettuccine pasta with anchovies, capers, chilli in a tomato napoli sauce

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PASTA



SECONDI (MAINS)

CALAMARI \$ 3 6

pan seared calamari tube filled with tentacles and white wine sauce with a light spring salad

STEAK \$ 4 3

scotch fillet with seasonal vegetables and red wine jus

SALMON \$ 3 5

baked lemon salmon with fried zucchini and mint served in a parcel

RIB EYE \$ 5 1

eye fillet wrapped in pancetta then puff pastry with a creamy green peppercorn and sweet and sour capsicum

LAMB RACK \$ 4 6

grilled lamb cutlets marinated in italian herbs with roast potatoes

MAINS



PIZZA

MARGHERITA (V) \$ 2 2

napoli sauce, fior di latte and fresh basil

DIAVOLA PICCANTE \$ 2 6

napoli sauce, hot salami and fior di latte

PROSCIUTTO \$ 2 8

napoli sauce, fior di latte, fresh prosciutto and rocket

VINCENZO'S PIZZA (V) \$ 2 7

spinach and ricotta stuffed crust, napoli sauce, pesto and fior di latte

ORTOLANA (V) \$ 2 7

mixed seasonal vegetables and fior di latte

CARLOS'S PIZZA \$ 3 0

napoli sauce, pork belly, spinach and fresh asiago

ALL PIZZAS ARE HAND STRETCHED IN-HOUSE BY VINCENZO
GLUTEN FREE PIZZA BASE: \$4.00

PIZZA



C O N T O R N I
(S I D E S)

SPRING SALAD (V, GF, VG) \$ 14
spinach leaves, asparagus, potatoes and radish

ROASTED POTATOES (V, GF, VG) \$ 13
crispy roasted potatoes with rosemary

FRIES (V, GF, VG) \$ 10
triple cooked fries served with aioli

GRILLED BREAD (V, GF) \$ 10
grilled house made bread with olive oil

S I D E S



K I D S

FUSILLI \$ 15
choose your own sauce
- bolognese
- napoli
- butter and sage

GELATO \$ 7
vanilla gelato with chocolate

K I D S



D O L C E
(D E S S E R T)

CANNOLI \$ 8
sicilian cannoli with chocolate chips and sweet ricotta
EACH

J'S DESSERT OF THE DAY \$ 15
ask our staff for today's special

TIRAMISÙ \$ 15
homemade espresso tiramisù

DESSERT PIZZA \$ 23
homemade pizza dough topped with Nutella, fruit and hazelnuts

B E V E R A G E

TEA POT \$ 5
english breakfast, green, peppermint, chamomile

COFFEE \$ 5
latte, cappuccino, flat white, long black, macchiato, hot chocolate

ESPRESSO \$ 5

AFFOGATO \$ 8 / 15

D E S S E R T